



## B R E A K F A S T

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**CONTINENTAL** *pastry basket, fruit, eggs, juice, coffee* .. **\$1800**

**YOGHURT AND HOUSE MADE GRANOLA** *fresh seasonal fruit, seasonal fruit syrup* .. **\$1650**

**SUMMERHOUSE SIGNATURE OATS** *grated coconut, honey, dried fruit, spiced nuts* .. **\$850**

**EGGS TO ORDER** *scrambled / fried / poached (served with toast)* .. **\$550**

**MAKE YOUR OWN OMELETTE** *(served with toast)* .. **\$850**

*calalloo, chèvre, ham, cheddar, tomato, onions, chives, mushrooms, peppers*

**BELGIAN WAFFLES** *banana flambé, toasted almonds, orange zest* .. **\$1000**

**PANCAKES** *seasonal syrup and fresh fruit* .. **\$1000**

**SMOKED MARLIN BREAKFAST PLATE** *herbed cream cheese, hard boiled eggs, capers, red onions, cucumber* .. **\$1800**

**SUMMERHOUSE JAMAICAN BREAKFAST** *ackee and saltfish, calalloo, johnny cake, plantain* .. **\$1500**

**SIDES** *bacon / ham / sausages / sautéed local greens / ripe plantain* .. **\$350**

**PASTRY BASKET** *morning glory muffin / currant cream scone / sweet roll / banana coconut bread* .. **\$850**

**TOAST** *brioche / hardy / multigrain / bagel / english muffin* .. **\$150**

## BEVERAGES

**COFFEE / TEA / JUICE** .. **\$200**