

zest

cuisine of the sun

the cliff
HOTEL • NEGRIL

BREAKFAST PLAN MENU

BLUE MOUNTAIN COFFEE OR HOT TEA

FRESH JUICE

SEASONAL FRESH FRUIT PLATE

MAIN DISH

Choose One

QUAKER STEEL CUT OATS

Honey/Banana

OR

JAMAICAN STYLE BREAKFAST

ACKEE & SALT FISH

Johnny Cake/Callaloo

Yellow Yam/Boiled Banana

ADD: Poached Egg \$3

OR

AVOCADO TOAST

Guacamole/Garbanzo Beans/Quinoa

Homemade Hard-Dough Bread

ADD: Poached Egg \$3

House Cured Bacon \$3

OR

FROM THE GRIDDLE

BELGIUM WAFFLE

OR

BUTTERMILK PANCAKES

Maple Fresh Fruit Compote/Whipped Cream

OR

EGGS YOUR WAY

Toasted Jamaican Hard-Dough or Whole Wheat & Breakfast Potatoes

Egg Whites Only Add \$2

OR

3 EGG OMELETS

Choice of 3

Sautéed Mushrooms/Spinach/Sweet Pepper/ Smoked Bacon/Jerk Sausage/Tomato/Pepper Jack/Cheddar

More than 3 an additional \$2 per item

OR

OLIVE OIL BASTED LOCAL FARM EGGS

Corned Beef Potato Hash/Callaloo

OR

COUNTRY BREAKFAST BURRITO

Scrambled Eggs/Black Bean Salsa/Pepper Jack Cheese/Pico De Gallo/Cilantro Crema

SIDES

Choose two

JOHNNY CAKES ~ BOILED GREEN BANANA ~ BOILED YELLOW YAM ~ JERK SAUSAGE

SAUTEED CALLALOO ~ CORNED BEEF HASH ~ LOCAL SMOKED BACON

An extra charge of \$4 will be added for each additional side

Please inform your server of any allergies you may have that are food related.

**the above rates are subject to 10% Government tax and 15% service charge*