

# BREEZES

## GREENS

### CRISPY PORK BELLY SALAD <sup>D</sup> 26

watermelon, romaine, rocket, feta cheese, wholegrain mustard, mint chimichurri

### CURED SALMON BOWL <sup>G</sup> 26

baby potato, cucumber, egg, avocado, pickled shallot, rye bread, garden leaves, lemon preserve vinaigrette

## TAPAS

### CARNITAS TACO <sup>G D</sup> 24

pulled pork, BBQ onions, jalapeño salsa, chipotle mayo

### A LA PLANCHA SHRIMPS <sup>SF</sup> 24

heirloom cherry tomato, crispy quinoa, passion fruit vinaigrette

### BUFFALO CHICKEN WINGS <sup>G</sup> 12

passion fruit BBQ sauce

### GRILLED CRAYFISH <sup>SF D</sup> 26

saffron lemon butter

## FROM THE CAST IRON PAN

### RED SNAPPER FILLET 32

kale, spinach rice, curry coconut sauce

### CITRUS-MARINATED CHICKEN PAILLARD <sup>G D</sup> 24

parmesan truffle fries, hydroponic leaf

### BAKED MAHI FILLET 28

lime, herbs, zucchini & potato

### BREEZES CAESAR <sup>G D</sup> 14

Parmesan Caesar dressing, garlic croutons

### ADD-ONS

### GRILLED JERK SPICED CHICKEN BREAST 15

### GRILLED CATCH OF DAY 18

### TEMPURA TOFU <sup>V</sup> 10

## SHARING TAPAS

### GRILLED BLACK ANGUS FLANK STEAK 18OZ 45

salt 'n' vinegar onion rings, chimichurri

### BAKED ANGUILLIAN SEAFOOD <sup>SF</sup> 42

red snapper, crayfish, calamari, homemade soffritto, patatas panaderas

### GRILLED YELLOWFIN 'TAGLIATA' 30

Moroccan couscous, cherry tomato salsa, charred romaine

## SANDWICHES

### BLACK ANGUS BEEF BURGER <sup>G D</sup> 24

homemade pickled shishito, gruyere, onion, tomato, brioche bun, fries

### CHICKEN AVOCADO CLUB <sup>G D</sup> 22

confit chicken, smoked bacon, avocado, tomato, lettuce, herb aioli, whole grain bread, fries

### GRILLED SNAPPER <sup>G D</sup> 24

marinated eggplant, arugula, tartar sauce, ciabatta, fries

## PIZZAS

### RED WITH SAN MARZANO TOMATO

### MARGHERITA <sup>G D</sup> 16

San Marzano tomato, fior di latte mozzarella, cherry tomatoes, basil, evoo

### SICILIANA <sup>G D</sup> 18

San Marzano tomato, fior di latte mozzarella, roasted eggplant, salted ricotta and basil emulsion

### CAPRICCIOSA <sup>G D</sup> 20

San Marzano tomato, fior di latte mozzarella, artichoke, ham, mushroom, olives

### WHITE WITH ITALIAN CHEESE

### BUFFALO & POMODORINI <sup>G D</sup> 18

buffalo mozzarella, cherry tomatoes, basil, evoo

### FUNGHI & SALSICCIA <sup>G D</sup> 20

fior di latte mozzarella, champignon mushroom, fresh sausage, asiago cheese, arugula

## DESSERT

### TROPICAL FRUIT <sup>G V</sup> 16

hibiscus jelly, 40-second sponge, coconut-lime sorbet

### SALTED CARAMEL ICE CREAM SUNDAE <sup>TN D</sup> 16

candied peanuts & popcorn, whipped cream, fudge sauce

### BLUEBERRY & BLACKCURRANT CHEESECAKE <sup>G D</sup> 16

blackcurrant sorbet

### SORBET <sup>V</sup> 4

strawberry, coconut-lime, dark chocolate, banana and passionfruit

### ICE CREAM <sup>D</sup> 4

salted caramel, chocolate, vanilla, coffee

**LEGEND** <sup>D</sup> DAIRY <sup>G</sup> GLUTEN <sup>TN</sup> TREE NUT <sup>SF</sup> SHELLFISH <sup>V</sup> VEGAN

All pricing is in USD. Exclusive of 18% service charge and 13% GST. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies or dietary restrictions.

# COCKTAILS

All cocktails are prepared with fresh herbs and vegetables picked daily from our hydroponic farm and organic garden.

**AURORA'S TEA** 18  
infused lemongrass & ginger rum, lemongrass juice, lemongrass syrup, fresh lemon juice

**ANGUILLA CRUSH** 17  
absolut vodka, fresh cucumber juice, st-germaine liqueur, simple syrup, lime juice

**COOL BREEZE** 17  
cucumber juice, don julio blanco, fresh lime, ting

**SUN & SAND** 18  
johnnie walker black label, passionfruit, fresh lemon juice, demarara syrup

**MY DEAR MARG** 17  
tequila blanco, fresh jalapeño, fresh watermelon juice, ginger beer

**PUNCH TIME** 16  
orange juice, pineapple, mount gay, myers's, malibu, disaronno, grenadine syrup, bitters

# THIRSTY

**ONE LITER PITCHERS** 30  
margaritas | rum punch | aurora's tea

**BUCKET OF SIX BEERS** 24  
corona | red stripe | heineken

# MOCKTAILS

**STRAWBERRY SWIRL** 12  
fresh strawberry, pineapple, coconut cream

**PASSION FIZZ** 8  
passion fruit purée, seltzer, cane syrup (optional)

# BEER

<b>COORS LIGHT</b>	8	<b>HEINEKEN</b>	8
<b>CARIB LAGER</b>	8	<b>RED STRIPE</b>	8
<b>CORONA EXTRA</b>	8		

**NON-ALCOHOLIC BEER**  
**HEINEKEN 0.0** 8

# WINE

## SPARKLING

NV	Admi Garbel - Prosecco, Treviso, Italy	12	60
NV	Champagne Laurent-Perrier, La Cuvée, Brut	25	125
	Love by Léoube, Côtes de Provence, Rosé Brut		75

## WHITE

2022	Verdejo, Marqués de Riscal, Rueda, Spain	9	45
2022	Pinot Grigio, Zenato, Delle Venezie, Italy	11	55
2018	Chardonnay, Chablis, La Chablisienne, Bourgogne Blanc, France	15	75
2022	Chardonnay, La Crema, Sonoma Coast, California	16	80
2022	Sauvignon Blanc, Craggy Range, Te Muna, Martinborough, New Zealand	18	90
2021	Robert Mondavi Winery, Fumé Blanc, Napa Valley, California		95
2019	Avalon, Chardonnay, Northern California		50
2021	Michel Redde, Pouilly-Fumé 'La Moynerie'		90

## ROSÉ

2022	Fearless, Santa Barbara County, California	9	49
2022	Mirabeau, Pure, Provence, France	18	90
2022	Miraval, Côtes de Provence, France		95
2022	Clos Beylesse, Côtes de Provence, France		80
2022	Whispering Angel, Caves d'Esclans, Cotes De Provence, France		80

## RED WINE

2021	Pinot Noir, Elouan, Oregon	16	80
2021	Grenache blend, Mont-Redon, Réserve, Côtes du Rhone, France	9	45
2020	Cabernet Sauvignon, S. Cristina, Garda, Italy	17	85
2019	Cabernet Sauvignon, Girard, Napa Valley	20	100
2020	Zinfandel, Four Vines, Old Vine, Lodi, California	12	60
2018	Sangiovese, Carpineto, Chianti Classico, Riserva, Toscana, Italy	18	90

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