

MENU

BREAKFAST

BREAK

ON-THE-GO

LUNCH

STATIONS

DINNER

COCKTAILS

BEVERAGE





BREAKFAST

BREAKFAST MENU ONE | 35.00

Individual Pre-Selected Style or Table Sharing Service Style

Selection of Fresh Juices
Orange, Watermelon and Pomegranate Juice
Pre-Set on the Tables
Selection of Pastries, Muffins and Croissants
Toasts upon Request
Butter, Organic Honey, Jam, Marmalade
Home Made Granola

Coffee, Decaffeinated Coffee, International and Flavoured Hot Teas Full Cream, Skimmed, Soymilk

Individual Plain and Non-Fat Yoghurts

BREAKFAST MENU TWO | 45.00

Individual Pre-Selected Style or Table Sharing Service Style

Entrée will be pre-selected (select one)

Pre-Set on the Tables:

Chilled Fresh Orange Juice
Assorted Muffins and a Variety of Croissants
Toasts upon Request
Butter, Organic Honey, Jams, Marmalade
Seasonal Tropical Fruit & Berries

Entrées

Fried Eggs, Grits and Peas, Ripe Plantain
Provolone and Pepper Omelette
Traditional Eggs Benedict
Scrambled Egg, Grilled Asparagus
Avocado Toast, Crumbled Feta

Coffee, Decaffeinated Coffee, International and Flavoured Hot Tea Full Cream, Skimmed, Soymilk



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BREAKFAST MENU THREE | 55.00

Individual Pre-Selected Style or Table Sharing Service Style

Entrée will be pre-selected (select one)

Selection of Fresh Juices and Water (select two)

Orange, Watermelon *and* Cranberry Juice, Fruit-Infused Water *Refreshers* (select one)

Cucumber *and* Local Mint Smoothie "Green Juice" Pineapple, Celery, Spinach, Spirulina, Ginger

Pre-Set on the Tables:

Exotic Fruit & Berries Platter House Made Granola Individual Plain *and* Non-Fat Yoghurts

Pre-Set on the Tables (select one)

Chia Pudding, Coconut Milk, Mango, Toasted Nuts Grilled Nectarine *and* Plum Salad

Entrées (select one)

Scrambled Egg Whites, Grilled Asparagus Steel Cut Oats, Raisins, Honey Heirloom Tomato *and* Spinach Quiche, Cheddar Cheese

Coffee, Decaffeinated Coffee, International and Flavoured Hot Teas Full Cream, Skimmed, Soymilk



BREAKFAST MENU FOUR | 70.00

Individual Pre-Selected Style or Table Sharing Service Style

Selection of Fresh Juices

Orange, Pineapple, and Juice of the Day

Starters Pre-Set on the Tables:

Selection of Seasonal Tropical Fruit & Berries Individual Plain *and* Non-Fat Yoghurt Selection of Pastries, Muffins *and* Croissants *Butter, Jam, Marmalade, Organic Honey*

Mains (select two)

Traditional Eggs Benedict
Boiled Local Grouper, Johnny Cake
Egg White, Mushrooms and Herb Omelette
Scrambled Eggs, Grilled Asparagus, Cheddar Cheese
Steel Cut Oats, Raisin, Honey
Assorted Cold Cuts and International Cheese Platter

Sweets (select one)

Vanilla Brioche French Toast with Mascarpone
Strawberry Pancakes, Whipped Cream
Mango and Papaya French Toast
Banana Pancakes
100% maple syrup, coconut syrup, macerated Island fruits

Accompaniments

Meats (select one)

Breakfast Pork Sausage Chicken Sausage Turkey Bacon Applewood Smoked Bacon

Sides (select two)

Hash Brown Potatoes
Roasted Heirloom Tomatoes
Bahamian Hash Potato
Johnny Cake
Creamy Grits and Peas

Coffee, Decaffeinated Coffee, International and Flavoured Hot Teas Full Cream, Skimmed, Soymilk



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BREAKFAST ENHANCEMENTS

*Chef attendant @ 200.00 per Station | *Station attendant @ 100.00 per Station

OMELETTE STATION | 20.00

*Chef attendant required

Tomatoes, Ham, Peppers, Mushrooms, Onions, Spinach, Chorizo, Cheddar Cheese, Fresh Herbs Traditional Eggs Benedict

BUTTERMILK PANCAKE STATION | 22.00

*Chef attendant required

Mascarpone, Maple Syrup, Rum Glazed Bananas, Poached Berry Compote, Cinnamon Whipped Cream

AVOCADO TOAST STATION | 22.00

*Chef attendant required

Poached Egg, Multi-Grain or White Bread, Hollandaise, Watercress

REFRESHING JUICE AND SMOOTHIE STATION | 15.00

*Station attendant required

"Energizing" Grapefruit, Acai Berry, Sugar Cane
"Cleansing" Papaya, Pineapple, Ginger, Kiwi
Cucumber *and* Local Mint Smoothie, Fresh Fruit Smoothie of the Day

TRADITIONAL COLD CUTS AND INTERNATIONAL CHEESES | 25.00

Turkey, Salami, Prosciutto, Selection of Italian *and* French Cheeses Bread Roll Selection, Rye, Farmer, *and* Baguette Loaves

SMOKED SALMON AND BAGELS | 28.00

Smoked Salmon, Assorted Bagels, Sliced Tomato, Onions, Capers, Dill, Lemon, Cream Cheese

BUILD-YOUR-OWN YOGHURT PARFAITS | 15.00

Plain *and* Fruit Yoghurt, Chia Pudding, Fresh Berries, Bananas, House-Made Granola, Organic Honey, Dried Fruits *and* Nuts, Rum Soaked Raisins

BLOODY MARY AND MIMOSA BAR | 20.00

NESPRESSO BAR | 100.00 and 6.00 per pod





"MAKE YOUR OWN" COFFEE BREAK | 50.00

(1-hour service) Limited to 30 guests Prepared by our chef, plated or for you

Cold Sandwiches (select two)

Mozzarella, Tomato and Rocket Sandwich
Cucumber and Cheddar Finger Sandwich
Turkey and Brie Sandwich
Egg, Mayo and Watercress Finger Sandwich
Smoked Salmon, Cream Cheese and Caper Bagel
Smoked Ham, Egg and Cheese Sandwich
Prosciutto and Truffle Sandwich
Ham and Cheese Ciabatta

Savouries, Quiches & Tarts (select one)

Red Pepper and Grilled Vegetable Quiche Goat Cheese and Roasted Vegetable Tarts Tomato and Goat Cheese Focaccia Smoked Salmon Dill Frittata Mushroom, Leek and Ricotta Quiche Prawn and Tomato Quiche

Health Conscious (select one)

Granola Bars
Bircher Muesli Jars
Low Fat Yoghurt, Granola & Berries Jars
Mango Chia Pudding Jars
Fruit Salad Jars

Pastry Chef's Selection

Pre-Packed Cookies (select one)

Chocolate Chip Cookies
Oat and Raisin Cookies
Double Chocolate Chip Cookies

Pre-Packed Dessert Bites (select one)

Bahamian Coconut Cake
Chocolate Choux
Carrot Cake
Passion Fruit Macaron
Financier
Blondie



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ON-THE-GO

Prepared by our chef, individually boxed for you

ALL DAY SNACK BOX | 35.00

Bottled Juices
Mineral Water
Almond Croissant
Smoked Salmon Tramezzini
Individually Wrapped Granola Bar
Chips
Seasonal Whole Fruit

BOXED BREAKFAST | 45.00

Bottled Juices
Mineral Water
Ham and Cheese Croissant
Spinach, Feta and Smoked Salmon Pie
Exotic Fruit Salad
Mixed Berry Crumble
Homemade Cookies
Chips

BOXED LUNCH | 60.00

Bottled Juices
Mineral Water
Exotic Fruit Salad
Caesar Salad with Char-Grilled Chicken
Sun-Dried Tomato Focaccia, Bresaola and Char-Grilled Vegetables
Berry Frangipani Tartlet
Pastry Chef's Cookie Selection
Chips





PLATED LUNCH

Two Course | 95.00 & Three Course | 110.00 Pre-Selected choice of up to three entrées | + 25.00 Individual Pre-Selected Style

Starter

Roasted Sweet Potato & Spinach Salad, Poached Pear *and* Blue Cheese, Citrus Vinaigrette
Local Grouper Ceviche, Red Onion, Cucumber, Cilantro *and* Chilli
Caesar Salad, Parmesan, House Croutons, Caesar Dressing
Lobster *and* Avocado Salad, Red Onion

Soup

Broccoli *and* Stilton Soup Bahamian Conch Chowder

Entrée

Potato Gnocchi, Parmesan, Wild Mushroom Pan Seared Salmon, Pea *and* Chorizo Fricassee Grilled Chicken Breast, Red Pepper Couscous, Baby Pak Choi, Truffle Angus Tenderloin, Sweet Potato Purée, Porcini Jus

Dessert

Junkanoo Fruit Salad, Sour Sop Granita
Bahamian Cheesecake, Guava Sorbet & Sauce
Coconut Daiquiri Mousse Cake, Grilled Pineapple, Lime Sorbet
Gluten Free Brownie, Vanilla Crème Fraîche, Caramelized Hazelnuts

Coffee, Decaffeinated Coffee, International and Flavoured Hot Teas

Iced Tea / + 5.00



LUNCH MENU ONE | 75.00

Individual Pre-Selected Style or Table Sharing Service Style
Starters

Heirloom Tomato *and* Fresh Mozzarella, Olive Oil Cheese Board, Cornichons, Flat Bread

Sandwiches

Roast Beef, Mustard & Arugula "Tramezzino" Lobster Celery & Mayo "Tramezzino"

Main

Chicken Parmigiana Vegetables Medley Jasmine Rice

Dessert

Chocolate Crème Brûlée Yellow Fruits Salad, Fresh Mint, Honey

Coffee, Decaffeinated Coffee, International and Flavoured Hot Teas

Iced Tea or Lemonade / + 5.00

LUNCH MENU TWO | 85.00

Table Sharing Service Style

Starter (select two)

Mediterranean Eggplant and Chickpea Salad
Cobb Salad, Blue Cheese Dressing
Couscous Salad, Crumbled Goat Cheese
Rosemary Focaccia, Mozzarella, Arugula, Sun-Dried Tomatoes

Selection of Breads and Rolls

Main

Ribeye & Wild Roquette Salad, Parmesan, Balsamic
Catch of the day with cherry tomatoes, black olive and capers
Roasted Cauliflower

Dessert

Mixed Berry Frangipani Tart Fruits Salad, Fresh Mint, Honey

Coffee, Decaffeinated Coffee, International and Flavoured Hot Teas

Iced Tea / + 5.00



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LUNCH MENU THREE | 85.00

Table Sharing Service Style

Starter (select two)

Leeks *and* Mushroom Quiche
Prosciutto & Melon Salad
Oven Roasted Sweet Potato, Pomegranate, Yoghurt

House Breads and Rolls

Main

Chicken & Mushroom Fricassee Grilled Fish Fillet, Cherry Tomato, Kalamata Olives, Parsley

Sides

Vegetable Lasagna Roasted Baby Potatoes, Garlic

Dessert

Gluten Free Brownie, Caramel Ganache Fresh Fruit Salad, Passion Fruit Drizzle



FROM OUR GRILL LUNCH MENU | 125.00

Table Sharing Service Style (minimum of 20 guests)

*Chef attendant @ 200.00 each, one per every 50-75 guests

Starter

Baby Spinach Salad with Pear *and* Blue Cheese Mixed Garden Greens, Assorted Dressings Grill vegetables Coleslaw

Main (from the grill)
(Pre-Select three)

Chicken Hot Dog, Mustard, Ketchup
Cajun Spiced Local Fish
Spicy Grilled Shrimps
Grilled Portobello
Mini Beef Sliders
Vegetable Kebabs

Sides

Sal and Vinegar Baby Potatoes Grilled Asparagus with Hollandaise Corn Muffins

Dessert

Chocolate Tart, Ginger Ganache Blueberry Cheesecake Pink Fruit Salad



WORKING BENTO / TRAY LUNCH "ITALIA" | 85.00

Individual Pre-Selected Service Style

Starter

Insalata di Farro e Gamberi "Quinoa and Prawns"

First course

Lasagna alla Bolognese

Main course

"Cotoletta di Pollo alla Milanese" Chicken Milanese, Rocket and Cherry Tomatoes

Side Dish

"Patate al Forno" Baked Potatoes Olives Focaccia

Dessert

Kalua Tiramisu Double Chocolate Chip Cookies Assorted Fruit Slices



WORKING BENTO / TRAY LUNCH "MEXICO" | 95.00

Individual Pre-Selected Service Style

Ceviche

Catch of the Day, Cucumber, Cilantro, Jalapeno

Antojitos

Guacamole, Roasted Tomatillo Salsa, Totopos

Tacos & Salsa

Chicken, Green Mole Tacos

Chipotle Salsa

Carne Asada Tacos Pico de Gallo Salsa

Accompaniments

Corn Dish

Dessert

Mexican Churro & Dulce de Leche Dip Oversized Chocolate Chip Cookie



$WORKING\ BENTO\ /\ TRAY\ LUNCH\ "SENSE\ OF\ HEALTH"\ |\ 85.00$ $Individual\ Pre-Selected\ Service\ Style$

Salads

Quinoa, Pomegranate, Roasted Butternut, Broccoli Salad, Lemon Vinaigrette Mixed Green Salad with Green Onion Vinaigrette and Roasted Tomatoes

Main Course

Grilled Red Snapper, Lemon *and* Thyme *Multigrain Rolls*

Side Dishes

Grilled Asparagus with Hollandaise Roasted Sweet Potato

Dessert

Coconut Panacotta & Peach Compote Oatmeal 'n' Raisin Cookies Sliced Seasonal Fresh Fruit



WORKING BENTO / TRAY LUNCH "BAHAMAS" | 80.00

Salads

Potato Salad

Soup

Bahamian Conch Chowder Bread Rolls

Main Course

Red Snapper, Bell Peppers and Tomatoes
Johnny Cake

Side Dishes

Bahamian Peas & Rice Sweet Potatoes Mash

Dessert

Bahamian Guava Duff Seasonal Sliced Fruits



WORKING BENTO / TRAY LUNCH "AMERICAN STYLE" | 95.00

Salads

Green Salad Coleslaw

Main course

Wagyu Cheeseburger Crispy Bacon, Mayo Mustard, Ketchup on the side

Side dishes

French Fries Sliced Pickles Sliced Avocado

Dessert

Blueberry Cheesecake Seasonal Sliced Fruits





CANAPÉS | 10.00 Per Piece

INTERNATIONAL

Vegetarian

Fried Olives Stuffed with Goat Cheese Crispy Rice, Avocado, Pickled Beets Pear, Blue Cheese Crostini Roasted Vegetables and Feta Bruschetta Saffron Arancini Spinach & Manchego Puff

Seafood

Tropical Conch Salad
Crispy Crab Cakes
Coconut Shrimp, Sweet Chilli
Smoked Salmon Tartar, Lime Crème Fraîche, Crispy Sourdough
Spiny Lobster *and* Chive Salad, Grilled Brioche

Poultry

Pesto Char Grilled Chicken Mini Burger Brie *and* Smoked Chicken Croquettes Pulled Duck Vol au Vent

Beef

Beef Carpaccio, Blini, Truffle Oil, Parmesan Flakes
Polenta & Beef Stew
Bresaola, Truffle, Mozzarella Mini Sandwich
Beef Meatballs, Tomato Sauce
Pigs in a Blanket



MEXICAN

Sopes, Handmade Thick Corn Tortilla, Beans, Salsa and Traditional Garnish
Bonito Tuna, Yellow Beets, Radish, Apple, Jicama, Citrus, Soy Sauce
Chicken Quesadilla, Onions, Tomato and Chipotle
Carne Asada "Poc Chuk", Skirt Steak, Refried Beans, Pickled Cabbage and Red Salsa
Taco Al Pastor, Annatto and Citrus Marinated Pork, Onions, Cilantro, Pineapple

ITALIAN

Caprese Skewers Mozzarella in Carroza Bruschetta Pomodoro Prosciutto Melon Cubes Diavola Pizzetta

DESSERT CANAPÉS | 13.00 Per Piece

Strawberry Hibiscus Pavlova
Crunchy Almond Choux
Apple Tart
Milk Chocolate and Lavender Tart
Baha Mama Mousse Cake
Chocolate and Date Bombe (Vegan & Gluten Free)
Almond and Coconut Stuffed Apricots (Vegan & Gluten Free)
Cinnamon Banana Macarons
Black Forest
Guava Puff





STATIONS

SALAD BAR | 28.00

Greens

Frisee, Baby Spinach, Arugula, Mixed Endives, Radicchio

Mozzarella Bar

Dry Figs, Melon, Mustard, Tomato

Vegetable Antipasti

Lemon Marinated Artichokes, Grilled Vegetable Platter, Roasted Cauliflower

Condiments

Croutons, Sliced Parmesan, Capers, Sundried Tomatoes, Lemon Wedges, Bell Peppers, Olives

Dressings

Caesar, Balsamic Dressing, Basil Pesto, French Dressing, Balsamic, Extra Virgin Olive Oil

PASTA STATION | 40.00

*Chef attendant @ 200.00 each, one per every 50-75 guests

Pasta

Mushroom Ravioli, Paccheri, Fusilli

Sauces

Tomato & Basil, Beef Ragu, Alfredo

Accompaniments

Bacon, Chilli Flakes, Grated Parmesan, Grilled Vegetables (Eggplant, Zucchini, Asparagus), Olives, Anchovies, Grilled Chicken

AUSTRALIAN BBQ SURF AND TURF | 125.00

*Chef attendant @ 200.00 each, one per every 50-75 guests

Seafood

King Prawns Wrapped in Bacon

Red Snapper

Calamari, Garlic, Chilli and Herbs Oil

Meats

Chicken Supreme with Lemon and Thyme

Beef Kebabs, Capsicum, Mushroom and Red Onion

Vegetables

Capsicum, Zucchini, Mushroom, Onion

Accompaniments

BBQ, Jerk Sauce, Steak Fries, Coleslaw



CONCH SALAD & CEVICHE STATION | 50.00

*Chef attendant @ 200.00 each, one per every 50-75 guests
Fresh Conch, Peppers, Onion, Goat Pepper, Cilantro
Shrimp Aguachile
Fish of the Day Ceviche

CARVING STATION

*Chef attendant @ 200.00 each, one per every 50-75 guests

BEEF WELLINGTON | 60.00

Mashed Potato, Jus

PESTO ROAST CHICKEN | 30.00

Jus, Fingerling Potato

CHATEAUBRIAND | 60.00

Jus, Celeriac Mash

EASY PULL DUCK | 30.00

Orange Sauce, Ciabatta

WHOLE ROASTED SALMON | 50.00

Roasted Vegetables, Hollandaise

DESSERT STATION

*Chef attendant @ 200.00 each, one per every 50-75 guests

TORCHED CRÈME BRÛLÉE | 15.00

Cream | Plain *and* Chocolate Flavoured Sugars | Cinnamon, Cardamom, Vanilla, Star Anise

PAVLOVA | 15.00

Plain and Chocolate

Flavoured Fillings | Whipped Cream, Lemon Curd, Passion Fruit Yoghurt Toppings | Strawberry, Mango, Dark Cherries



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PLATED DINNER

Three Course | 140.00 Four Course | 165.00

Pre-Selected choice of up to three entrées | +35.00 Individual Pre-Selected Style

Chilled Starter

Tuna Tartare, Olives, Avocado, Bearnaise Salmon Carpaccio, Yoghurt, Crudités Poached Prawns, Mango Crème Fraîche, Micro Herbs Tropical Conch Salad Ricotta, Octopus, Celery Gazpacho

Salad

Mediterranean Feta Salad
Burrata, Cherry Tomato Compote, Basil, Herb Crostini
Granny Smith Apple and Zucchini Salad, Greens, Toasted Pumpkin Seeds
Crab Salad, Buffalo Cream & Green Beans
Lobster and Avocado Salad, Red Onion, Cucumbers

Hot Starter

Zucchini & Lemon Risotto
Tiger Prawn, Roasted Vegetables, Romesco
Meatballs, Asparagus Sauce, Polenta
Half Lobster Tail, Celery Root, Snow Peas, Carrot Butter | +15.00
Grilled Lamb Chops, Fava Jus, Green Peas, Glazed Shallots | +15.00

Soup

Goat Cheese & Butternut Squash Soup Bahamian Conch Chowder Smoked Corn *and* Duck Soup Courgette & Cod Soup, Bread Chips

Intermezzo / + 10.00

Frozen Watermelon & Gin Peach & Mint Granita



Main

Fish

Spiny Lobster, Pumpkin Purée, Roasted Baby Carrots, Bisque | +25.00 Pan-Seared Salmon, White Fennel Cream, Baby Bok Choy Red Mullet, Egglant, Cherry Tomato, Buffalo Mozzarella Pan-Fried Seabass, Potato, Artichoke, Black Olives

Meat and Poultry

Lamb Rack, Salt Baked Sweet Potatoes, Crushed Herbs Sauce | +20.00 Ribeye, Braised Mushroom & Asparagus, Garlic Butter Angus Tenderloin, Braised Lettuce, Confit Tomato Roast Chicken Breast, Creamy Potato, Roasted Shallots, Mustard Jus

Vegetarian

Mushroom Ravioli, Pumpkin Velouté, Parmesan Crispy Polenta, Mushroom Ragu, Wilted Spinach Potato Gnocchi alla Norma, Eggplant, Cherry Tomato Aubergine Parmigiana

Duet

Roasted Tenderloin & Half Lobster Tail, Creamed Spinach, Bearnaise | +45.00 Lamb Chop & Grilled Prawn, Potato Mille Feuille, Hazelnut Jus | +45.00

Dessert

Soursop & Raspberry Bombe, Almond Sponge Chocolate & Banana Phyllo, Cinnamon Crème Anglaise Chocolate Ganache, Cocoa Sponge Cake, Peanut Brittle, Peanut Ice Cream White Chocolate Crème Brûlée, Hibiscus & Gin Granita Pineapple Upside Down, Rum Ice Cream Nougat & Mango Semifreddo

Coffee, Decaffeinated Coffee, International and Flavoured Hot Teas

Iced Tea / + 5.00



TABLE SHARING DINNER MENU ONE | 85.00

Table Sharing Service Style (minimum of 20 guests)

Salad

Conch Salad Coleslaw Potato Salad

Selection of Country Breads, Rolls

Main

Lemon & Herb Snapper
Pan Seared Chicken, Creole Sauce
Pork Ribs, BBQ Sauce

Sides

Bahamian Peas & Rice Vegetarian Loaded Potato Skin Local Mac 'n' Cheese

Dessert

Chocolate & Tamarind Tart
Fruit Salad, Passion Fruit Drizzle



TABLE SHARING DINNER MENU TWO | 105.00

Table Sharing Service Style (minimum of 20 guests)

Salad

Tomato and Mozzarella

Pumpkin & Couscous with Crumble Goat Cheese
Crumbled Goat Cheese & Beetroot with Orange

Selection of Country Breads, Rolls

Main

Chicken Cacciatore
Pan Seared Salmon Fillet, Dill & Caper Emulsion
Beef Fillet, Green Pepper Sauce

Side

Penne Pesto, Green Beans Grilled Artichoke & Asparagus, Hollandaise Jasmine Rice

Dessert

Green Apple Pie

Vanilla Crème Fraiche

Fresh Fruit Salad





BEVERAGE

WINES

Champagne	Btl.
Louis Roederer Brut Premier, France	240.00
Louis Roederer Brut Rose 2014, France	315.00
Moet & Chandon Brut Imperial, France	270.00
Louis Roederer Cristal Brut 2019, France	1010.00
Pommery Brut Royal, France	135.00
Krug Grande Cuvée, France	715.00
Sparkling Wine & Prosecco	
Bortolomiol Prosecco, Italy	68.00
Bortolomiol Prosecco Rose, Italy	85.00
Picamelot Cremant de Bourgogne Brut, France	68.00
Picamelot Cremant de Bourgogne Brut Rose, France	85.00
Parigot & Richard "Origines" Cremant de Bourgogne Brut, France	120.00
Parigot & Richard "Monochrome" Cremant de Bourgone Brut, France	120.00
Whites	
Pinot Grigio	
Oxford Landing Pinot Grigio, Australia	80.00
Santa Marguerita Pinot Grigio, Italy	68.00
Sauvignon Blanc	
Oyster Bay Chardonnay , New Zealand	75.00
Cloudy Bay Sauvignon Blanc, New Zealand	166.00
Sauvion Pouilly-Fume, France	100.00
Joseph Mellot Sacerre "La Chantellenie", France	135.00



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Whites Cont'd.	
Chardonnay	Btl.
Oyster Bay Chardonnay, New Zealand	75.00
Hope Esate " Mountain Wash" Chardonnay, Australia	110.00
Bouchard Pere & Fils Pouilly-Fusse Chardonnay, France	120.00
Groth Chardonnay, California	123.00
Clos du Val Carneos, California	160.00
Rosé Wine	
Domaine Ott "By. OTT", France	100.00
De Morgenzon, Cabernet, South Africa	123.00
Chateau d'Eclans "Whispering Angel", France	110.00
Chateau de Berne "Romance", France	60.00
Red Wine	
Pinot Noir	
Kim Crawford, New Zealand	85.00
Oyster Bay, New Zealand	80.00
Cloudy Bay, New Zealand	155.00
Bouchard Pere et Fils Burgundy, France	110.00
Merlot	
Francis Ford Coppola Diamond Series, California	85.00
Oyster Bay, New Zealand	70.00
CabernetSauvignon	
Beringer Founder's Estate, California	65.00
Sterling Vintner's Collection, California	75.00
Clos du Val Napa Valley, California	190.00
Josh Cellars, California	68.00
Smith & Hook, California	125.00



SINGATURE COCKTAILS

BAHAMIAN EXPERIENCE | 19.00

Select one as a signature cocktail, or up to three for a signature bar

Bahama Mama

Coconut Rum, Dark Rum, Orange Juice, Pineapple Juice, Grenadine, Pineapple, Orange and Sliced Cherry Garnish

Sky Juice

Gin and Coconut Water, Sweet Condensed Milk, Splash of Nutmeg, Cherry Garnish

Blue Sky Bahamas

Vodka with Coconut Rum, Blue Curacao, Freshly Squeezed Lemonade *and* Pineapple Juice, Pineapple Slice Garnish

Goombay Smash

Dark Rum, Coconut Rum, Orange Juice and Pineapple Juice, Pineapple Garnish

FLAVORS OF MEXICO / 20.00

Select one as a signature cocktail, or up to three for a signature bar

Margarita Cadillac

Anejo Tequila, Grand Marnier, Lemon and Lime Juice, Agave Nectar, Lime Slice Garnish

Paloma

Silver Tequila, Grapefruit Juice *and* Pellegrino Fresh Grapefruit Garnish and Rosemary Sprig

Caribbean Margarita

Silver Tequila, Pineapple Juice, Cointreau Liqueur, Lime Juice, Agave Syrup,

Mezcalita

Mezcal Joven, Passion Fruit Pure, Pineapple Juice, Lime Juice, Agave Syrup.



MARTINI BAR | 22.00

Select one as a signature cocktail, or up to three for a signature bar

The Dirty

Vodka, Dry Vermouth, Olive Juice, Three Olives, Martini Glass

Summer

Gin, Dry Vermouth, Blackberry and Raspberry

Cosmopolitan

Citrus Vodka, Triple Sec, Cranberry Juice, Lime Juice

Peanut Butter Cup

Chocolate Vodka, Crème Peanut Rum, Chocolate Liqueur, Chocolate Syrup Drizzle, Peanut Butter Cup Garnish

Coastal Crystal

Citrus Vodka, Lemonade, Simple Syrup and Basil, Lemon Peel Garnish

BUBBLE BAR / 24.00

Select one as a signature cocktail, or up to three for a signature bar

Peach Spritz

Champagne, Vodka, Semi-Sweet Vermouth, Fever Tree and Sparkling Water, Peach Slice Garnish

Cordonnier

Refreshing Pineapple, Orange Juice, Maraschino Liqueur, Topped off with Champagne in a Flute,

Lemon Peel Garnish

Orange Mint Bliss

White Wine, Soda Water, Cointreau, and a Splash of Orange Juice Topped off with Champagne,

Orange Wheel and Mint Sprig Garnish

Pink Lady

Lemonade, Raspberry, and Champagne, Mint Leaf Garnish

Cure Royal

A Raspberry Flavored Cocktail Topped off with Champagne, Raspberry and Lemon Twist Garnish



OPEN BAR PACKAGES

EXCLUSIVE

First Hour: 54.00

Each Additional Hour: 27.00

Vodka

Chopin, Wheat Gold Label, Poland, Grey Goose, France, Ciroc, France

Gin

Hendricks, Scotland Plymouth, England

Rum

Plantation 20th year, Caribbean Islands Diplomatico Reserva Exclusiva, Venezuala

Tequila

Casa Amigo Reposado, Casa Amigo Anejo, Casa Amigo Reposado, Tequila Ochoa Plata.

Mezcal

Mezcal Joven Delirio Oaxaca

Whiskey

Johnnie Walker Black, Scotland, Maker's Mark, USA

Wines

"Bonanza" Made by Camus Vineyard Cabernet Sauvignon, California USA Josh Pinot Noir, California USA

Bouchard Pere & Fils Macon Lugny Chardonnay, Burgundy France Santa Margherita Pinot Grigio, Italy

Sparkling

Domaine Carneros by Taittinger, California

Liquers

Bailey's Irish Cream, Ireland

Campari, Italy

Grand Marnier, France

Kahlua, Mexico

Sambuca Romana, Italy

Imported and Domestic Beers

Assorted Soft Drinks, Mixers, Juices, Sparkling and Non-Sparkling Water



PREMIUM

First Hour: 40.00

Each Additional Hour: 23.00

Vodka

Ketel One, Netherlands, Belvedere, Poland

Gin

Tanqueray 10, London, Bombay Sapphire, England

Rum

Diplomatico Blanco, Venezuela, Bacardi 8 Gran Reserve, Puerto Rico

Tequila

Don Julio Reposado, Patron Silver, Herradura Anejo, Mexico

Mezcal

Mezcal Mina Real Reposado

Whiskey

Chivas Regal, Scotland Jack Daniels, SA

Wines

Josh Cabernet Sauvignon, California USA Oyster Pinot Noir, New Zealand

Gnarly Head Chardonnay, California Beyond Sauvignon Blanc, South Africa

Sparkling

Graham Beck Blanc Brut, New Zealand

Liquers

Bailey's Irish Cream, Ireland

Campari, Italy

Grand Marnier, France

Kahlua, Mexico

Sambuca Romana, Italy

Imported and Domestic Beers

Assorted Soft Drinks, Mixers, Juices, Sparkling and Non-Sparkling Water



DELUXE

First Hour: 34.00

Each Additional Hour: 21.00

Vodka

Tito's Handmade, USA, Stolichnaya, Latvia

Gin

Tanqueray, London, Beefeater, England

Rum

Bacardi Blanca, Puerto Rico, Mount Gay Eclipse, Barbados

Tequila

Corzo Anejo, Corzo Reposado, Corzo Silver, Mexico

Mezcal

Mezcal Sombra

Whiskey

Jim Beam Bourbon, USA

Chivas Royal Scotch Blend, Scotland

Wines

Dubouef Ecusson Cabernet Sauvignon, France

Oyster Bay Merlot, New Zealand

Dark Horse Chardonnay, California

Dark Horse Sauvignon Blanc, South Africa

Sparkling

Louis Picamelot Blanc de Blancs, Burgundy France

Liqueurs

Bailey's Irish Cream,

Ireland Campari, Italy

Grand Marnier, France

Kahlua, Mexico

Sambuca Romana, Italy

Imported and Domestic Beers

Assorted Soft Drinks, Mixers, Juices, Sparkling and Non-Sparkling Water



ON CONSUMPTION

Liquor (includes mixers)

ExclusiveLiquors	23.00
PremiumLiquors	21.00
DeluxeLiquors	18.00
Liqueurs	16.00

Imported Beer

Coors Light Beer, USA	8.00
Budweiser	8.00
Bud Light	8.00
Guinness Stout Beer, Ireland	9.00
Heineken Beer, Netherlands	8.00
Corona Extra, Mexico	9.00
Corona Light, Mexico	9.00

Domestic Beer

Kalik, Bahamian	9.00
Kalik Gold, Bahamian	9.00
Kalik Lite, Bahamian	9.00
Sands, Bahamas	9.00
Sands Light, Bahamas	9.00

Non-Alcoholic | 6.00

Coca-Cola

Diet Coke

Sprite

Fanta Orange

Fever Tree Ginger Ale

Fever Tree Tonic Water

Mineral Waters

Still, 375 mL	6.00
Still, 750 mL	12.00
Sparkling, 375 mL	6.00

Sparkling, 750 mL 12.00

