

Breakfast

Sunrise Continental Breakfast \$17

Fresh fruit plate with choice of homemade bread, or fry jack. Served w/coffee & juice

Mayan Vegetarian Scrambled Eggs \$16

Scrambled eggs with spinach and onion (cheese optional), choice of toast or fry jack. Served w/potatoes, and fresh fruit

Breezy American Breakfast \$18

Two eggs (any style), potatoes and choice of bacon or sausage, with toast or fry jack, fresh fruit

Chile Quiles \$14

Mexican delight. Homemade tortillas topped with scrambled eggs, mozzarella cheese & herbed tomato sauce

Belizean Breakfast \$16

Two scrambled eggs, potato, cheese, & refried beans, rolled in homemade tortilla. Served with salsa, & fresh fruits

Shrimp or Vegetarian Omelet \$17/\$15

Choice of fluffy Italian omelet or traditional style. Sautéed tomato with shrimp, vegetables or with vegetables only, served with potatoes and fresh fruit

Vegetarian Quiché \$16

Made from scratch, delicious quiche made with locally grown vegetables

Breakfast Sandwich \$14

Made with homemade English muffin, topped with egg, cheese, & ham or bacon. Served with fresh fruit

Pizzetta \$15

Homemade pizza sauce over a crispy crust, topped with scrambled eggs, cheese, fresh tomato, onion and choice of sausage or bacon

Pancakes, w/Banana or Chocolate \$14

Made from scratch, served with fresh fruit & honey

Beverages

Coffee/Tea \$4

Espresso \$6/\$9

Cappuccino and Latte \$7

Pineapple, Grapefruit, Cranberry Juice \$6

Fresh Squeezed Orange Juice \$8



All prices include 12.5% General Sales Tax (GST)

Service Charge/Gratuity is Not included

Light Fare

Freshly made Spring Roll \$16

Light & Crispy Shrimp or Veggie Tempura
\$18/\$16

Rice Noodle with Sautéed Grilled Chicken or
Shrimp \$20/\$22

Conch or Shrimp Ceviche \$15/\$17

Fresh Garden Mix with or without Grilled
Chicken \$20/\$16

Nachos with or without Chicken \$18/\$14

Pizza

Our pizza is made from scratch, with the freshest ingredients available, baked on our stone pizza oven.

Choose one of ours or create your own

Pepperoni \$18/\$26

Belizean Style Pizza \$26/\$32 (Shrimp, Pineapple,
Onion, & Green Pepper)

Meat Lovers' Pizza \$28/\$34 (Sausage, Pepperoni,
Spicy Pork, & Onion)

BBQ chicken with Medallion Onion \$20/\$26

Burgers and Sandwiches

Burgers and Sandwiches served on our fresh, homemade bread. Choice of fries, potato salad or tortilla chips

Burger or Cheese Burger \$16/\$18

Fish Sandwich \$20

Club Sandwich \$20

Korean Beef Sandwich \$18

Spicy Pork Sandwich \$20

Blacken Chicken Sandwich \$16

Chicken Wings \$14 Mild/Med./Hot

Fish & Chips \$18

Fish Tostadas with Pineapple Salsa \$18



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ENTREES



Poached Fish in Coconut Milk	36
Pan seared snapper fillet poached in coconut milk. Served with coconut rice and steamed vegetables.	
Thai Fish	36
Pan fried red snapper fillet paired with mild to hot Thai sauce with fresh herbs and spices. Served over sweet peppers with Caribbean rice	
Crispy Pork Fillet	32
Thinly sliced pork tenderloins breaded with toasted coconut, then deep fried. Served with pineapple puree, cream potato and watermelon salsa	
Coconut Pork	30
Tender pork medallions cooked in coconut milk and cocoa with sweet potato. Served with callaloo rice and crispy roasted carrots.	
Beef Tenderloin with Lobster	56
Teriyaki beef tenderloin with local fresh lobster, topped with Hollandaise sauce. Served with potato croquette and vegetables	
Korean BBQ Beef	38
Thinly sliced marinated beef tenderloins, pan sautéed and served with light mung bean noodles or steamed rice, paired with lettuce, cucumber to make your own wrap	
Bi Bim Bop	34
Steamed rice, topped with locally grown veggies, choice of BBQ beef, sautéed shrimp, or vegetarian option. Served with fried egg and spicy sauce on the side, a healthy choice.	
Caribbean Coconut Curry Shrimp	32
Fresh shrimp sautéed in coconut oil then simmered in coconut milk with curry and vegetables. Served with rice and fresh herbs.	
Chicken Rollatini	28
Breaded organic chicken breast stuffed with zucchini, mozzarella and parmesan cheeses, fried and topped with savory tomato sauce. Served with mashed potatoes and stir fried vegetables.	

DESSERTS

Nadia Rich Chocolate Cake	16
Banana Black Bottom Pie	14
Key Lime Cheese Cake	16

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Gratuuity is Not included



APPETIZERS and SALADS

Smoked Snapper	22
Served with fresh garden salad and tomato basil vinaigrette	
Homemade Dumplings (Pork, Shrimp)	18
Made from scratch, homemade small dumplings	
Shrimp or Vegetable Tempura	18/16
Dipped in light tempura batter and coated in crispy bread crumbs	
Fresh Spring Roll	14
Sliced fresh veggies rolled in rice paper with or without shrimp. Served with sweet chili sauce.	
Shrimp, Jicama & Pineapple Salad	16
With mixed greens and red onion, topped with a savory anise dressing	
Fresh Garden Salad with or without Fresh Fruits	20/18
Organically grown local lettuce mix with local fruits	
Fish Cake Medallions	16
Crispy fish cake medallions served with Thai Peanut and Cilantro Tartar sauce	

Noodles and Pastas

Savory Asian Noodle	28
Linguine tossed with delicious Korean Traditional sauce, mixed with stir fried vegetables. Served with choice of sautéed shrimp, marinated beef, or vegetables only	
Chili Garlic with Shrimp or Chicken	30/28
Lightly battered & deep fried shrimp or chicken, tossed with spicy hot pepper paste, water chestnut, garlic & fresh herbs in a wok. Served over egg noodle and vegetables	
Linguini with Shrimp or Chicken	32/30
Linguini with shrimp or chicken, sautéed in white wine, served with zucchini, garlic, onion, and fresh herbs tossed in light creamy sauce.	
Callaloo with Shrimp Pasta	
Pasta tossed with olive oil, Parmesan, garlic, grilled shrimp, and oven baked callaloo, a healthy local dark leafy green.	
	30

Tabletop Korean BBQ Grill (\$79 BZD for 2 person)

Korean BBQ, Spicy Pork, Chili Garlic Chicken, Shrimp Kebob, and Lobster Tail (Seasonal-Add \$20 BZD) all cooked by you to your taste on your tabletop grill! Served with Shrimp Spring Roll, Potato Salad, Vegetable Tempura, Sautéed Vegetables, Steamed Rice and Pepper Paste with Lettuce to make your own wrap. A fun, delicious way to enjoy dinner!

