

# Palmeras Breakfast!

Breakfast  
with a View!

Served daily from 6am to 11:30am

## FULL AMERICAN BREAKFAST

\$28.95

per person

Enjoy our Full Buffet Selection of  
Fresh Fruits | Cereals | Yogurts | Fresh Baked Bakery  
Hot Items | Eggs and Omelets (made upon order)  
Juices | Coffee or Tea

## DELUXE AMERICAN BREAKFAST

\$33

per person

Upgrade your Full American Breakfast when you add 2 glasses  
of your choice, Mimosa or Bloody Mary



Enjoy our exquisite selection of Mimosas:

Classic | Bellini | Berry | White Peach  
Guava | Tamarind | Passion

Kids 5 years of age and under eat free when accompanied by an adult  
paying full price. Kids 6-12 years of age receive a 50% discount when  
accompanied by an adult paying full price.

Enhance your breakfast by ordering the  
following items from your waiter



Large Glass of Freshly squeezed Orange Juice

\$5 each  
Buffet

\$9 each  
A La Carte



Smoked Salmon with Cream Cheese Platter

\$7 each  
Buffet

\$14 each  
A La Carte



Serrano Ham and Fruit Platter

\$6 each  
Buffet

\$11 each  
A La Carte

We cook with products that may contain allergens, such as seafood, eggs, meats, oils, spices, mushrooms, fruits, dairy products, nuts, flour and others. Please ask to speak to a manager if you have questions regarding the menu. Raw or partially cooked meats and eggs may increase your risk of foodborne illnesses.

We recommend that they be thoroughly cooked.

Prices subject to gratuities and applicable taxes.

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# Breakfast A la Carte

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## GRAINS FRUITS STARTERS

### Tropical Smoothie -

Orange, Passion Fruit and Banana Smoothie

\$10

**Seasonal Fruit** - Fresh Fruit Lime Scented, Honey and Banana Bread

\$11

### Granola Yogurt Parfait -

Non-fat Greek Yogurt, Wildflower Honey, Almond Granola and Berry Compote

\$10

**Dry Cereals** - House-made Granola, Cheerios, Fruit Loops, Frosted Flakes, Raisin Bran, Special K or All Brand with Strawberries and Bananas

\$9

## MAIN PLATES

**Eggs Your Way** - Two Farm Fresh Eggs, choice of Applewood Smoked Bacon, Ham, Chicken-Apple or Pork Sausage, served with Red Bliss Potatoes and Toast

\$13

**Eggs Bennie** - Two Poached Eggs, Shaved Ham, Savory Bread Pudding and Hollandaise Sauce

\$15

**Create an Omelet** - Roasted Peppers, Spinach, Asparagus, Mushrooms, Onions, Oven Dried Tomatoes, Sharp Cheddar, Feta, Gruyère, Goat Cheese and Ham or Sausage, served with Red Bliss Potatoes and Toast

\$15

**Vegetable Frittata** - Egg Whites or Free Range Eggs with Grilled Onions, Pepper, Asparagus, Oven Dried Tomatoes, Fine Herbs, Goat Cheese and Tomatillo Salsa, Served with Red Bliss Potatoes and Toast

\$15

**Island Breakfast Sandwich** - Warm Créole Bread with Tomato, Onion, Ham and Fried Eggs

\$11

**Lemony Griddle Cake** - Blueberry Compote and Warm Maple Syrup

\$13

**Rum Raisin French Toast** - Cinammon and Cream

\$13

## SIDES

**Red Bliss Potatoes**

\$8

**Ham, Applewood Smoked Bacon, Chicken-Apple or Pork Sausage**

\$8

**Bakery Basket** - Butter Croissant, Today's Muffin, Banana Bread, Whipped Butter and Fruit Preserves

\$8

**Toast** - Country White, Multigrain, Whole Wheat or Marble Rye

\$6

**New York Bagels** - Butter or Cream Cheese and Fruit Preserves

\$7

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