



AURORA ANGUILLA
RESORT & GOLF CLUB

In Room Breakfast

SERVED DAILY FROM 7AM - 11AM

EGGS BENEDICTS

THE CLASSIC
prosciutto di Parma, arugula,
poached eggs, hollandaise on
a house-made English muffin

G D

26

CAPRESE

tomato, basil & mozzarella,
poached eggs, hollandaise,
ciabatta bread

G D

OMELETS

with choice of toast

G

24

SEMPREVERDE

goat cheese, herbs & avocado

D

CAPRESE

tomato, basil & fresh mozzarella

D

BAKED

FRITTATA

potatoes, spring onion & parmesan

D

24

QUICHE

green asparagus, ricotta & chives

G D

SANDWICHES

POMODORO

fresh tomato, olives, poached eggs in
tomato sauce, evoo, ciabatta bread

G

22

SMOKED SALMON

sliced sweet onion & red onion
cream cheese on a bagel

G D

THE AURORA BREAKFAST

2 EGGS, ANY STYLE
choice of toast & side

G D

18

HOUSE-BAKED VENNOISERIES

6 EA / 25 Basket

G D

CROISSANT, ALMOND CROISSANT, MUFFIN OF
THE DAY, PAIN AU CHOCOLAT, BLUEBERRY SCONE,
CINNAMON ROLL

HEALTHY

FRUITS & BERRIES

V

21

MAPLE APPLE & COCONUT CHIA SEED PUDDING

V

16

HOUSE-MADE GRANOLA

Greek yoghurt, pistachio & poached plum

TN D

16

AVOCADO TOAST

sourdough, arugula
add poached eggs

G

16

STEEL-CUT OATS

brown sugar-coconut butter

V D

14

SYRUPY

19

COCONUT FRENCH TOAST

coconut chantilly

G D

PANCAKES

berry compote

G D

SIDES

8

House-Smoked Bacon • Sausage
Sliced Avocado • Hash Browns
Tomatoes • Sautéed green garden vegetable

BEVERAGES

Orange Juice | 8

Espresso | 5

Grapefruit Juice | 8

Macchiato | 6

Ginger Shot | 6

Cappuccino | 8

Milk | 6

Latte | 9

whole, skimmed,
soy, almond

Iced Coffee | 6

Filter Coffee | 6

Iced / Hot Tea | 6

JUICES

12

THE RED

beet, carrot, orange juice, apple, ginger

THE GREEN

kale, fennel, green apple, cucumber, celery

THE YELLOW

pineapple, grapefruit juice, passionfruit, vanilla,
coconut water

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

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



In Room Dining

SERVED FROM 11:00 AM - 9:30 PM DAILY

APPETIZERS, SALADS & SOUP

- CAESAR SALAD** D 18
romain, parmesan cheese, anchovies, croutons, Caesar dressing
Add grilled snapper 18 | grilled chicken breast 15
- FARM GARDEN SALAD** V 16
lettuces, arugula, cucumbers, cherry tomatoes, honey Dijon dressing
- MINISTRONE** V 14
minestrone soup with fresh garden vegetables and chives oil
- CHICKPEAS HUMMUS** G 15
chickpeas, toasted focaccia, olive oil
- CLASSIC SPREADS** G D 20
chickpeas hummus, tzatziki, red pepper & feta dip served with pita
- CHICKEN SOUP** G 18
slow-cooked chicken broth with roasted vegetables, kale, fresh herbs choice of noodles, wild rice, or orzo pasta
- GREEK SALAD** D 18
vine-ripened tomato, peppers, onions, kalamata olives, feta, oregano dressing

HOMEMADE PASTA

- LOBSTER LINGUINI** G D SF 40
local lobster, cherry tomatoes, lobster bisque, fresh parsley, breadcrumbs
- HOMEMADE FETTUCCINE** TN V 18
hydroponic garden basil pesto, confit cherry tomatoes, toasted sliced almond
- LASAGNA BOLOGNESE** G D 28
homemade lasagna pasta, Bolognese, ricotta, fresh parmesan, fresh basil

PIZZA

- LA MARGHARITA** G D 28
tomato, mozzarella, fresh basil
- VEGETARIANA** G D 22
tomato, mozzarella, mushrooms, artichokes, zucchini and roasted red peppers
- MEAT LOVERS** G D 26
tomato, mozzarella, spicy chorizo, bacon, Italian sausage, pepper and pecorino cheese

SANDWICHES

sandwiches served with green salad or french fries

- BLACK TRUFFLE BURGER** G D 25
beef patty, cheddar, tomato, pickled red onion on a brioche bun
- CLASSIC CLUB** G D 22
bacon, turkey & mayonnaise on house-made brioche

ENTRÉES

- TAGLIATA DI MANZO** D 58
grilled and sliced beef fillet, arugula, shaved parmesan, balsamic vinegar
- CHILEAN SEABASS** D 36
chickpea, spiced eggplant, Moroccan chermoula sauce
- YELLOWFIN TUNA** 34
grilled, kale, spinach, asparagus, gremolata sauce
- LAMB SHANK** G 36
braised with tomato, cinnamon and spices, served with broccolini and couscous

SIDES

- Steamed Broccolini Rabe** 12
anchovies, garlic chili dressing
- Balsamic Glazed Roasted Asparagus** V 12
- Lemon Chives Roasted Potato Wedges** V 12

DESSERTS

- CAPPUCCINO TIRAMISU** G D 14
mascarpone cream, espresso sauce, chocolate crumble, coffee foam
- APPLE GALETTE** G D TN 14
puff pastry, caramel sauce, almond frangipane, vanilla
- BASQUE CHEESECAKE** G D TN 14
blueberry compote, pomegranate sorbet
- SELECTION OF ICE CREAM** D 4
vanilla, chocolate, pistachio-stracciatella
- SELECTION OF SORBETS** V 4
passionfruit basil, guava raspberry, pomegranate

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