

veranda
breakfast



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BEVERAGES

COFFEE ☺

Ristretto, espresso
Cappuccino, flat white latte
Flavored latte Americano
French press, macchiato
Chocolate mocha

HOT BEVERAGES

Turmeric latte, matcha latte
Spiced latte, hot chocolate

TEA

Organic jasmine pearl
Health & well being green
Cherry blossom, organic wild strawberry
Ginger yuzu organic peppermint
Organic chamomile
Organic vanilla rooibos, Darjeeling oolong
Imperial English breakfast
Decaffeinated English breakfast
Imperial Earl grey, organic Assam

SYRUPS

Chocolate, hazelnut, caramel, vanilla

MILK SELECTION

2% , full cream, oat, almond, coconut, soy

FRESH JUICES ☺

Orange juice
Green juice
Tropical juice
Juice of the day
Coconut water

HEALTHY SHOTS ☺

Turmeric & ginger
Organic apple cider vinegar
Apple, beetroot & carrot

FRESHLY BREWED ICE TEA

Noir black
Green refreshing pineapple mint
Herbal berrylicious

SMOOTHIES

Jumby Bliss
Mango, pineapple, coconut milk
Red Light
Berries, banana, almond milk
Choco nut
Peanut butter, chocolate syrup, oat milk

A LA CARTE

EGGS TO ORDER ☺

Fried, poached, scrambled, boiled, baked

CREATE YOUR OWN OMELETTE ☺

Cheddar, feta, Swiss
Ham, turkey, smoked salmon
Capsicum, tomato, spinach
Mushroom, red onion, fine herbs

EGGS BENEDICT

Florentine ♡
Spinach

Royale
Smoked salmon

Neptune
Jumbo lump crab

Original
Smoked country ham

Served with English muffin & hollandaise sauce

SIDES

Applewood smoked bacon, chicken sausage,
Pork sausage, hash brown, mushroom, grilled tomato
Avocado, spinach, skillet potatoes
Refried beans, fine herbs

CARIBITES 🍍

Ackee Salad
Heart of palm, capsicum, scallions
Antiguan Breakfast ☺
Hard boiled egg, chop-up, salt fish, fried plantain
Avocado, Johnny cake

SPECIALITIES

Shakshuka ♡
Egg, spiced tomato, black olives
Huevos rancheros ♡
Egg, beans, pico de gallo
Avocado toast ♡
Add poached egg or smoked salmon

CLASSICS

Oatmeal
Blueberries, almond, sultana, honey
Acai Bowl
Banana, yogurt, red berries, oats
Buttermilk pancakes
Waffles
French toast
Buckwheat crepes

SYRUPS & CREAMS

Maple syrup, mascarpone, chantilly cream, honey
chocolate sauce, red berries coulis



JUMBY BAY ISLAND

ANTIGUA - WEST INDIES

A selection of vegan dishes is available, do not hesitate to enquire with our team.

Allergen details available upon request.

We inform you that our dishes may contain traces of the following allergens: eggs, milk and milk by-products, cereal with gluten, mustard sulphites, nuts, sesame, peanuts, celery, fish, molluscs, shellfish, lupin, and soy. Therefore we cannot guarantee the absence of any cross contamination between products.

For special diets or food allergy requirements, please ensure to notify our team.

Do not hesitate to ask for our gluten-free pasta and gluten-free bread.

OETKER COLLECTION

Masterpiece Hotels