AURORA ANGUILLA
RESORT & GOLF CLUB

In Room Breakfast

SERVED FROM 7 AM – 11 AM

HOUSE-BAKED VIENNOISERIES
5 EA./ 25 BASKET

muffins of the day (G, D)

croissant (G, D)

almond croissant (G, D, TN)

pain au chocolat (G, D)

cinnamon roll (G, D)

scone of the day (G, D)

SWEET & SYRUPY 19

BRIOCHE FRENCH TOAST (G, D)
powdered sugar, berry compote, mango

PANCAKES (G, D)
blueberry syrup, maple syrup, whipped ricotta cream

SANDWICHES 22

SAUSAGE, EGG AND CHEDDAR (G, D)
johnny cake

AVOCADO TOAST (G)
marinated cherry tomatoes, chimichurri
add 2 poached eggs 6

EGGS 26

THE CLASSIC (G, D)
smoked ham with hollandaise on a house-made english muffin

THE AURORA (G, D)
smoked salmon, minted zucchini, hollandaise on a house-made bagel

WILD MUSHROOM AND SPINACH OMELET (G)
with your choice of toast

WESTERN OMELET (G)
onion, peppers, ham with your choice of toast

COFFEE & TEA

espresso	5
iced / hot tea	6
filter coffee	6
macchiato	6
cortado	7
cappuccino	8
latte	9

SIDES 8

bacon

sausage

sliced avocado (V)

tomatoes (V)

sautéed mushrooms (V)

THE AURORA BREAKFAST 36

2 eggs any style, (G)
choice of toast and side
fresh juice and coffee or tea

FRUIT, GRAIN & YOGHURT

GRANOLA YOGHURT & BLUEBERRIES	D	16
COCONUT CHIA SEED PUDDING WITH MANGO	V	16
HOUSE-MADE GRANOLA	V	16
GREEK YOGHURT & DRIED CHERRIES	D	16
STEEL CUT OATS WITH BROWN SUGAR coconut butter, toasted coconut, raisins	V	16
FRESH SLICED FRUITS & BERRIES	V	21

JUICES 12

THE RED
beet, carrot, orange, apple, ginger

THE YELLOW
pineapple, grapefruit, passion fruit, vanilla, coconut water

THE GREEN
kale, fennel, green apple, cucumber, celery

LEGEND D dairy G gluten TN tree nut SF shellfish V vegan

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. All Pricing is in USD. Exclusive of 18% Service Charge.

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In Room Dining

ALL DAY SELECTIONS | SERVED FROM NOON – 9:30 PM

SALAD & SANDWICH

ANGUILLA TOMATO SALAD (G, V) 16
cherry tomato, heirloom tomato, mango, mint, white balsamic & rice cracker

GARDEN SALAD (D) 16
lettuce, carrot ginger-pineapple, cucumber yoghurt dill, tomato-basil, herbs vinaigrette

WOOD-FIRED ROASTED CHICKEN SALAD 20
jerk spice chicken, roasted romaine, pistachio dressing, crispy shallots, parmigiano reggiano

CLASSIC CLUB (G, D) 20
bacon, turkey, cheddar, mayonnaise on a house-made brioche

BLACK TRUFFLE BURGER (G, D) 22
beef patty, cheddar, tomato, lettuce, pickled red onion on a brioche bun

SMALL PLATES

CONCH FRITTERS (G, D, SF) 12
pepper remoulade

GUACAMOLE BOWL (V) 14
smashed avocado, lime, onion, tomato, coriander, corn tortilla chips

OCTOPUS 'A LA PLANCHA' 22
potato, garlic aioli, kalamata olives, fresh herbs

ROASTED TOMATO (V) 14
quinoa & broccoli, herbs infused evoo

HOUSE-MADE TAGLIOLINI PASTA (G, SF) 28
tiger prawns, heirloom tomato, arugula, garlic, evoo

MAINS

USDA PRIME NY STRIP 14oz (D) 68
charred asparagus, café de Paris butter, chimichurri

RENDEZVOUS BAY SEAFOOD CURRY (SF) 38
lobster, scallop, cherry tomato, asparagus, lime leaf

SEARED SNAPPER 34
potato fondant, tomato, fennel, fish tea

ANGUILLIAN LOBSTER (D, SF) 45 | per lb
grilled lobster, orange scotch bonnet butter

SIDES

CHARRED BRUSSELS SPROUTS (V) 12
with honey vinegar

POTATO AU GRATIN (D) 12
with garlic cream

GRILLED VEGETABLE (V) 12
with sherry dressing

JASMINE RICE (V) 8

FRENCH FRIES (V) 8
with sea salt

DESSERTS

BANOFFEE (G, D, TN) 16
banana mousse, caramel chocolate namelaka, chantilly, cinnamon and pecan sponge,
oats crust, caramel-cinnamon ice cream

LIKE A COCONUT (D, TN) 16
coconut cheesecake, mango and passion fruit heart, crunchy coconut daquoise, tropical ice cream and Malibu sauce

CHOCO-CHERRY (G, D, TN) 16
chocolate sponge, crunchy hazelnuts praline, cherry gel, dark chocolate mousse, whipped ganache, cherry coulis, cherry-vanilla ice cream

HOMEMADE GELATO (D, TN) 4 per scoop
caramel-cinnamon, gianduja, mango-passion & pineapple, cherry-vanilla

HOMEMADE SORBET (V) 4 per scoop
coconut–lime, berry, dark chocolate, banana

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In Room Dining Wine Selection

CHAMPAGNE AND SPARKLING WINE

60270	Prosecco Adami 'Garbèl' | Brut NV | Treviso, Italy	60
60290	Gloria Ferrer | Brut | California, USA	75
60281	Moët & Chandon | Impérial | Brut NV |Champagne, France	130
60261	Laurent-Perrier 'La Cuvée' | Brut NV | Champagne, France	125
60282	Louis Roederer 'Brut Premier' | Brut NV | Champagne, France	160
60210	Moët & Chandon | Rosé Impérial | Brut NV |Champagne, France	170

WHITE WINE

60360	Sauvignon Blanc | Edition No2 | Pascal Jolivet | Loire | France	85
60192	Verdejo | Marqués de Riscal | Rueda, Spain	45
60244	Chardonnay | Chablis | La Chablisienne | Bourgogne Blanc | France	75
60193	Chardonnay | Qupé 'Y Block' | Santa Barbara County | USA	85
60127	Pinot Grigio | Zenato | Delle Venezie | Italy	55
60149	Chardonnay | De Loach | Russian River Valley | California	74

ROSÉ WINE

50938	Cave d´Esclans 'Whispering Angel' | Côtes de Provence | France	80
50958	Fearless | Santa Barbara County | California | USA	49

RED WINE

50990	Grenache Blend | Mont-Redon | Côtes du Rhône, USA	45
50441	Sangiovese Blend | Marchese Antinori 'Pèppoli' | Chianti Classico, Italy	79
50498	Cabernet Sauvignon | St. Francis | Sonoma County | USA	80
50482	Pinot Noir | Boen | Russian River Valley | Sonoma County | USA	80
50540	Angélique de Monbousquet | Saint-Émilion Grand Cru | France	95
50334	Cabernet Sauvignon | Justin | Paso Robles | USA	95
50972	Merlot-Sangiovese | Tenuta dell´Ornellaia 'Le Volte' | Tuscany | Italy	110
60355	Pinot Noir | Fantesca 'King Richards Reserve' | Russian River Valley, USA	280

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