



Alexander's Restaurant

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.

Chef's Daily Soups and Specials are available Monday to Friday. Please ask about the day's choices.

Delivery time approximately 30-40 minutes

Room Service Delivery \$5.00 USD

6:30am to 12 midnight

Follow us on



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

BREAKFAST

6:00AM TO 10:00AM

ALEXANDER'S BREAKFAST BUFFET

Cost per person: \$28 USD or COMPLIMENTARY for in-house guests

Includes: assorted cereals (hot and cold), assorted yogurt, assorted pastries, toast, bagels, fresh fruits, sliced cheeses, sliced deli meats, daily hot items such as potatoes, eggs, meats, fruit juices, coffee and tea

GREAT START

Smoked Marlin Bagel \$16.00

Thinly sliced pimento smoked Marlin, Toasted Bagel, Cream Cheese, Tomatoes, Red Onions and Capers

Tropical Fruit Plate (GF) \$9.50

Local Fruits with Fruit Yogurt

Yogurt (GF) \$4.25

Plain or Flavoured

SMOOTHIES

Tropical Fruit Smoothie (GF) \$7.50

Fresh tropical Fruits with Soy Milk and Honey

Hello Green (GF) \$7.00

Kale, Spinach, Banana, Pineapple, Almond Milk and Honey

FRESH FROM THE FARM

Eggs your way (GF) \$6.00

Your choice of two farm fresh Eggs - fried, poached, boiled or scrambled

Three Egg Omelette (GF) \$12.50

Create your own special Omelette with your choice of three fillings - Onions, Escallion, Mushroom, Bell Peppers, Tomato, Ham, Cheddar Cheese or Bacon

Pancake Sandwich \$9.50

Thick, fluffy Pancakes, your choice of two Eggs (fried or scrambled with Cheddar Cheese, Maple Syrup

Heart-Healthy Choice (GF) \$11.00

A light fluffy Escallion Egg White Omelette, Fresh Fruits, Strawberry Sauce

JAMAICAN BREAKFAST

Served with your choice of two sides

Ackee and Saltfish

\$17.50

Jamaica's National Dish.
Traditional Ackee and Saltfish,
sauteed Peppers, Onion,
Tomato and Scotch Bonnet

Escoveitch Fish

\$18.50

Fried Snapper fillet dusted in
Flour topped with Onions,
Carrots, Bell Peppers in
Vinegar reduction

Saltfish Rundown (GF)

\$14.50

Saltfish cooked with Tomatoes,
Peppers, Onions, Scotch Bonnet
Pepper, simmered in Coconut
Milk

Braised Liver

\$12.50

Slowly cooked Calf Liver,
Onion, Jamaican Herbs
and Spices

Jamaican Corned Pork & Ackee

\$14.75

Sauteed corned Pork
and Ackee, Tomatoes,
Onions, Peppers with a
hint of Scotch Bonnet

SIDES

Smoked Bacon

\$4.00

Breakfast Sausage

\$4.00

Jerk Sausage

\$4.00

Fried Plantain

\$4.00

Boiled Banana

\$3.50

Steamed Callaloo

\$3.65

Hot Oatmeal

\$4.00

Fried Dumpling

\$3.00

Boiled Yam

\$3.50

Bagel & Cream Cheese

\$4.00

Hash Brown

\$3.50

Boiled Dumpling

\$3.50

Pancake or Waffle

\$6.00

BEVERAGES

Jamaican Blue Mountain Coffee **\$6.00**

Iced Coffee **\$6.00**

Tea **\$5.00**

Hot Chocolate **\$5.50**

Espresso Single Shot **\$4.00**

Espresso Double Shot **\$8.00**

Latte **\$6.00**

Cappuccino **\$6.00**

Fruit Juice **\$4.00**

ALL DAY DINING

10:00AM TO 12:00AM

ALL DAY BREAKFAST

Eggs your way Meal \$11.00

Your choice of two farm fresh Eggs - fried, poached, boiled or scrambled. Served with toast - wheat or white and your choice of bacon or sausage

Tropical Fruit Plate (GF) \$9.50

Local Fruits with Fruit Yogurt

Breakfast Pastry Basket \$7.50

An assortment of breakfast Pastries. Please ask your server for today's available items

Yogurt (GF) \$4.25

Plain or Flavoured

Tropical Fruit Smoothie (GF) \$7.50

Fresh tropical Fruits with Soy Milk and Honey

Hello Green (GF) \$7.00

Kale, Spinach, Banana, Pineapple, Almond Milk and Honey

APPETIZERS

Curried Chicken Samosa \$17.50

Shredded Curry Chicken encrusted in a crispy Pastry with Tamarind and Sweet Chili Sauce

Shrimp Alexander (GF) \$21.50

Skewered sautéed Shrimp tossed in a Coconut Red Curry Sauce topped with an Asian Cucumber Salsa

Baked Three Cheese Nachos \$13.00

Cheese sauce, Jalapeños, Black Beans, Roasted Corn, Tomato Salsa, Sour Cream and Avocado Crema

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(VV) - Vegan

(GF) - Gluten Free

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Room Service Delivery Fee \$5.00



SOUPS

Cream of Pumpkin (V)(GF)

\$8.50

Served with a Bammy Crouton and
Cinnamon Creme Fraiche

Red Peas Soup

\$8.50

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

Soup of the Day

\$8.50

Please ask your server

SALADS

Courtleigh Caesar Salad

SM \$12.00

LRG \$17.50

Romaine Lettuce, Shaved Parmesan,
Croutons, with a house made Red Herring
Caesar Dressing and Parmesan Crisps

Jamaican Cobb Salad (GF)

SM \$13.00

LRG \$20.50

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

Farmer's Salad (VV)(GF)

SM \$10.00

LRG \$16.00

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

Perfect Additions for your Salad



Salmon	\$12
Snapper Fillet	\$10
Shrimp (8 pcs)	\$10
Beef Strip Loin	\$16
Chicken Breast	\$8

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BURGERS, SANDWICHES & WRAPS

Served with French Fries or Side Salad

Courtleigh Burger

\$17.00

House Made Beef Burger, Tomato, Lettuce, Onions, Pickle and Mayo
Add Cheese \$2
Add Bacon \$2
Add Mushroom \$2
Add Pineapple Chutney \$2

Grilled Snapper Sandwich \$19.50

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

Quinoa, Chickpea and Black Bean Burger (V)

\$17.00

Served with Spicy Vegan Mayo on a Sesame Bun with Lettuce Tomato and Onion
Add Avocado (seasonal) \$2

Jerk Chicken Wrap

\$16.00

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

Crispy Chicken & Bacon Sandwich

\$17.00

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

Turkey Club Sandwich

\$16.00

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

PASTAS AND FLATBREADS

Shrimp Linguine with Sun-Dried Tomato Pesto

\$26.50

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

Jerk Chicken Pasta Alfredo \$21.00

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

Rasta Pasta (V)

\$20.00

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 BBQ Chicken Flatbread \$22.00

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

Margarita Flatbread (V)

\$21.00

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

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ENTREES

Chicken a la Pam (GF) **\$26.50**

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

Braised Short Ribs (GF) **\$39.50**

Coconut Sweet Potato Mash, Seasonal Vegetables and a Papaya Coulis

Plantain Crusted Snapper (GF) **\$28.50**

Served with Sweet Potato Puree, Tomato Chutney and a Tomato Rundown Sauce and Rum Banana Emulsion served with Sweet Potato Puree

Traditional Jamaican Curried Goat (GF) **\$32.50**

Served with Mango Chutney

Chef's Vegetarian Jerk Tofu and Ackee Ravioli (V) **\$26.00**

Simmered in a rich Tomato Rundown Sauce with Bell Peppers, Onions, fresh Cherry Tomatoes and Escallion



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SIDES

Caesar Salad	\$5.50	Sweet Potato Mash	\$4.50
Garden Salad	\$4.50	Garlic Mashed Potato	\$4.50
Seasonal Vegetables	\$4.50	Basmati Rice	\$4.50
French Fries	\$5.00	Rice & Peas	\$4.50

DESSERTS

Chocolate Ganache Cake	\$7.50	Fresh Tropical Fruit Plate	\$9.00
With Strawberry Sauce			
Rum and Raisin Cheesecake	\$8.50	Jamaican Ice Cream	\$8.25
With Fruit Salsa		Please ask your server for today's flavours	
Carrot Cake	\$8.00	Fruit & Cheese Plate	\$14.50
Cream Cheese Icing, Caramel Sauce		A fine selection of International Cheeses and freshly cut Local Fruits	
Warm Bread Pudding	\$8.50		
With Rum Sauce			

BEVERAGES

100% Jamaican Blue Mountain Coffee	\$6.00	Red Stripe	\$5.00
Cappuccino	\$6.00	Red Stripe Light	\$5.00
Latte	\$6.00	Red Stripe Flavours	\$6.00
Hot Chocolate	\$5.50	Heineken	\$5.00
Tea/Herbal Tea	\$5.50	Stella Artois	\$8.00
Small Bottled Water	\$5.00	Corona	\$8.00
Perrier Sparkling Water	\$3.00	Guinness	\$5.00
Soda	\$7.00	Malta	\$5.50
Juice	\$3.00	Coconut Water	\$6.00
Lime Squash	\$4.00		
Blended Fruit Punch	\$4.50		
	\$6.50		



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