



IN ROOM DINING

7:00am - 10:30pm

DAILY



HAMILTON PRINCESS

BERMUDA

HOTEL • BEACH CLUB • MARINA

BREAKFAST

7:00am - 11:30am

FRUITS & BERRIES

Sliced Seasonal Fresh Fruits (V) (GF) 14

Seasonal Berry Bowl (V) (GF) 16

Whole Grapefruit (V) (GF) 6

Acai Bowl (V) 14

Mixed Berries, Banana, Chia Seeds, Toasted Coconut Flakes, Granola,
Honey Drizzle, Dairy Free Yoghurt

YOGHURTS & CEREALS

Oatmeal with Cinnamon (V) 8

Choice of Cereal (V) 8

Includes your choice of milk

Rice Krispies, Corn Flakes, All Bran, Special K, Muesli

Yoghurt (V) 6

Plain / Low Fat / Fruited / Vegan

THE BAKERY

Basket (V) 14

Two Croissants, One Danish, One Muffin, Your Choice of Toast

Toasted Bread (V) 5

White, Wheat, or Raisin

Muffins / Croissants / Danishes 7

Daily Chef's Selection - Gluten Free Muffin Available

Avocado on Toasted Bagel (V) 15

Tomato Salsa

Add Poached Egg 3

Smoked Salmon on Toasted Bagel 15

Cream Cheese, Pickled Onions, Capers

Toasted Bagel (V) 5

Cream Cheese

The EBC on a Bagel 15

Two Eggs, Bacon, Cheddar, Tomato Salsa

(V) Vegetarian

(GF) Gluten Free

(VG) Vegan

(N) Nuts

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your order taker for more information regarding our menu items. **If you have any intolerance or specific diet, please ask your order taker for guidance. Consumption of raw or under-cooked meats can present a potential health risk.**

A delivery charge of \$3 per person and 17% gratuities will be added to the menu price listed.

FROM THE GRIDDLE

12 each

Buttermilk Pancakes

Belgian Waffle

French Toast Raisin Bread

All Served With Syrup & Fruit Compote

EGGS & OMELETTES

Served with Breakfast Potatoes & Tomato Salsa

Three Egg Omelette 15

Please select 2 ingredients:

Ham, Smoked Salmon, Chorizo, Pepper, Onion, Mushroom,
Asparagus, Green Onion, Cheddar, Swiss

Two Eggs Any Style 12

Scrambled, Fried, Sunny Side Up, Poached, Boiled

Eggs Benedict 16

Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise Sauce

Eggs Florentine (V) 16

Two Poached Eggs, English Muffin, Spinach, Hollandaise Sauce

Scrambled LEO (GF) 16

Smoked Salmon, Eggs, Onion, Sour Cream, White Toast

Keto Burrito (GF) 17

Bacon, Avocado, Spinach, Cheddar, Sour Cream, Wrapped in Egg

No Breakfast Potatoes

Huevos Rancheros 19

Two Eggs Over Easy, Corn Tortilla, Refried Beans,
Cheddar Cheese, Sour Cream

SIDES:

Bacon / Pork Sausage / Canadian Bacon 7

Breakfast Potatoes / Sautéed Spinach / Tomato Salsa 3

Sliced Avocado / Grilled Tomato 4

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COLD BEVERAGES

Apple, Orange, Grapefruit, Pineapple, Cranberry, Tomato Juice 7
HP Spring Water 330ml 6 / HP Sparkling Water 330ml 6
Iced Tea 6
Soft Drinks 6
Coke, Diet Coke, Sprite, Ginger Beer, Ginger Ale

HOT BEVERAGES

Regular Coffee / Decaffeinated
Small Pot 6 Large Pot 12
Cappuccino / Double Espresso / Latte 7
Espresso 5
Macchiato 6
Hot Chocolate 5
With Whipped Cream 6
Lot 35 Tea
Small Pot 8
Imperial Breakfast, Decaf English Breakfast, Jasmine Gold Dragon,
Oregon Mint, Egyptian Chamomile, Creamy Earl Grey

FRESHLY SQUEEZED JUICES & SHOTS

Freshly Squeezed Californian Orange Juice OR Grapefruit Juice 12
Morning Energizer Ginger Shot 6
Fight Off That Cold - Ginger (25%), Apple, Lemon
Brain Booster Vitamin D Shot 6
For Brain Health - Orange, Ginger, Tumeric, Lemon, Black pepper
Citrus & Sweet Vitamin C Shot 6
Boosts Immunity - Acerola, Grapefruit, Strawberry, Blackberry, Lime

SMOOTHIES & SPECIAL DRINKS

*Smoothies & Vegetable Splash Available For Breakfast Only
Beers & Spirits available from 9:00 am to 10:30 pm*

Seasonal Fruit Smoothie of the Day 12
Vegetable Splash 10
Kale, Spinach, Apple, Cucumber, Ginger, Honey, Lemon Juice
SmooFit Regeneration 12
Banana, Peanut Butter, Honey, Almond Milk, Hemp, Chia Seeds
Virgin Bloody Mary 9.50
Mimosa 16

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BREAKFAST FOR KIDS

7:00am - 11:30am

9 each

Continental

Choice of: Toast or Pastry, Juice or Milk, Berries

A Perfect Start

Choice of: Boiled Egg or Waffle, Orange, Cranberry or Pineapple Juice,
Cold Cereal of Your Choice or Fresh Fruit

Breakfast of Champions

Choice of: Scrambled Eggs or Pancakes, Bacon, Ham or Sausage,
Muffin or Toast and Milk, Chocolate Milk or Hot Chocolate

Grandma's Oatmeal

Berries, Brown Sugar

MAIN MENU FOR KIDS

11:30am - 10:30pm

Veggie Sticks 9

Ranch Dressing

Chicken Tenders 15

Fries, Honey Mustard

Grilled Salmon 16

Steamed Broccoli & Corn Lollipop

Fish Fingers 15

Fries & Tartar Sauce

Beef Burger 15

Cheddar Cheese, Fries

Grilled Chicken 16

Steamed Broccoli & Corn Lollipop, BBQ Sauce

Penne Pasta 15

Tomato or Meat Sauce

Cheese Pizza 12

Mozzarella and Tomato Sauce

Add Pepperoni 2

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LUNCH & DINNER

11:30am - 10:30pm

BITES

Charcuterie & Cheese Board 23

Chutney, Crackers, Olives, Pickled Vegetables

Chicken Wings 22

Choice of Jerk or Asian BBQ Sauce

Ranch Dip, Celery Sticks

Popcorn Shrimp 24

Beer Battered, Tzatziki Dip, Sweet Chili Sauce

Crispy Buttermilk Cauliflower (V) 20

BBQ Sauce, Sesame Mayo

Crispy Calamari 24

Lemon Aioli, Tzatziki

Corn Tortilla Chips (V) 20

Tomato Salsa, Guacamole

SALADS

Beetroot Salad (V) 20

Cooked Beetroot, Shaved Raw Beetroot, Spinach, Goats Cheese, Balsamic Dressing

Caesar Salad (V) 22

Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing (No Anchovies)

Poke Bowl (VG) 20

Mixed Greens, Quinoa, Seaweed Salad, Avocado, Edamame,

Pickled Cucumber, Soy Sesame Dressing

SALAD ADD-ONS:

Steak 9 / Chicken 8 / Salmon 9 / Shrimp 9 / Tuna 9 / Tofu 8

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SOUPS

C&A Bermudian Fish Chowder 14

Served with Sherry Peppers,

Goslings Black Seal Rum and Johnny Bread

Leek & Potato Soup (V) 14

Crispy Leeks, Herb Oil

PASTA & FLATBREAD PIZZAS

Margherita Pizza (V) 27

Roasted Tomato, Buffalo Mozzarella, Basil

Mushroom, Spinach & Blue Cheese Pizza (V) 28

Garlic Roasted Mushrooms, Creamy Spinach, Gorgonzola, Arugula

Spicy Salami Pizza 29

Genoa Salami, Oregano, Buffalo Mozzarella, Tomato, Arugula

Slow Roasted Cherry Tomato Linguine (V) 29

Bell Peppers, Olives, Pine Nuts

Lasagna 30

Bolognese Beef, Tomato, Parmesan Cheese, Basil

ENTRÉES

Grilled Salmon (GF) 38

Grilled Asparagus, Blistered Tomato, Celeriac & Parsnip Purée,

Rosemary Lemon Butter Sauce,

Fish Tacos 33

Pickled Cabbage, Spicy Mayo, Pico de Gallo, Lettuce, Lime Crème Fraiche, Flour Tortilla

Steak Frites 44

Chargrilled Sirloin Steak, Café De Paris Butter, Arugula Salad, Fries

Beer Battered Atlantic Cod & Chips 35

French Fries, Mushy Peas, Tartar Sauce, Malt Vinegar

Butter Chicken Masala (N) 30

Rice, Papadum, Naan, Orange Peel Chutney, Raita

Roasted Broccoli Steaks (V) (GF) 29

Cauliflower Puree, Hazelnuts, Blue Cheese, Herb Oil

ADDITIONAL SIDES:

French Fries 10 / Broccoli 10 / Roasted Vegetables 10 / Side Salad 10 / Mashed Potato 10

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SANDWICHES

All sandwiches will be served with a choice of French Fries or Side Salad

Bermudian Fish Sandwich 28

Beer Battered Snapper, Tomato, Coleslaw, Tartare Sauce, Raisin Bread

The Beyond Burger® (V) 30

Cheddar, Lettuce, Tomato, Dill Pickle, Onion Jam, Chipotle Aioli

Crispy Fried Chicken Burger 27

Iceberg Lettuce, Dill Pickles, Chipotle Aioli, Ranch Dressing, Brioche Bun

Black Angus Beef Burger (8oz) 30

Cheddar, Lettuce, Tomato, Dill Pickle, Bacon Onion Jam, Chipotle Aioli
(available without the bun, placed between iceberg leaves)

Grilled Chicken Club 27

Grilled Chicken Breast, Tomato, Lettuce, Bacon, Cheddar, Garlic Aioli, White Bread

SOMETHING SWEET

Vanilla Crème Brulee (GF) 15

Tahitian Vanilla Bean, Caramelized Sugar

Chocolate Peanut Butter Mousse (GF) 15

Chocolate Ganache, Milk Chocolate Mousse, Salted, Caramel, Roasted Peanuts

Featured Cake 15

Cheesecake 15

Berry Compote

Hand Crafted Ice Creams & Sorbets (GF)

One scoop - 7 / Two scoops - 12 / Three scoops - 17

The Duchess Chocolate Chip Cookies

1 Cookie 4 4 Cookies 14

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GIN INSPIRED COCKTAILS



Pink House Lemonade 18

Bermuda Pink House Gin, Coconut Rum, Cranberry, Lemon, Tonic



Grapefruit Elderflower Fizz 18

Bermuda White Roof Gin, St-Germain, Grapefruit, Lime Elixir,
Elderflower Tonic, Fresh Rosemary

Berry Patch Fizz 18

Bombay Bramble Gin, Lemon Elixir, Martini Prosecco

Island Sbagliato 2.0 18

Oxley Gin, Campari, Pineapple & Mango Infused Sweet Vermouth,
Martini Prosecco

HAMILTON PRINCESS COCKTAILS



Royal Hamilton Yacht Club 18

A Hamilton Princess Play on the Classic Trader Vic's Cocktail

Hamilton Princess Single Barrel Reserve Rum, Gosling's Black Seal Rum,
Bermuda Gold Liquor, Grand Marnier, Fresh Lime



Hand-Shaken Colada 18

Bacardi Pineapple Rum, Gosling's Gold Rum, Coconut, Fresh Lime, Orange, Pineapple



Crown Swizzle 17

Gosling's Black Seal & Gold Rums, Pineapple & Orange Juice, Grenadine

Spicy Margarita 20

Casamigos Blanco Tequila, Cointreau, Jalapeño, Lime Elixir

Mango Lemon Drop 18

Finlandia Vodka, Mango, Lemon Elixir,
Served Up with a Sugar Rim

Island Old Fashioned 18

Woodford Reserve, Hennessy VS, Giffard Banane Du Bresil, Angostura Bitters



Hamilton Princess & Beach Club proudly partners with ecoSPIRITS. Each sustainable cocktail you order bearing the blue icon eliminates single use glass waste and reduces carbon footprint. These cocktails also fund the removal of ocean waste through the ecoSPIRITS Oceans Program. Scan the QR code to learn more!

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ZERO PROOF

NON-ALCOHOLIC

Garden Spritz 12

Floreal Non-Alcoholic Aperitivo, Fresh Lemon,
Beach Club Hive Honey Syrup, Club Soda, Fresh Herbs
Top it up with a liquor of your choice at an additional cost

Sparkling Mango Lemonade 12

Hand-Crafted with Fresh Lemon and Mango
Top it up with a liquor of your choice at an additional cost

SELECTION OF BEERS

Bottled 10

Heineken Zero
Budweiser
Heineken

Stella Artois
Corona
Red Stripe

Corona Light
Amstel Light
Coors Light
Bud Light

DRAFT BEERS 14

Local Brews



Citra SMASH - Pale Ale
32° North - New England IPA
64° WEST - Session IPA
Parish Pilsner - German Lager
Stout Ignorance - Irish Dry
Whitecaps - Witbier

WINES BY THE GLASS

SPARKLING

Zardetto, Prosecco Brut, Valdobbiadene, Italy	\$16/\$75
Yellow Label', Veuve Clicquot, Champagne, France	\$35/\$160
Astoria 'Fashion Victim' Rosé, Veneto, Italy	\$14/\$55

ROSÉ

Whispering Angel, Provence, France	\$17 / \$80
AIX, Coteaux d' Aix en Provence, France	\$17/ \$80

WHITES

Sauvignon Blanc, Wairau River, New Zealand	\$16/ \$75
Albarino, Paco & Lola, Rias Baixas, Spain	\$17/ \$80
Chardonnay, Rodney Strong, Sonoma, USA	\$17 / \$80
Sancerre, Saget la Perrière, France	\$18 / \$85

REDS

Cabernet, Justin Vineyards, Paso Robles, California, USA	\$20 / \$100
Malbec, Kaiken Ultra, Mendoza, Argentina	\$17 / \$85
Sterling, Pinot Noir, California, USA, '21	\$16 / \$75
Chianti Riserva, Barone Ricasoli, Tuscany, Italy,	\$17 / \$80

HALF BOTTLES

375ml

CHAMPAGNE

#803	Veuve Clicquot, Brut Yellow Label, France	\$85
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WHITE & ROSÉ WINES

#902	Sancerre, Pascal Jolivet, Loire Valley, France, '17	\$55
#901	'Whispering Angel', Château D'Esclans, France, '16	\$50
#905	Sauvignon Blanc, Duckhorn, California, USA, '17	\$55

RED WINES

#912	Cabernet Sauvignon, Kendall-Jackson, California, USA, '16	\$55
#911	Malbec, Bodega Catena Zapata 2019	\$50

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V.23
