CARLISLE BAY
ANTIGUA

# IN-SUITE DINING

BREAKFAST
LUNCH/DINNER
DESSERT
VEGETARIAN
VEGAN
GLUTEN FREE
KIDS MENU
TAKEAWAY
BEVERAGE

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

**4159.**

A tray charge of US$10 will apply per order for 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* **VEGETARIAN, GF, DF**

**BEET IT UP**
*Beetroot, Carrot, Celery, Ginger, Tomato* **VEGETARIAN, GF, DF**

**SMOOTHIE OF THE DAY**
*Ask your server for today's flavour* **VEGETARIAN**

### 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.*

Allergen and dietary key: GF — gluten free, DF — dairy free, Nuts, Pork, Fish/shellfish, Vegetarian, Sustainably sourced.
Please inform one of our servers, should you have any food allergies or intolerance.
Prices are in US dollars and are subject to a 10% service charge and 17% government tax.

# 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* **VEGETARIAN, NUTS**

**BIRCHER MUESLI**
*Almond Milk, Yoghurt, Oats, Apple, Berries* **VEGETARIAN, NUTS**

**CHIA PUDDING**
*Yoghurt, Chia, Cinnamon, Almond Flakes, Mixed Berries* **VEGETARIAN, NUTS**

## PASTRIES & BREADS

**FRESHLY-BAKED BREADS**
*Sourdough, Whole Wheat Toast, White Toast* **VEGETARIAN**

**SWEET BREAD BASKET**
*Marbled Cake, Banana Bread, Chocolate Chip Loaf* **VEGETARIAN**

**PASTRY BASKET**
*Cinnamon Roll, Pain au Chocolat, Butter Croissant* **VEGETARIAN**

**PANCAKES / WAFFLES / FRENCH TOAST**
*Maple Syrup, Cinnamon Sugar, Berries Compote* **VEGETARIAN**

## CONTINENTAL

**SELECTION OF CHEESES**

**SELECTION OF COLD CUTS**

## SPECIALTIES

**ANTIGUAN BREAKFAST**
*Stewed Saltfish, Floats, Plantain, Avocado, Sautéed Spinach* **FISH/SHELLFISH, SUSTAINABLY SOURCED**

**FULL ENGLISH**
*Eggs your way, Pork Sausage, Crispy Bacon, Tomato, Baked Beans, Mushrooms, Roast Potato* **PORK**

**EGG WHITE OMELETTE**
*Two Egg Whites, Onion, Tomato, Spinach, Mushroom* **VEGETARIAN, GF**

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### EGGS BENEDICT
*English Muffin, Bacon, Hollandaise Sauce* **PORK**

### AVOCADO ON TOAST
*Soft Poached Egg, Avocado, Roasted Tomatoes, Toasted Sour Dough* **VEGETARIAN**

## KIDS BREAKFAST

### CEREAL AND MILK
*Rice Krispies, Corn Flakes, Coco Pops* **VEGETARIAN**

### FRUIT SALAD
*Seasonal Fruits, Mixed Berries* **VEGETARIAN, GF, DF**

### NUTELLA PANCAKES
*Maple Syrup, Honey, Berry Compote* **VEGETARIAN, NUTS**

### BRIOCHE FRENCH TOAST FINGERS
*Maple Syrup, Cinnamon Sugar* **VEGETARIAN**

### SCRAMBLED EGGS
*Bacon or Sausage* **PORK**

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# LUNCH/DINNER

## FOR THE TABLE

**HUMMUS** $18
*Smooth hummus finished with paprika and served with warm pitta.* **VEGETARIAN**

**LOBSTER TOSTADAS** $22
*Crisp tostadas topped with tender lobster, smooth guacamole and sour cream, finished with fresh lime.* **FISH/SHELLFISH, SUSTAINABLY SOURCED**

**BEETROOT & GOAT'S CHEESE** $22
*Sweet beetroot paired with creamy goat's cheese, balsamic and toasted walnuts.* **GF, NUTS**

## ISLAND BITES

**COCONUT SHRIMP COCKTAIL** $22
*Coconut shrimp served with crisp Caribbean slaw.* **FISH/SHELLFISH, SUSTAINABLY SOURCED**

**PRAWN & LOBSTER ROLL** $28
*Chopped prawn and lobster in a soft brioche roll with sriracha mayo.* **FISH/SHELLFISH, SUSTAINABLY SOURCED**

**JERK SPICED BUTTERMILK CHICKEN** $18
*Crispy chicken bites, served with hot honey or blue cheese sauce.*

**TUNA CEVICHE** $22
*Fresh tuna cured with lime, coriander and cucumber.* **GF, FISH/SHELLFISH, SUSTAINABLY SOURCED, DF**

**ITALIAN BURRATA** $22
*Creamy burrata with tomato, aged balsamic, basil and extra virgin olive oil.* **VEGETARIAN, GF**

## CLASSICS

**CARLISLE CARIBBEAN ROTI**
*Served with homemade chutney and local hot sauce.*

**CHICKEN** $35
**SHRIMP** $40 | FISH/SHELLFISH, SUSTAINABLY SOURCED
**VEGETABLE** $30 | VEGETARIAN

**CARLISLE BAY CLUB CIABATTA** $30
*Toasted ciabatta layered with chicken, lettuce, avocado and bacon, served with fries.* **PORK**

**BURGER** $30
*Aberdeen Angus beef patty with American cheese, fried onions and pickles, served with fries.*

**CARLISLE BAY CAESAR** $18
*Crisp romaine with Parmesan, crispy bacon, garlic croutons, egg and anchovies.* **FISH/SHELLFISH, SUSTAINABLY SOURCED, PORK**

**ADD CHICKEN** $12
**ADD SHRIMP** $14 | FISH/SHELLFISH, SUSTAINABLY SOURCED

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## MEATS & FISH

**LOCALLY CAUGHT ROCK LOBSTER**
*Local rock lobster, simply grilled with garlic butter and two sides of your choice.*

**WHOLE** $65

**HALF** $35 | FISH/SHELLFISH, SUSTAINABLY SOURCED
*• Supplement half $20 | whole $35 for guests on both the all-inclusive and half-board plans.*

**CATCH OF THE DAY** $45
*The day's freshest catch, prepared by the kitchen. Please ask your server.* **FISH/SHELLFISH, SUSTAINABLY SOURCED**

**SPANISH CHICKEN** $45
*Roast chicken breast with sautéed chorizo, baby potatoes, olives and rich tomato sauce.* **PORK**

**STEAK FRITES** $45
*8 oz ribeye steak served with fries.* **GF**

## SIDES & SAUCES

**POTATO SIDES** $12
*French fries, sweet potato fries, salt 'n' pepper fries or Antiguan rice 'n' peas.* **GF**

**VEGETABLE SIDES** $12
*Island-spiced vegetable couscous, buttered green beans or jerk spiced vegetables.* **GF**

**SAUCES** $8
*Chimichurri, red wine jus, peppercorn, cowboy butter, blue cheese or Béarnaise.* **GF**

## DESSERT

**CHOCOLATE TEMPTATION** $20
*Manjari chocolate, Arriba cream, Caramalita gelato.*

**CARROT CAKE** $18
*Candied carrot, cream cheese, Chantilly.*

**MANGO BRÛLÉE** $19
*Classic mango-flavoured crème brûlée.* **GF**

**HOMEMADE ICE CREAM & SORBET** $5 PER SCOOP
*Ask your server for today's flavors.*

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# OTTIMO!

*(available during Ottimo! opening times)*

## WOOD-FIRED PIZZA

*Gluten-free pizza available on request.*

**MARGHERITA** $24
*A classic wood-fired pizza with tomato, mozzarella and basil.* **VEGETARIAN**

**PEPPERONI** $28
*Wood-fired tomato and mozzarella pizza topped with pepperoni and basil.* **PORK**

**SPAGNA** $28
*Tomato and mozzarella pizza with chorizo, gorgonzola and a drizzle of hot honey.* **PORK**

**POLLO E ROSMARINO** $28
*Wood-fired pizza with tomato, chicken, mushroom and rosemary.*

**ARTICHOKE, ASPARAGUS & OLIVE** $26
*Tomato-based pizza with artichoke, asparagus and olives.* **VEGETARIAN**

## FRESH PASTA & RISOTTO

*Gluten-free pasta available on request.*

**ARRABBIATA** $28
*Rigatoni in a spicy tomato sauce with chilli and basil.* **VEGETARIAN**

**MUSHROOM RISOTTO** $32
*Rich mushroom risotto finished with truffle, ricotta and Parmesan.* **GF**

**SEAFOOD PAPPARDELLE ROSA** $38
*Pappardelle with shrimp, crab and smoked salmon in a light rosa sauce with olive oil and basil.* **FISH/SHELLFISH, SUSTAINABLY SOURCED**

**CHICKEN & PANCETTA PENNE** $30
*Penne tossed with chicken and pancetta in a creamy garlic sauce.* **PORK**

**BRAISED BEEF SHORT RIB RIGATONI** $35
*Rigatoni folded through slow-braised short rib ragù with blush tomato and Parmesan.*

**BOLOGNESE** $30
*Rich, slow-braised beef ragù simmered with tomato and finished with shaved Parmesan.*

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# EAST

*(available during East opening times)*

## TO START

**KOREAN CHICKEN BAO** $15
*Gochujang Sauce, Garden Salad*

**DYNAMITE SHRIMP** $17
*Shrimp Tempura, Glass Noodles, Dynamite Sauce* **FISH/SHELLFISH, SUSTAINABLY SOURCED**

**BALINESE SATAY** $17
*Sambal, Sweet Soy, Peanut Sauce* **NUTS**

**THAI BEEF SALAD** $18
*Sirloin, Mint, Cucumber, Cherry Tomato, Fresh Lemon Dressing* **GF, DF**

**TOM YAM GOONG** $14
*Prawn, Straw Mushroom, Lemongrass Broth, Galangal, Coriander* **GF, FISH/SHELLFISH, SUSTAINABLY SOURCED**

## SUSHI

**SPICY TUNA** $23
*Avocado, Chives, Sriracha Mayo, Crispy Fried Shallots* **FISH/SHELLFISH, SUSTAINABLY SOURCED**

**TAIRIKU UMI** $24
*Torched Sirloin, Tempura Shrimp, Coriander, Yakiniku* **FISH/SHELLFISH, SUSTAINABLY SOURCED**

**SALMON HONO ROLL** $25
*Oak Smoked Salmon, Cream Cheese, Dynamite Sauce, Chili Garlic* **FISH/SHELLFISH, SUSTAINABLY SOURCED**

## 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* **NUTS**

**ROASTED DUCK** $50
*Scallion, Cucumber, Hoisin Sauce* **GF, DF**

**CANTONESE STEAMED FISH** $45
*Ginger, Celery, Garlic, Tamarind Sauce* **FISH/SHELLFISH, SUSTAINABLY SOURCED**

**THAI RED / GREEN CURRY** $35
*Tofu, Eggplant, Mushroom, Basil Leaves* **FISH/SHELLFISH**

**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*

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# VEGETARIAN

## INDIGO

indigo
ON THE BEACH

### STARTERS

**HUMMUS** $18
*Smooth hummus finished with paprika and served with warm pitta.* **VEGETARIAN, DF**

**BEETROOT & GOAT'S CHEESE** $22
*Sweet beetroot paired with creamy goat's cheese, balsamic and toasted walnuts.* **NUTS, GF**

**ITALIAN BURRATA** $22
*Creamy burrata with tomato, aged balsamic, basil and extra virgin olive oil.* **VEGETARIAN, GF**

**GRILLED MEDITERRANEAN VEGETABLE SALAD** $20
*Grilled Mediterranean vegetables with arugula, chilli and local mango.* **GF, DF**

**BURRATA & JALAPEÑO GAZPACHO** $22
*Creamy burrata with jalapeño gazpacho and toasted hazelnuts.* **GF, NUTS**

### MAINS

**GRILLED HALLOUMI** $32
*Grilled halloumi with rich tomato sauce, mixed olives, baby potato and basil.* **GF**

**BURGER** $28
*Plant-based burger patty with American cheese, fried onions and pickles.*

**CARLISLE CARIBBEAN ROTI** $30
*Mixed vegetables served with homemade chutney and local hot sauce.* **DF**

**HERB-CRUSTED TOFU** $32
*Herb-crusted tofu with crushed baby potato and gribiche sauce.*

**EGGPLANT CANNELLONI** $30
*Roast eggplant cannelloni with tomato sauce and mozzarella cheese.* **GF**

### DESSERTS

**CHOCOLATE TEMPTATION** $20
*Manjari Chocolate, Arriba cream and Caramalita gelato.*

**RASPBERRY INFUSION** $19
*Raspberry crumble, mixed berry sorbet.*

**CARROT CAKE** $18
*Candied Carrot, cream cheese, Chantilly.*

**HOMEMADE ICE CREAM & SORBET** $5 PER SCOOP
*Ask your server for today's flavors.* **GF**

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# OTTIMO!

*(available during Ottimo! opening times)*

## FOR THE TABLE

**DELL'AMI OLIVES** $6
*A generous bowl of Italian olives, perfect for sharing.* **DF, GF**

**TOMATO, OLIVE & OREGANO BRUSCHETTA** $18
*A classic tomato bruschetta with olives, oregano and red onion.* **VEGETARIAN, DF**

**TAPAS** $16
*Balsamic onions, blushed tomatoes, grilled artichoke and stuffed peppers.* **GF**

**GRILLED ZUCCHINI & EGGPLANT** $22
*Grilled zucchini and eggplant with creamy burrata, roasted garlic and garden herbs.* **VEGETARIAN, GF**

## WOOD-FIRED PIZZA

*Gluten-free pizza available on request.*

**MARGHERITA** $24
*A classic wood-fired pizza with tomato, mozzarella and basil.* **VEGETARIAN**

**FUNGI E ROSMARINO** $24
*Wood-fired pizza with mushroom, rosemary and garlic.* **VEGETARIAN**

**ARTICHOKE, ASPARAGUS & OLIVE** $26
*Tomato-based pizza with artichoke, asparagus and olives.* **VEGETARIAN**

**ROAST GARLIC & OREGANO** $24
*Wood-fired pizza with roast garlic and oregano.* **VEGETARIAN**

## FRESH PASTA & RISOTTO

*Gluten-free pasta available on request.*

**ARRABBIATA** $28
*Rigatoni in a spicy tomato sauce with chilli and basil.* **VEGETARIAN**

**MUSHROOM RISOTTO** $32
*Rich mushroom risotto finished with truffle, ricotta and Parmesan.* **GF**

**ASPARAGUS & ARTICHOKE PENNE** $28
*Penne with grilled artichoke, asparagus, garlic and tomato ragù.*

**MEDITERRANEAN VEGETABLE ROSA** $28
*Pappardelle with roast Mediterranean vegetables in a light rosa sauce.*

## DESSERT

**TORTA CAPRESE** $14
*Flourless almond and chocolate cake.* **NUTS**

**ZABAGLIONE** $14
*Summer fruits, cinnamon crisp.*

**LIME RICOTTA CHEESECAKE** $14
*Lemon honey, Chantilly cream.*

**HOMEMADE GELATO & SORBET** $5 PER SCOOP
*Ask your server for today's flavors.* **GF**

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# VEGAN

## INDIGO

indigo
ON THE BEACH

### STARTERS

**HUMMUS** $18
*Smooth hummus finished with paprika and served with vegetable crudités.*

**ASSIETTE OF BEETROOT** $20
*Sweet beetroot carpaccio, roast beetroot wedges and beetroot gel, finished with balsamic and toasted walnuts.*
**NUTS**

**WATERMELON CEVICHE** $20
*Watermelon cured with fresh lime, coriander and cucumber.*

**JALAPEÑO GAZPACHO** $18
*Jalapeño gazpacho with cured tomatoes and charred corn.*

**ANTIGUAN SALAD** $20
*A farm to fork salad showcasing the very best of seasonal island produce. *Ask server for details*

### MAIN

**ROAST TOFU** $32
*Roast tofu with cannellini bean stew, seasonal vegetables and garden herbs.*

**EGGPLANT CANNELLONI** $30
*Roast eggplant cannelloni with tomato sauce and vegan cheese.*

**CARLISLE CARIBBEAN ROTI** $30
*Mixed vegetables served with homemade chutney and local hot sauce.*

**HERB-CRUSTED ROAST CAULIFLOWER** $32
*Roast cauliflower with Mediterranean vegetables and chimichurri sauce.*

### DESSERT

**SILKEN TOFU CHOCOLATE CREAM** $18
*Silken tofu chocolate cream, finished with cacao nibs.*

**COCONUT PANNA COTTA** $18
*Coconut panna cotta with pineapple salsa.*

**ANTIGUAN MANGO PAVLOVA** $18
*Passion fruit Chantilly, passion fruit sorbet.*

**HOMEMADE SORBET** $5 PER SCOOP
*Ask your server for today's flavors.*

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# OTTIMO!

*(available during Ottimo! opening times)*

## FOR THE TABLE

**DELL'AMI OLIVES** $6
*A generous bowl of Italian olives, perfect for sharing.* **DF, GF**

**TOMATO, OLIVE & OREGANO BRUSCHETTA** $18
*A classic tomato bruschetta with olives, oregano and red onion.* **DF**

**TAPAS** $16
*Balsamic onions, blushed tomatoes, grilled artichoke and olives.* **GF**

**GRILLED ZUCCHINI & EGGPLANT** $20
*Grilled zucchini and eggplant with roast garlic and garden herbs.* **GF**

## WOOD-FIRED PIZZA

*Gluten-free pizza available on request.*

**MARGHERITA** $24
*A classic wood-fired pizza with tomato, vegan cheese and basil.*

**FUNGI E ROSMARINO** $24
*Wood-fired pizza with mushroom, rosemary and garlic.*

**ARTICHOKE, ASPARAGUS & OLIVE** $26
*Tomato-based pizza with artichoke, asparagus and olives.*

**ROAST GARLIC & OREGANO** $24
*Wood-fired pizza with roast garlic and oregano.*

## FRESH PASTA & RISOTTO

*Gluten-free pasta available on request.*

**ARRABBIATA** $28
*Egg-free rigatoni in a spicy tomato sauce with chilli and basil.*

**MUSHROOM RISOTTO** $32
*Rich mushroom risotto finished with truffle.* **GF**

**ASPARAGUS & ARTICHOKE PENNE** $28
*Penne with grilled artichoke, asparagus, garlic and tomato ragù.*

**MEDITERRANEAN VEGETABLE ROSA** $28
*Pappardelle with roast Mediterranean vegetables, olive oil and arugula.*

## DESSERT

**ANTIGUAN GRILLED PINEAPPLE** $14
*Grilled pineapple with maple sauce and vanilla.*

**HOMEMADE SORBET** $5 PER SCOOP
*Ask your server for today's flavors.* **GF**

**VEGAN TIRAMISU** $14
*Espresso, plant-based mascarpone and cacao.*

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# GLUTEN FREE

## STARTER

**HUMMUS** $18
*Smooth hummus finished with paprika and served with vegetable crudités.* **VEGETARIAN, DF**

**BEETROOT & GOAT'S CHEESE** $22
*Sweet beetroot paired with creamy goat's cheese, balsamic and toasted walnuts.* **NUTS**

**TUNA CEVICHE** $22
*Fresh tuna cured with lime, coriander and cucumber.* **FISH/SHELLFISH, DF, SUSTAINABLY SOURCED**

**BURRATA** $22
*Creamy burrata with jalapeño gazpacho and toasted hazelnuts.* **VEGETARIAN, NUTS**

**PULLED CHICKEN & PARMA HAM SALAD** $22
*Pulled chicken with crispy Parma ham, arugula, chilli and local mango.* **DF, PORK**

## MAIN

**SPICY JERK CHICKEN** $45
*Marinated chicken breast, Antiguan style rice 'n' peas, mango salsa.*

**LOIN OF PORK** $45
*Pork loin with cannellini beans, seasonal vegetables and crispy pancetta.* **PORK**

**CARLISLE BAY CAESAR** $18
*Crisp romaine with Parmesan, crispy bacon and anchovies.* **PORK, FISH/SHELLFISH, SUSTAINABLY SOURCED**

**ADD CHICKEN** $12

**ADD SHRIMP** $14 | FISH/SHELLFISH, SUSTAINABLY SOURCED

**GRILLED SNAPPER** $45
*Grilled snapper with romesco sauce, saffron potato, Tenderstem broccoli, tomato and basil.* **FISH/SHELLFISH, SUSTAINABLY SOURCED**

**LOCALLY CAUGHT ROCK LOBSTER**
*Local rock lobster, simply grilled with garlic butter and two sides of your choice.*

**WHOLE** $65

**HALF** $35 | FISH/SHELLFISH, SUSTAINABLY SOURCED

*• Supplement half $20 | whole $35 for guests on both the all-inclusive and half-board plans.*

**STEAK FRITES** $45
*8 oz ribeye steak served with fries.*

## DESSERTS

**MANGO BRÛLÉE** $19
*Classic mango-flavoured crème brûlée.*

**ANTIGUAN MANGO PAVLOVA** $18
*Passion fruit Chantilly, passion fruit sorbet.*

**TORTA CAPRESE** $14
*Flourless almond and chocolate cake.* **NUTS**

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# KIDS MENU

**MIXED GARDEN SALAD** $6
*Organic Lettuce, Tomato, Cucumber, Carrot, Olive Oil Lemon Dressing* **VEGETARIAN, GF, DF**

**VEGETABLE CRUDITÉ** $5
*Sour Cream* **VEGETARIAN, GF**

**CHEESE AND HAM TOASTIE** $6
*Fries* **PORK**

**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* **FISH/SHELLFISH, SUSTAINABLY SOURCED, GF**

**GRILLED CHICKEN** $13
*Mashed Potato, Steamed Vegetables* **GF**

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# TAKEAWAY

**US$45 PER PERSON — INDIVIDUAL BOXED LUNCH: SELECT ONE FROM EACH CATEGORY BELOW**
*Select One From Each Category*

## SALAD

### ROAST BEETROOT & GOATS CHEESE
*Balsamic, Walnuts* **VEGETARIAN, NUTS, GF**

### MIXED GREENS
*Carrot, Tomato, Cucumber, Balsamic Vinaigrette* **VEGETARIAN, GF, DF**

### CAESAR
*Romaine Lettuce, Bacon, Parmesan, Anchovy, Caesar Dressing* **PORK, FISH/SHELLFISH, SUSTAINABLY SOURCED**

### ITALIAN BURRATA
*Tomato, Aged Balsamic, Basil, EVO* **VEGETARIAN, GF**

### CAPRESE
*Tomato, Mozzarella, Rocket, Basil Pesto* **VEGETARIAN, GF, NUTS**

## SANDWICHES

### CHARRED BRIOCHE
*Hummus, Grilled Vegetables, Basil Pesto* **VEGETARIAN, NUTS**

### SPICY TUNA ROLL
*Sriracha Mayo, Spring Onion, Brioche* **FISH/SHELLFISH, SUSTAINABLY SOURCED**

### CARLISLE-BAY CLUB
*Chicken, Lettuce, Avocado, Bacon, French Fries* **PORK**

### CHICKEN CAESAR WRAP
*Romaine, Parmesan, Crispy Bacon, Anchovies* **PORK, FISH/SHELLFISH, SUSTAINABLY SOURCED**

### VEGETARIAN WRAP
*Grilled Vegetables, Tofu, Baby Greens, Goat's Cheese* **VEGETARIAN**

## DESSERTS

CHEESECAKE · CHOCOLATE BROWNIE · ASSORTMENT OF WHOLE FRUIT · COOKIES

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# BEVERAGES

## BOTTLED BEER

**LONG BAY LAGER** $10
*Antigua & Barbuda*

**CARIB** $10
*Trinidad & Tobago*

**RED STRIPE** $10
*Jamaica*

**CORONA** $10
*Mexico*

**HEINEKEN** $10
*Holland*

**COORS LIGHT** $10
*USA*

**CARIB SHANDY LIME (0.9% ABV)** $7
*Trinidad & Tobago*

**CARIB SHANDY GINGER (0.9% ABV)** $7
*Trinidad & Tobago*

**HEINEKEN 0.0 (ALCOHOL FREE)** $9
*2SIX8 Craft Brewery, Antigua*

**CUCUMBER LEMON HARD SELTZER** $10

**POMEGRANATE GRAPEFRUIT HARD SELTZER** $10

## SOFT DRINKS ($5 EACH)

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

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## MOCKTAILS ($9 EACH)

**FRUIT PUNCH**
*Orange, Pineapple, Grenadine*

**LIME SQUASH**
*Lime, Club Soda*

**LOCAL LEMONADE**
*Citrus, Water*

**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, Water*

**COCONUT BLISS**
*Coconut, Lime, Pineapple*

## COCKTAIL JOURNEY ($15 EACH)

*A tour of the Caribbean in seven glasses, crafted by our own team of Bartenders*

**ANTIGUAN RUM PUNCH (ANTIGUA & BARBUDA)**
*White & Dark Rum, Orange & Pineapple Juice, Ginger Wine, Grenadine, Angostura Bitters, Homemade Spice Mix*

**CLARIFIED PIÑA COLADA (PUERTO RICO)**
*Rum, Coconut Cream, Pineapple Juice, Lime Juice*

**RUM & TING (JAMAICA)**
*Appleton Estate Rum, Muddled Ginger, Ginger Wine, Grapefruit Ting, Grapefruit Bitters*

**KAKO OLD FASHION (ST LUCIA)**
*Dark Rum, Chocolate Bitters*

**CARLISLE BAY'S SANTO LIBRE (DOMINICAN REPUBLIC)**
*Aged Rum, Passionfruit, Ginger Beer*

**FIERY MARGARITA (TRINIDAD & TOBAGO)**
*Tequila & Rum, Mango Juice, Scotch Bonnet Agave, Homemade Spice Mix, Habanero Bitters*

**GUAVA BOULEVARDIER (ST KITTS & NEVIS)**
*Old Road Rum, Campari, Sweet Vermouth, Guava*

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## CLASSIC COCKTAILS ($15 EACH)

*Timeless masterpieces from across the globe*

**APEROL SPRITZ**
*Aperol, Prosecco, Club Soda, Orange*

**BLOODY MARY**
*Vodka, Lemon, Tomato, Salt, Pepper, Spice*

**OLD FASHIONED RUM PUNCH**
*English Harbour Rum, Lime, Angostura Bitters, Cinnamon, Nutmeg*

**FRENCH 75**
*Prosecco, Gin, Lemon*

**MARTINI**
*Gin or Vodka, Shaken or Stirred, Lemon or Olive, Vermouth*

**PALOMA**
*Tequila, Grapefruit Soda, Lime*

**WHISKEY SOUR**
*Jim Beam, Lemon*

**PINA COLADA**
*Rum, Pineapple, Creme of Coconut*

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# WINE BY THE GLASS

## SPARKLING WINE & CRÉMANT

**BOTTEGA PROSECCO** $15
*Veneto, Italy*

**LANGLOIS CRÉMANT BRUT** $19
*Loire Valley, France*

*All-Inclusive Supplement $4 per glass*

**LANGLOIS CRÉMANT ROSÉ** $20
*Loire Valley, France*

*All-Inclusive Supplement $5 per glass*

## HOUSE CHAMPAGNE

**NV DRAPPIER CARTE D'OR** $30
*Champagne, France*

*All-Inclusive Supplement $12 per glass*

**NV BILLECART-SALMON BRUT RÉSERVE** $38
*Champagne, France*

*All-Inclusive Supplement $12 per glass*

## WHITE

**GRAN SASSO PINOT GRIGIO** $14
*Abruzzo, Italy*

**RETHORE DAVY SAUVIGNON BLANC** $15
*Loire Valley, France*

**CHATEAU STE. MICHELLE RIESLING** $16
*Washington, USA*

**FREDERIC REVERDY VERMENTINO–VIOGNIER** $16
*Vin de France*

**CASALE DEL GIGLIO CHARDONNAY** $17
*Lazio, Italy*

**ARDECHE CHARDONNAY** $14
*France*

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## ROSÉ

**CALALENTA ROSATO** $14
*Abruzzo, Italy*

**GÉRARD BERTRAND GRIS BLANC** $16
*Languedoc, France*

**MINUTY PRESTIGE** $19
*Provence, France*

*All-Inclusive Supplement $4 per glass*

## RED

**ROBERT MONDAVI PINOT NOIR** $18
*California, USA*

*All-Inclusive Supplement $4 per glass*

**GRAN SASSO MONTEPULCIANO D'ABRUZZO** $14
*Abruzzo, Italy*

**CATENA MALBEC** $15
*Mendoza, Argentina*

**CUVÉE SAINT-VICTOR** $14
*Pays d'Oc, France*

*All-Inclusive Supplement $4 per glass*

## SWEET

**LA PERLE D'ARCHE SAUTERNES** $13
*Bordeaux, France*

## SAKE

**FUKUCHO SEASIDE (SPARKLING)** $26
*Hiroshima, Japan (GF)*

*All-Inclusive Supplement $6 per glass*

▫Wines on the menu and vintages may change based on availability. Prices are per glass and subject to 10% Service Charge and 17% Government Tax.

▫Guests staying on our Simply All Inclusive package can avail of wines by the glass (exemptions and supplements apply as noted above).

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