



S U M M E R H O U S E

BRUNCH

Table

Macerated Fruit Kebabs *Mint, Coconut Flakes, Pina Colada Drizzle...* \$800

Baked Apple, *Local Yoghurt, House Granola, Candied Walnuts...* \$1000
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Biscuits *Warm Southern Biscuits, Honey Butter, Pepper Jelly, Bacon...* \$950

Signature Skillet Cornbread *Scotch Bonnet, Cheddar, Charred Tomato Butter...* \$850
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House Foccacia *Garlic Oil, Rosemary, Sea Salt...* \$750

Breakfast Toast *chef selection of open faced breakfast toast...* \$1000

The Local *chef selection of fritters, spicy dipping sauce...* \$1350

Mains

Belgian Waffle *Berries, Whipped Cream, Citrus Zest, Maple Glazed Bacon...* \$1400

Marlin Plate *Smoked Marlin, Dill Cream Cheese, Onion Relish, Hard Boiled Eggs, Bagel...* \$1800

Omelette Florentine *Callaloo, Ham, Mushrooms, Chevre, Bacon, Toast...* \$1600

Jamaican Breakfast *Ackee & Saltfish, Callaloo, Johnny Cake, Plantain...* \$1500

Chicken Sandwich *Pesto, Scotch Bonnet Arrabiata, Manchego, Tapenade, Greens, Root Chips...* \$1650

Open Faced Burger *Hardo, Bacon Jam, Caramelised Onions, Danish Blue, Root Chips ...* \$1950

Quinoa Kale Salad *Feta, Candied Sorrel Buds, Red Onions, Almonds, Pepitas...* \$1900

Skillet Shrimp and Cassava Grits *Cheddar, Chorizo, Peppers, Plantain Salsa, Country Pepper...* \$2500

Red Stripe Bangers *Sauteed Onions, Provision Mash, Charred Tomato, Thyme, House Mustard...* \$1800

Member Breakfast *Chef Selection Jamaican Breakfast ...* \$1500

Subject to GCT and Service Charge