

# Breakfast

## COFFEE & TEAS

Coffee  
Lemongrass Tea  
Flavored Tea

## JUICES

Orange Juice  
Coconut Jelly Water  
Pineapple  
Cranberry  
Tomato

## SEIZE THE DAY

Smoothies  
—daily in season feature  
—add a shot of rum  
Mimosa  
Bloody Mary

### THE CONTINENTAL EXPERIENCE

COFFEE & TEAS, ORANGE JUICE, FRUIT PLATE, BREADS. COMPLIMENTARY WITH STAY -OR- \$8.50

## BREAKFAST ROLLUP

Scrambled egg, mozzarella, tomato, and onions wrapped in a quesadilla, with breakfast potatoes \$7.50

## YOGURT PARFAIT

Granola, yogurt and tropical fruit \$7.50

### THE JAMAICAN EXPERIENCE

## ACKEE AND SALTFISH

Served with steamed calaloo and festival \$8.50

## 'HEALTHY' CHOICE

Steamed calaloo, onions, scotch bonnet, tomatoes, seasonal vegetables, and 2 eggs \$9.00

## EARLY MORNING PANCAKE

Your choice of banana, pineapple, or plain \$6.50

## FRENCH TOAST

Your choice of banana bread or cinnamon  
Served with caramelized banana \$6.50

## OATMEAL

Cinnamon and nutmeg \$5.00

## HOUSEMADE WAFFLES

Your choice of banana, pineapple, or plain, served with housemade syrup and fruit compote \$7.50

## EGGS YOUR WAY

Two eggs served with sautéed potatoes \$6.00

## SALT MACKEREL

Cooked with onions and tomatoes, served with calaloo and festival \$7.95

### OMELETS

## ACKEE OMELET

Ackee and saltfish, tomatoes and onions \$8.50

## CALALOO OMELET

Diced onions, tomatoes, fresh calaloo and cheese \$8.50

## BUILD YOUR OWN

Onions, tomatoes, bacon, sausage, cheese, or ackee \$8.50

### ALA CARTE

House cured and smoked bacon \$4.50  
Homemade jerk sausage \$4.50  
Egg \$2.00 · Toast \$2.00  
Potatoes \$3.00 · Calaloo \$3.00 · Scone \$3.00

# Lunch

### SOUPS AND SALADS

## SOUP OF THE DAY

(Please ask your waiter)

\$5.50

## PUMPKIN SOUP

with toasted coconut

\$4.75

## RED PEA SOUP

\$4.75

## CAESAR SALAD

Romaine lettuce, croutons, and shaved Parmesan \$7.95  
—side salad \$5.50  
—add chicken \$3.75  
—add shrimp \$5.75

## SMOKED MARLIN SALAD

Pickled escovitch, tomato salsa, scotch bonnet drizzle on mixed greens \$8.50  
—side salad \$6.00

## GARDEN SALAD

Seasonal greens and vegetables with honey mustard or scotch bonnet balsamic vinaigrette \$7.50  
—side salad \$5.00

## TOMATO SALAD

Fresh tomatoes and watermelon in an olive oil and basil dressing \$7.50

### APPETIZERS AND SMALL PLATES

## FRESH SALSA & CHIPS

House plantain and sweet potato chips with fresh tomato salsa \$3.50

## SPRING ROLLS

Jerk chicken or vegetable, with scotch bonnet dipping sauce \$6.95

## CURRIED GOAT RAVIOLI

Coconut & cream sauce ravioli, served with market vegetables \$8.95

## PUMPKIN FRITTER

Served with our sriracha scotch bonnet sauce \$5.95

## GRILLED JERK WINGS

Served with cucumber salsa and sour cream sauce \$7.95

## COCONUT SHRIMP

Sautéed and simmered in a coconut sauce, served with steamed bammy and seasonal vegetables \$8.50

## QUESADILLA

Smoked chicken or vegetable, mixed cheese, tomato, cilantro, house salsa, and sour cream sauce \$5.95

## MUSSELS AND SAUSAGE

Sautéed mussels with housemade sausage, served with toasted bread and scallion salad with a hint of scotch bonnet \$6.95

## SEAFOOD DUMPLING

Local seafood seasoned with ginger and scallion in a spicy broth \$5.95

### BRICK OVEN PIZZA · WOODFIRED 12 INCH HAND TOSSED

## BACON AND ACKEE

With tomato sauce, mozzarella cheese, and herbs \$11.00

## CHEESE PIZZA

Blended cheeses melted on top of our house tomato sauce \$11.00

## VEGETABLE

Tomato ragout, local vegetables, and cheese \$9.50

## MARGHERITA

Tomato, garden fresh basil, and mozzarella cheese \$11.00

## SMOKED CHICKEN

Jerk chicken, scotch bonnet, tomato sauce, cheese, and onion \$12.00

## BUILD YOUR OWN

Choose 3 toppings \$12.00  
each additional add \$1.00

## JERK SAUSAGE

Pineapple, onions, and tomato \$11.00

Pulled jerk chicken, sausage, cheese, saltfish, ackee, vegetables, pineapple, bacon

### THE SMOKER

**BACKYARD BARBECUE RIBS**  
In house smoked ribs served with Blue Mountain Coffee BBQ sauce and our scotch bonnet ketchup \$17.95

**BARBECUE MEAT PLATTER**  
1/4 rack of ribs, 1/4 jerk chicken, and pulled pork \$21.95

**SMOKED SEAFOOD PLATTER**  
Seasonal seafood assortment and smoked tomato sauce \$23.95

## CHOOSE TWO SIDES

House chips  
Tropical coleslaw  
Irish potato wedges  
Potato croquette  
Baked beans  
Sweet Potato Wedges  
French fries

### SANDWICHES

**JERK CHICKEN WRAP**  
Slow smoked chicken topped with feta cheese and tomato \$10.95

**FISHCAKE BURGER**  
Topped with sriracha mayo and pickled escovitch \$12.95

## BLT

House smoked bacon, fresh tomato, and lettuce \$9.95

**HERMOSA'S HOUSE BURGER**  
Local beef seasoned with scotch bonnet and topped with cheddar cheese \$10.95

**PULLED PORK SANDWICH**  
Open faced, topped with our coleslaw and crispy onion shavings \$9.95

**VEGETARIAN ROLL**  
Vegetable ratatouille and sautéed ackee, with fresh greens rolled in a quesadilla \$9.00

Each served with house seasoned french fries

### LOCAL FAVORITES

## LOCAL CATCH OF THE DAY

Served with a cooling tomato salsa and steamed market vegetables \$18.95

1/2 JERK CHICKEN \$15.95

Jerk Pork \$15.95

BRAISED OXTAIL \$18.95

CURRY GOAT \$13.95

Each served with vegetables and the rice of the day

### DESSERTS

**BUTTER BREAD PUDDING**  
\$4.50

**CHOCOLATE CAKE**  
\$5.95

**BANANA FLAMBÉ**  
\$5.50

**HOMEMADE ICE CREAM**  
1 scoop \$2.95 2 scoops \$4.95

**CREPE AND ICE CREAM \$5.00**

# Beverages

Full menu at Isabella's Rum & Juice Bar

**SPARKLING**  
Mimosa | Orange Juice and Sparkling wine  
Pimosa | Pineapple and Sparkling wine  
Bellini | Peach Schnapps and Sparkling wine

**HUMMING BIRD**  
Fresh blended banana with rum cream,  
milk and grenadine

**BLOODY MARY**  
Our house made version of the classic

**TROPICAL MOJITO**  
Muddled garden mint, rum, lime juice and  
topped with soda

**FRUIT DAIQUIRI**  
Isabella's Rum Bar's twist on the tropical favorite

**COVE DELIGHT**  
A non-alcoholic seasonal fruit delight

**COLD BUSH TEA**  
Garden fresh  
lemongrass and mint

**SODAS N' SUCH**  
Ting  
Ginger Beer  
Pepsi  
Diet Pepsi  
Sprite  
Ginger ale

**BEER**  
Red Stripe  
Red Stripe Light  
Heineken  
Dragon Stout

## HOUSE WINES

**SPARKLING**  
Light and dry and bubbly with fruit flavors. Extremely  
food-versatile pairing well with most hors d'oeuvres,  
from foie gras to stamp & go

**CHARDONNAY**  
Fruity and buttery. Pairs well with seafood  
and pastas with rich sauces as well as salads  
and soups

**PINOT GRIGIO**  
Light bodied, dry and crisp. Nice with chicken,  
white fish, fruits and appetizers

**MERLOT**  
Fruity and spicy with low tannins. Perfect for lamb, duck, pork,  
beef as well as hardy cheeses and pasta with meat sauces

**CABERNET**  
Full bodied, dry and tanniny with herbal notes and flavors such as  
berries and licorice. Great with grilled or smoky meats, aged cheeses,  
and full-bodied flavoured foods

**SAUVIGNON BLANC**  
Bright and grassy nose with a fruity well balanced flavor of  
acid and minerality

PRICES QUOTED IN US \$  
ATTRACT 10% GCT AND 10% SERVICE CHARGE.

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At Christopher's we don't just feed appetites – we feed souls. Our signature restaurant serves up locally sourced gourmet fare on an open-air veranda with ocean-view tables.

Christopher's acclaimed Chef Conroy specializes in original dishes that capture the essence of Jamaica: calaloo with scotch bonnet drizzle, pimento-smoked beef tenderloin, translucent plantain chips, curried goat ravioli and, of course, grilled lobster.

Conroy's dishes embrace the freshest local ingredients and the bounty of the Caribbean. You can watch local fishing boats deliver the catch of the day or join the chef in selecting fruits, vegetables and herbs from the resort's lush gardens.

Start your day with our complimentary Island Breakfast – housemade breads and a succulent fruit plate. In the evening dress up or down for a dining experience called “by far one of the best that the island has to offer.”

## Dine your way

Tell us your dining preferences or dietary needs, and we will help arrange a personal dining experience including any or all of the following...

### VILLA COOKING

Let us stock your kitchen with your desires, or experience the local market and stores with us. \$30 (includes a local route taxi.)

### VILLA DINING

Order from Christopher's and have it brought to your dining pavilion for the ultimate in private dining. \$5

### SEASIDE DINING

Beach or gazebo dining under the Jamaican stars. Perfect for romance or the whole family. \$25 per table

### POOLSIDE OR BEACH GRILL OUT

Customize your meal with our culinary team, to fit your style and budget. Anything from burgers to lobster. \$25 plus market price of the meal. Please allow 24 hour notice.

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CHRISTOPHERS  
AT HERMOSA COVE



When Christopher Columbus set sail in 1492, he set in motion a massive exchange of foods which inevitably changed the culinary world forever. Here at Christopher's we celebrate this exciting worldly exchange, while also taking advantage of the locally produced fruits and vegetables along with fresh island meats and seafood. We hope you share in our passion!

*Passion  
for the Palate*

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