



CARLISLE BAY

ANTIGUA

IN-SUITE DINING

BREAKFAST

LUNCH

DINNER

DESSERT

KIDS MENU

TAKEAWAY

BEVERAGE

To place your order or for your tray to be cleared, please contact Room Service via extension **4195**.

A tray charge of US\$10 will apply per order for Breakfast, Lunch and Dinner.

We are pleased to offer romantic dining served on your balcony, terrace, the jetty or on the beach.

Our Chef will be delighted to assist you in selecting your menu. Please contact us 48 hours prior to arrange for personalized dining experiences.

BREAKFAST- BEVERAGE

(available from 07:00 to 10:30)

JUICES

Orange Apple Pineapple
Cranberry Watermelon

DETOX

GREEN GODDESS

Spinach, Cucumber, Parsley, Moringa, Celery, Green Apple

BEET IT UP

Beetroot, Carrot, Celery, Ginger, Tomato

SMOOTHIE OF THE DAY

Ask your server for today's flavour

COFFEE

Single or Double Espresso
Cappuccino
Latte
Mocha
Americano
Hot Chocolate
Iced Latte Iced Americano
Iced Tea

LOCALLY SOURCED COFFEE

Based on the lush hillsides overlooking Falmouth Harbour in Antigua, we source specialised, small batch, hand-roasted specialty coffee that captures the smooth flavours of the Caribbean

TEA

English Breakfast
Chamomile
Spearmint
Green Tea
Earl Grey
Lemongrass
Ginger
Lemon

ORGANIC KUSMI TEA

Proudly using sustainably sourced, organic Kusmi Tea

GLUTEN FREE  NUTS  PORK  DAIRY FREE  FISH/SHELFISH  VEGETARIAN  SUSTAINABLY SOURCED 

Please inform one of our servers, should you have any food allergies or intolerance.
Prices are in US Dollars and subject to a 10% Service Charge and 17% Government Tax.

BREAKFAST- FOOD

(available from 07:00 to 10:30)

CEREALS, YOGHURTS & FRUITS

Corn Flakes

Rice Krispies

All Bran

Weetabix

Granola

Seasonal Fruit Salad

Fruit Yoghurt

Plain Yoghurt

Hot Oatmeal

Dried Fruits, Pistachio, Honey

Bircher Muesli

Almond Milk, Yoghurt, Oats, Apple, Berries

Chia Pudding

Yoghurt, Chia, Cinnamon, Almond Flakes, Mixed Berries

PASTRIES & BREADS

Freshly-baked Breads

Sourdough, Whole Wheat Toast, White Toast

Sweet Bread Basket

Marbled Cake, Banana Bread, Chocolate Chip Loaf

Pastry Basket

Cinnamon Roll, Pain au Chocolat, Butter Croissant

Pancakes/Waffles/French Toast

Maple Syrup, Cinnamon Sugar, Berries Compote

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CONTINENTAL

Selection of Cheeses
Selection of Cold Cuts

SPECIALTIES

ANTIGUAN BREAKFAST

Stewed Saltfish, Floats, Plantain,
Avocado, Sautéed Spinach

FULL ENGLISH

Eggs your way, Pork Sausage, Crispy Bacon,
Tomato, Baked Beans, Mushrooms, Roast Potato

EGG WHITE OMELETTE

Two Egg Whites, Onion, Tomato, Spinach, Mushroom

EGGS BENEDICT

English Muffin, Bacon, Hollandaise Sauce

AVOCADO ON TOAST

Soft Poached Egg, Avocado, Roasted Tomatoes,
Toasted Sour Dough

KIDS BREAKFAST

CEREAL AND MILK

Rice Krispies, Corn Flakes, Coco Pops

FRUIT SALAD

Seasonal Fruits, Mixed Berries

NUTELLA PANCAKES

Maple Syrup, Honey, Berry Compote

BRIOCHE FRENCH TOAST FINGERS

Maple Syrup, Cinnamon Sugar

SCRAMBLED EGGS

Bacon or Sausage

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SMALL PLATES

| | |
|---|------|
| LOBSTER TOSTADAS | \$22 |
| Guacamole, Sour Cream, Lime   | |
| ROAST BEETROOT & GOATS CHEESE | \$20 |
| Balsamic, Walnuts  | |
| HUMMUS | \$18 |
| Paprika, Pita   | |
| TUNA CEVICHE | \$22 |
| Coriander, Lime, Cucumber     | |

LIGHT BITES

Served with French fries or sweet potato fries

| | |
|--|------|
| TEMPURA SHRIMP TORTILLA | \$30 |
| Crispy Shrimp, Romaine Lettuce, Dynamite Sauce, Dill Pickle   | |
| CHARRED BRIOCHE | \$20 |
| Hummus, Grilled Vegetables, Basil Pesto   | |
| SPICY TUNA ROLL | \$24 |
| Sriracha Mayo, Spring Onion, Brioche   | |

SALAD

| | |
|--|------|
| ITALIAN BURRATA | \$22 |
| Tomato, Aged Balsamic, Basil, EVO   | |
| HOISIN DUCK | \$22 |
| Watermelon, Pickled Cucumber, Cashew Nut, Sesame  | |
| FARMERS SALAD | \$20 |
| Fresh coconut, pickled mushroom, mixed leaves, garden vegetables    | |

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CLASSICS

| | |
|---|------|
| BEEF BURGER | \$30 |
| Beef Pattie, Brioche Bun, Gherkin, Lettuce, Onion, Tomato, Bacon, Vintage Cheddar, Fries 🐷 | |
| CARLISLE-BAY CLUB SANDWICH | \$30 |
| Lettuce, Egg, Cajun Grilled Chicken, 🐷 Tomato, Avocado, Bacon, Mayo, Fries | |
| CARIBBEAN ROTI CURRY | |
| Homemade Chutney, Local Hot Sauce | |
| Chicken | \$35 |
| Shrimp | \$40 |
| Vegetable | \$30 |
| FISH & CHIPS | \$35 |
| Beer Battered Fish, Chunky Chips, Tartar 🐟🐟 | |
| CAESAR SALAD | \$18 |
| Romaine Lettuce, Parmesan Cheese, 🐷🐟 Crispy Bacon, Caesar Dressing, Anchovies | |
| ADD CHICKEN | \$12 |
| ADD SHRIMP | \$14 |

GLUTEN FREE 🌾 NUTS 🥜 PORK 🐷 DAIRY FREE 🥛 FISH/SHELFISH 🐟 VEGETARIAN 🌿 SUSTAINABLY SOURCED 🐟

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CHEFS SELECTION

| | |
|---|------|
| ROAST CHICKEN | \$45 |
| Peas, Bacon, Sauté Potatoes 🐷 | |
| PORK CHOP | \$45 |
| Green Beans, Potato Cake, Honey Mustard 🐷 | |
| VEAL MILANESE | \$45 |
| Arugula, Tomato, Mint, Salad | |
| ARRABIATA | \$45 |
| Penne, Tomato Ragu, Jalapeno Pesto, Aged Parmesan | |
| SHORT RIB LASAGNA | \$45 |
| Ragu, Ricotta, Aged Parmesan | |

GRILL

Served with your choice of a side and sauce

| | |
|------------------------|---------|
| LOBSTER (Half / Whole) | \$36/65 |
| Supplement 20/35* | |
| RACK OF LAMB | \$55 |
| SIRLOIN | \$45 |
| BEEF TENDERLOIN | \$55 |
| Supplement 20/35* | |
| CATCH OF THE DAY | \$40 |

*Supplement price for guests on both the all-inclusive and half-board plans

SIDES

French Fries
Sweet Potato Fries
Mash Potato
Buttered Green Beans
Steamed Vegetables
Ratatouille

SAUCES

Chimichurri
Red Wine
Peppercorn
Lemon Butter

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(available during Ottimo! opening times)

PIZZA

| | |
|--|------|
| MARGHERITA | \$24 |
| Classic 🍃 | |
| PEPPERONI | \$28 |
| Tomato, Pepperoni, Mozzarella, Basil 🐷 | |
| GOATS CHEESE | \$26 |
| Red Onion, Roquette 🍃 | |
| ARTICHOKE | \$26 |
| Asparagus, Olive, Tomato 🍃 | |









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—東— EAST AT CARLISLE BAY

(available during East opening times)

TO START

| | |
|---|------|
| KOREAN CHICKEN BAO | \$15 |
| Gochujang Sauce, Garden Salad | |
| DYNAMITE SHRIMP | \$17 |
| Shrimp Tempura, Glass Noodles, Dynamite Sauce   | |
| BALINESE SATAY | \$17 |
| Sambal, Sweet Soy, Peanut Sauce  | |
| THAI BEEF SALAD | \$18 |
| Sirloin, Mint, Cucumber,   Cherry Tomato, Fresh Lemon Dressing | |
| TOM YAM GOONG | \$14 |
| Prawn, Straw Mushroom,    Lemongrass Broth, Galangal, Coriander | |

SUSHI

| | |
|---|------|
| SPICY TUNA | \$23 |
| Avocado, Chives, Sriracha Mayo, Crispy Fried Shallots   | |
| TAIRIKU UMI | \$24 |
| Torched Sirloin, Tempura Shrimp, Coriander, Yakiniku   | |
| SALMON HONO ROLL | \$25 |
| Oak Smoked Salmon, Cream Cheese, Dynamite Sauce, Chili Garlic   | |

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— 東 —
EAST
 AT CARLISLE BAY

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SIGNATURE

| | |
|---|----------------|
| PAD THAI (Vegetable / Chicken / Prawn) | \$35 \$40 \$45 |
| Rice Noodles, Mixed Vegetables, Fried Egg, Peanut, Tofu, Pad Thai Sauce | |
| CHICKEN & CASHEW | \$45 |
| Water Chestnut, Peppers, Chili, Oyster Sauce, Peanut 🥜 | |
| ROASTED DUCK | \$50 |
| Scallion, Cucumber, Hoisin Sauce 🌿 🥄 | |
| CANTONESE STEAMED FISH | \$45 |
| Ginger, Celery, Garlic, Tamarind Sauce 🐟 🥄 | |
| THAI RED / GREEN CURRY | \$35 |
| Tofu, Eggplant, Mushroom, Basil Leaves 🐟 | |
| ADD CHICKEN | \$40 |
| ADD SHRIMP | \$45 |

DESSERT

| | |
|---|------|
| RASPBERRY CHEESECAKE | \$14 |
| Berry Sorbet, Compote | |
| CHOCOLATE CHERRY FALLOUT | \$18 |
| Vanilla ice cream, cherries, dark chocolate | |
| LEMON TART | \$14 |
| Coconut Madeleine, Meringue | |
| CHEESE PLATTER | \$17 |
| Crackers, Fruit Chutney | |

GLUTEN FREE 🌿 NUTS 🥜 PORK 🐷 DAIRY FREE 🥄 FISH/SHELFISH 🐟 VEGETARIAN 🌿 SUSTAINABLY SOURCED 🌱

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KIDS MENU

| | |
|---|------|
| MIXED GARDEN SALAD | \$6 |
| Organic Lettuce, Tomato, Cucumber, Carrot, Olive Oil Lemon Dressing | |
| VEGETABLE CRUDITE | \$5 |
| Sour Cream | |
| CHEESE AND HAM TOASTIE | \$6 |
| Fries | |
| PASTA | \$12 |
| Plain, Tomato or Bolognese Sauce | |
| CHEESEBURGER | \$12 |
| Beef, Cheese, Lettuce, Tomato, Fries | |
| CHICKEN FINGERS | \$10 |
| Breaded Chicken, Fries, Green Peas | |
| GRILLED MAHI-MAHI | \$13 |
| Mashed Potato, Steamed Broccoli | |
| GRILED CHICKEN | \$13 |
| Mashed Potato, Steamed Vegetables | |

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TAKEAWAY

\$45

INDIVIDUAL BOXED LUNCH

Select One From Each Category

SALAD



ROAST BEETROOT & GOATS CHEESE

Balsamic, Walnuts   

MIXED GREENS

Carrot, Tomato, Cucumber, 
Balsamic Vinaigrette

CAESAR

Romaine Lettuce, Bacon,  
Parmesan, Anchovy, Caesar Dressing

ITALIAN BURRATA

Tomato, Aged Balsamic, Basil, EVO  

CAPRESE

Tomato, Mozzarella, Rocket, Basil Pesto 

SANDWICHES

CHARRED BRIOCHE

Hummus, Grilled Vegetables,  
Basil Pesto



SPICY TUNA ROLL

Sriracha Mayo, Spring Onion, Brioche  

CARLISLE-BAY CLUB

Chicken, Lettuce, Avocado, 
|Bacon, French Fries

CHICKEN CAESAR WRAP

Romaine, Parmesan,  
Crispy Bacon, Anchovies

VEGETARIAN WRAP

Grilled Vegetables, Tofu, 
Baby Greens, Goat's Cheese

DESSERTS

CHEESECAKE

CHOCOLATE BROWNIE

ASSORTMENT OF WHOLE FRUIT

COOKIES

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BEVERAGES

BOTTLED BEER

\$7

CARIB- Trinidad and Tobago
COORS LIGHT-USA
RED STRIPE- Jamaica
HEINEKEN- Holland

SOFT DRINKS

\$5

COCA COLA
DIET COKE
SPRITE
GINGER ALE
GINGER BEER
CLUB SODA
TONIC WATER
TING

MOCKTAILS

\$9

FRUIT PUNCH

Orange, Pineapple, Grenadine

LIME SQUASH

Lime, Sugar, Club Soda

LOCAL LEMONADE

Citrus, Sugar, Club Soda

TOOTIE FRUITIE

Mango, Passionfruit, Strawberry

FLAVOURED CRUSH

SMOOTHIE SELECTION:

Banana, Coconut, Passionfruit
Raspberry, Mango, Guava

WATERMELON MINT

CUCUMBER LEMONADE

Sugar, Lime, Club Soda

LOCAL GINGER BEER

Ginger Syrup, Soda Water

COCONUT BLISS

Coconut Syrup, Lime, Pineapple

BARTENDER'S COCKTAILS

\$15

A selection of cocktails that have been created
by our very own team of Bartenders

ANTIGUAN RUM PUNCH

White & Dark Rum, Orange & Pineapple Juice, Ginger Wine,
Grenadine, Angostura Bitters, Homemade Spice Mix

CLARIFIED PINA COLADA

Rum, Coconut Water, Cream of Coconut, Pineapple, Lime

RUM & TING

Rum, Muddled Ginger, Ginger Wine, Grapefruit Ting, Grapefruit Bitters

SEA MOSS MARTINI

Vodka, Sea Moss Gel, Lime, Local Honey Syrup, Tarragon Bitters

TAMARIND SPRITZ

Rum, Ginger Syrup, Spiced Tamarind Reduction, Soda

FIERY MARGARITA

Tequila, Rum, Mango, Scotch Bonnet Agave, Spice Mix, Habanero bitters

SORREL NEGRONI

Gin, Sorrel Infused Campari, Sweet Vermouth, Orange Bitters

CLASSIC COCKTAILS

\$15

Timeless masterpieces from across the globe

MARTINI

GinorVodka, Shaken or Stirred, Lemon or Olive, Vermouth

NEGRONI

Gin, Campari, Bitters, Syrup, Orange Peel

PALOMA

Tequila, Grapefruit Soda, Lime

APEROL SPRITZ

Aperol, Club Soda, Orange, Prosecco

WHISKEY SOUR

Whiskey, Lemon, Lime, Syrup, Egg White, Bitters

BRAMBLE

Gin, Crème de Mure, Lime, Syrup

ESPRESSO MARTINI

Vanilla Vodka, Café Patron, Kahlua, Espresso

PINA COLADA

Rum, Pineapple, Creme of Coconut

BLOODY MARY

Vodka, Lemon, Tomato, Salt, Pepper, Spice

WINE BY THE GLASS

SPARKLING

| | |
|---|------|
| PROSECCO BRUT, BOTTEGA, Vento, Italy | \$15 |
| CHAMPAGNE BRUT RESERVE*, BILLECART-SALMON, Mareuil-Sur-Ay, France | \$35 |
| *Not included in all-inclusive package | |

ROSE

| | |
|--|------|
| MERLOT, CALALENTA, FANTINI, Abruzzo, Italy | \$12 |
|--|------|

WHITE

| | |
|--|------|
| SAUVIGNON BLANC, RETHORE DAVY, PARCELLES, Val De Loire, France | \$11 |
| PINOT GRIGIO, GRAN SASSO, Sicily, Italy | \$11 |
| CHARDONNAY, ARDECHE, France | \$13 |

RED

| | |
|---|------|
| SHIRAZ CUVEE SAINT VICTOR Pay D'oc, France | \$13 |
| MONTEPULCIANO D'ABRUZZO Italy | \$13 |
| CABERNET SAUVIGNON ROBERT MONDAVI Nappa Valley, USA | \$13 |
| MALBEC CATENA Mendoza, Argentina | \$13 |

SWEET

| | |
|----------------------------|------|
| CHATEAU SAUTERNES France | \$10 |
|----------------------------|------|

SAKE

| | |
|--|------|
| JUNMAI DAIGINJO SOTO GEKKEIKAN Japan (GF) | \$12 |
| SUZAKU GINJO GEKKEIKAN Fushimi, Japan (GF) | \$10 |

Wines on the menu and vintages may change based on availability.

*Please note - only wine by the glass is included in our Simply All-Inclusive Package, champagne not included

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