

Welcome to



*Alexander's Restaurant*

*Kingston, Jamaica*

WELCOME TO THE AWARD-WINNING  
ALEXANDER'S RESTAURANT AT THE  
COURTLEIGH HOTEL & SUITES.

AT THE COURTLEIGH HOTEL & SUITES WE ARE  
AWARE OF THE INDIVIDUAL DIETARY NEEDS  
AND THIS MENU HAS BEEN DESIGNED TO  
ACCOMMODATE THESE DEMANDS. HOWEVER,  
IF THERE IS ANY CHANGE YOU WOULD LIKE TO  
MAKE TO A PARTICULAR DISH OR IF YOU  
DESIRE AN ITEM THAT IS NOT LISTED, PLEASE  
DO NOT HESITATE TO ASK.

PLEASE BE ADVISED THAT THE ALEXANDER'S  
RESTAURANT HAS A NO SMOKING POLICY.

LUNCH SERVICE 12:00PM TO 3:00PM  
DINNER SERVICE 6:00PM TO 10:30PM  
ROOM SERVICE 6:30AM TO MIDNIGHT

Follow us on



All prices attract a 10% service charge and 15% government tax

Room Service Delivery Fee \$5.00

# APPETIZERS

## **OXTAIL SPRING ROLLS** \$16.00

Served with a Jerk Emulsion

## **SHRIMP**

## **ALEXANDER**



**\$21.50**

Sautéed Shrimp tossed in Coconut Red Curry Sauce topped with an Asian Cucumber Slaw

## **CARIBBEAN SNAPPER**

## **TACOS**

**\$23.50**

Rum-cured Snapper Fish fillet, organic Ginger Oil, Red Onion, Lettuce on a mini soft Tortilla topped with Honey Creme Fraiche and House Mango Pickle

## **ASIAN STYLE**

## **CAULIFLOWER**



**\$14.50**

Fried Cauliflower tossed in a Ginger Garlic sauce with toasted Sesame Seeds and Escallion

## **CURRIED CHICKEN**

## **SAMOSAS**

**\$17.50**

With Tamarind and Sweet Chili Sauce

# SOUPS

## **CREAM OF PUMPKIN**



**\$8.50**

Served with a Bammy Crouton and Cinnamon Creme Fraiche

## **SOUP OF THE DAY**

**\$8.50**

Please ask your server about our featured Soup

## **RED PEA SOUP**

**\$8.50**

Rich Beef Stock, Salted Beef and Red Kidney Beans with Spinners and local Herbs and Vegetables

# SALADS

## FARMER'S SALAD



SM: \$11.00  
LRG \$18.00

Mixed Greens, shaved red and white Cabbage, roasted Corn, Chickpeas, Tomatoes, Carrots, Cucumbers and Honey Balsamic Vinaigrette

## COURTLEIGH CAESAR SALAD

SM \$13.00

LRG \$19.50

Classic Caesar Salad with a twist. Crispy Romaine Lettuce, shaved Parmesan and Croutons with our Chef's signature Red Herring Caesar Dressing and Parmesan Crisps

## JAMAICAN COBB SALAD



SM \$13.50

LRG \$21.50

Jerk Chicken Breast, Bacon, Cheddar Cheese, Tomatoes, Red Onions, Boiled Eggs on a bed of Mixed Greens with Mango Blue Cheese Ranch Dressing

## ISLAND SPICED



## TANDOORI CHICKEN & APPLE SALAD

SM \$14.00

LRG \$22.50

Grilled Chicken Breast, Red Onion, Candied Walnuts, Sliced Apples, Celery, shredded Carrot, chopped Lettuce tossed with a Papaya Vinaigrette

## BAKED GOAT CHEESE TART SALAD



SM \$14.00

LRG \$22.50

Garden Mixed Green Lettuce, Citrus Segments, Roasted Beets, Dried Cranberries, Candied Pecan, with a Baked Goat Cheese Tart and Balsamic Vinaigrette

Top your Salad:

Add Chicken \$8.00

Add Shrimp \$10.00

Add Grilled Snapper \$10.00

Add Salmon \$14.00

Add Bacon \$6.50

Add Steak \$18.00

# FLATBREADS

## MARGHERITA FLATBREAD



\$22.00

Tomatoes, fresh Mozzarella Cheese, homemade organic Basil Pesto and Parmesan Cheese

## JERK CHICKEN FLATBREAD



\$23.00

Jerk Chicken Breast, Tomato Sauce, Onion, diced Tomatoes, Pepper Jack and Mozzarella Cheese finished with a Jerk Aioli

## MEAT LOVERS FLATBREAD



\$26.00

Homemade Jerk Beef Sausage, Bacon and Pepperoni with a Three Cheese Blend

# BOWLS

## BONELESS OXTAIL AND PLANTAIN BOWL



**\$33.50**

Boneless Oxtail, Chopped Lettuce, Pickled Carrots, Pickled Cucumbers, Coleslaw, Fried Plantain, Broad Beans, Scotch Bonnet - Tomato Salsa, Avocado (seasonal) finished with an Avocado Crema on a bed of Coconut Jasmine Rice

## VEGETARIAN COUSCOUS BOWL



**\$26.50**

Mango Infused Couscous served with Red Curry Tofu and Chick Peas topped with Chopped Lettuce, Avocado (seasonal), Cucumbers, Tomatoes, Cauliflower Puree, Fried Plantain and Vegan Mayo

## PEPPERED SHRIMP BOWL



**\$30.00**

Jamaican style peppered Shrimp on a bed of Rice and Peas, topped with Lettuce, Fried Plantain, Pickled Cucumbers, Avocado (seasonal) and Tempura Cranberries

## MISO COCONUT GRILLED CHICKEN BOWL

**\$29.50**

Asian Glazed Noodles with Miso and Coconut Milk marinated Chicken Breast, Stir Fried Pak Choy, Pickled Carrots, Toasted Sliced Almonds, Pickled Cucumbers, Caramelized Peppers and Mushrooms, Ramen Crumble, and a Garlic Chili Egg

# BURGERS, SANDWICHES & WRAPS

Served with French Fries or a Side Salad

## **COURTLEIGH BURGER** \$19.00

Our signature House Made Beef Burger, Tomato, Lettuce, Onions, Pickles and Mayo

Add Cheese \$3

Add Bacon \$3

Add Mushrooms \$3

Add Pineapple Chutney \$2

## **GRILLED CHICKEN BLT**

### **PANINI**

\$17.50

Grilled Chicken Breast, Crispy Bacon, Lettuce, Tomato, Jerk Mayo, Pesto, Pineapple Chutney and Pepper Jack Cheese on Flat Bread

## **GRILLED SNAPPER**

### **SANDWICH**

\$21.50

With Pineapple Chutney served on Toasted Cornbread with Chipotle Mayo, Lettuce, Tomato, Pickles and Red Onion

## **CRISPY CHICKEN &**

### **BACON SANDWICH**

\$19.00

Fried Chicken Breast, smoked Bacon, Cheddar Cheese, Pesto Mayo on a Sesame Bun with Lettuce, Tomato and Onions

## **QUINOA, CHICKPEA AND BLACK BEAN BURGER**



\$19.50

Served with Spicy Vegan Mayo on a Sesame Bun with Lettuce Tomato, Pickles, Onion and Avocado (seasonal)

## **JERK CHICKEN WRAP** \$18.50

Jerk Chicken Breast wrapped in a Flour Tortilla, Blue Cheese, Sun-dried Tomato Pesto, Shredded Lettuce, Jerk Plantain with a Jerk Aioli

## **TURKEY CLUB**

### **SANDWICH**

\$18.00

Triple decker sandwich with Smoked Turkey Breast, Bacon, Fried Egg, Lettuce, Tomato and Sliced Cheese on your choice of Wheat or White Bread

## **GRILLED VEGETABLE AND MOZZARELLA**



### **PANINI**

\$16.50

Roasted Zucchini, Yellow Squash, Bell Peppers, Onion and Mozzarella Cheese with a Spicy Vegan Mayo on Flat Bread

# PASTAS

Gluten-Free Pasta available upon request

## SHRIMP LINGUINE WITH SUN-DRIED TOMATO PESTO **\$30.00**

Juicy Shrimp tossed with Garlic, White Wine, Butter and Sun-Dried Tomato Pesto, finished with Lemon Juice, and Parsley with a Tomato concasse on Garlic Crostini

## RASTA PASTA **\$22.50**

Sautéed in Coconut Oil with Ackee, Callaloo, Tomato, Peppers, Carrots, Pumpkin, Onions, Thyme and Escallion finished with Coconut Milk.

Your choice of Linguine or Penne Pasta

## JERK CHICKEN **PASTA ALFREDO \$23.00**

Strips of Jerk Chicken Breast sautéed with Carrots, Bell Peppers, Onions, Mushrooms, and our signature Alfredo Sauce with Linguine or Penne Pasta

# JAMAICAN CLASSIC ENTREES

Served with a Side of your choice and the Vegetable of the Day

## JAMAICAN JERK CHICKEN **\$23.00**

A quarter Chicken with Jerk BBQ Sauce

## THAI COCONUT CURRIED SHRIMP **\$32.50**

Caribbean Shrimp simmered in a Curry Coconut Sauce

## BRAISED OXTAIL **\$34.00**

Slowly cooked Oxtail with Butter Beans

## TRADITIONAL **CURRIED GOAT \$33.50**

Served with Mango Chutney

## JAMAICAN STYLE SNAPPER **\$32.50**

Fillet of Snapper done your way - Steamed, Curried, Brown Stewed, Escoveitched or Grilled

# ENTREES

**CHICKEN A LA PAM**  **\$29.00**


Pan-seared Chicken Breast atop a Cinnamon crushed Plantain served with Seasonal Vegetables and Spicy Papaya Sauce with Garlic Mashed Potatoes

**HONEY BALSAMIC MARINATED LAMB CHOPS**  **\$38.00**


Served with Bacon-Tomato Chutney and Port Wine Reduction, with a medley of summer Vegetables and Buttermilk Mashed Potato

**MANGO CHIPOTLE GLAZED SIRLOIN STEAK** **\$40.00**

With glazed Root Vegetables, Sweet Potato au gratin, Oxtail Red Wine Reduction and Caramelized Red Onion Confit

**BEACH LANDER**  **\$58.00**

Grilled Lobster (seasonal), Beef Tenderloin with a Rum Cream Velouté topped with Jerk Butter, served with a Medley of Vegetables and Sweet Potato au gratin

**PAN SEARED JAMAICAN BLUE MOUNTAIN COFFEE RUBBED SALMON** **\$42.50** 

With Rum Cream Velouté topped with Island Coffee Jam served with Garlic Mashed Potato

**PLANTAIN CRUSTED SNAPPER**  **\$32.50**

Snapper fillet with Tomato Chutney and a Tomato Rundown Sauce and Rum Banana Emulsion served with Sweet Potato Puree

# SIDES

<b>CAESAR SALAD</b>	<b>\$5.50</b>	<b>SWEET POTATO MASH</b>	<b>\$4.50</b>
<b>GARDEN SALAD</b>	<b>\$4.50</b>	<b>MASHED POTATOES</b>	<b>\$4.50</b>
<b>SEASONAL VEGETABLES</b>	<b>\$4.50</b>	<b>JASMINE RICE</b>	<b>\$4.50</b>
<b>SEASONED FRIES</b>	<b>\$5.00</b>	<b>RICE &amp; PEAS</b>	<b>\$4.50</b>
<b>BAMMY</b>	<b>\$4.50</b>	<b>FRIED RIPE PLANTAIN</b>	<b>\$4.50</b>
		<b>PRESSED GREEN PLANTAIN</b>	<b>\$4.50</b>

# COFFEE & TEA

<b>100% BLUE MOUNTAIN COFFEE</b>	<b>\$6.50</b>	<b>SINGLE ESPRESSO</b>	<b>\$4.50</b>
<b>CAPPUCCINO</b>	<b>\$6.50</b>	<b>DOUBLE ESPRESSO</b>	<b>\$8.50</b>
<b>LATTE</b>	<b>\$6.50</b>	<b>TEA/HERBAL TEA</b>	<b>\$5.50</b>
		<b>HOT CHOCOLATE</b>	<b>\$5.50</b>

# BEVERAGES

<b>SODA</b>	<b>\$4.00</b>	<b>MALTA</b>	<b>\$6.50</b>
<b>FRUIT JUICE</b>	<b>\$5.00</b>	<b>RED STRIPE</b>	<b>\$6.50</b>
<b>LIMEADE</b>	<b>\$5.50</b>	<b>RED STRIPE LIGHT</b>	<b>\$6.00</b>
<b>BLENDED FRUIT PUNCH</b>	<b>\$7.50</b>	<b>RED STRIPE FLAVOURS</b>	<b>\$6.50</b>
<b>GREEN SMOOTHIE</b>	<b>\$8.00</b>	<b>HEINEKEN</b>	<b>\$6.00</b>
<b>COCONUT WATER</b>	<b>\$7.00</b>	<b>GUINNESS</b>	<b>\$8.00</b>
<b>PERRIER SPARKLING WATER</b>	<b>\$8.00</b>	<b>CORONA</b>	<b>\$9.00</b>
<b>BOTTLED WATER (SM)</b>	<b>\$4.00</b>	<b>SMIRNOFF ICE</b>	<b>\$6.00</b>
<b>BOTTLED WATER (LRG)</b>	<b>\$5.50</b>		