

# BREAKFAST



# PITI PITON

## Continental Breakfast From The Buffet

Choice of Tea, Coffee, Juices, Specialty Beverages, Bread & Pastry,  
Cereals, Fruit, Cheese, Cold Cuts, Smoked Salmon

US 28

### Tea Selection

Selection of Teas  
US 5

### Coffee Selection

Freshly Ground Coffee (Regular & Decaf),  
Espresso  
US 5

Cappuccino, Double Espresso, Café Latte,  
Latte Macchiato  
US 7

### Specialty Beverages

Nick Troubetzkoy's Emerald Estate  
Cocoa Tea  
US 8

### BREAD & PASTRY

White & Multigrain Toast, Mini Baguettes,  
Rye Bread, Multi Grain Bread Rolls, Selection of Breads,  
Muffins,  
Croissant, Pain au Chocolat, Fruit Danish,  
Cinnamon-Raisin Swirls  
Gluten Free Bread on Request  
Butter & Seasonal Fruits Marmalade  
Home Made Jams

### FRUIT PLATTER

Freshly Cut Local And Exotic Fruits

### CEREALS

Assorted Cereals, Home Granola with Coconut, Dried  
Fruits, Nuts and Seeds,  
Whole, Skim Milk, Soy, Oat, Almond Milk

### SMOKED SALMON PLATTER

Served with Traditional Condiments

### SELECTION OF GOURMET CHEESE & COLD CUTS PLATTER

### HEALTHY CORNER

Emerald Farm Seasonal Vegetables Crudit , Lucian Salads,  
Vegan Dips, Citrus Vinaigrette

### JUICES & SMOOTHIES

Orange, Mango,  
Pineapple, Passion Fruit,  
Watermelon

ASK YOUR SERVER  
FOR SMOOTHIE  
OF THE DAY

### MORNING COCKTAILS\*

Add A Special Sparkle To Your Breakfast

### EMERALD ESTATE'S HERBED BLOODY MARY

#### MIMOSA

(Mango or Orange)

#### CAF  ROYAL

(Iced-Coffee, Spiced Rum, Milk)

US 15

Plus 10% Service + 10% VAT

\*Morning cocktails are not included in the continental breakfast.  
or BB/MAP/FAP meal plans. Included in AI plan only.

US 28.00 per person plus 10% service and 10% VAT. Piti Piton Buffet  
Continental Breakfast is included in BB/MAP/FAP/AI packages.



# GROS PITON

## Full Breakfast

Includes Piti Piton Breakfast Selection Plus Any One Item of The Following  
US 40

### OMELET / EGG WHITE OMELET / SCRAMBLED EGGS

Onion, Scallion, Tomato, Peppers, Mushrooms, Spinach, Herbs, Cheddar,  
Goat Cheese, Ham, Smoked Bacon, Sausage, Smoked Salmon

### AVOCADO TOAST (V)

Cherry Tomato Salad, Shaved Radish, Pickle Red Onion, Vegan "Feta Cheese"

### JULIE MANGO POWER BOWL (V/GF/N)

Mango Smoothie, Diced Mango, Banana, Blueberry, Granola, Coconut, Chia Seeds

### HEALTHY KAI BELTE EGGS (VEG)

Poached Egg, Lentil, Spinach, Smoked Paprika Yogurt

### EGGS BENEDICT

Canadian Bacon, Spinach, Hollandaise, English Muffin

### BACON AND EGGS

Two Fried Eggs with Crispy Bacon, Pork Sausage, Sautéed Mushrooms,  
Chef's Baked Beans, Hash Brown Potato, Grilled Tomato

### EGG WHITE FRITTATA (VEG)

Mushroom, Avocado, Arugula, Cherry Tomatoes, Goat Cheese

### ZUCCHINI FRITTERS (V)

Pickled Vegetables, Cashew Cheese, Green Scallion

### ST. LUCIAN GREEN FIG AND SALT FISH (GF)

House-Cured Dorado, Cucumber & Tomato Salad, Avocado Dip,  
Banana Ketchup, Coconut Oil

### BUTTERMILK WAFFLES

Caramelized Banana, St. Lucian Rum, Roasted Almonds,  
Coconut Ice Cream

### EMERALD ESTATE CHOCOLATE PANCAKES (VEG)

Made with 60% Organic Chocolate Chips, served with Maple Syrup, Chantilly Cream

V - Vegan | VEG - Vegetarian | GF - Gluten Free

US 40.00 per cover plus 10% Service and 10% VAT.  
The Gros Piton Full Breakfast is included in BB/MAP/FAP/AI packages.



