

T O D D E N G L I S H ' S

# OLIVES

A T L A N T I S

## BREAKFAST

### FAVORITES

#### ISLAND STYLE PORRIDGE

steel cut oats, coconut milk, tropical fruit compote, toasted coconut

#### OLIVES FRITTATA

mushrooms, spinach, charred tomato, arugula olive salad

#### TE STEAK & EGGS

sliced NY steak, sunny side eggs, slow cooked beans, chimichurri sauce

#### GRANOLA & YOGURT

fresh mixed berries, dried fruit, sunflower seeds, greek yogurt

#### RED VELVET WAFFLES

mascarpone frosting, fresh berries

#### SCRAMBLED EGGS

potato hash, bacon, chicken sausage, wheat toast

#### SUNNY SIDE EGGS

potato hash, bacon, chicken sausage, wheat toast

#### TWO WAY SALMON HASH

smoked and fresh salmon, sunny side eggs, flaming torch hollandaise, johnny cake with chive crème

#### GLUTEN FREE BUTTERMILK PANCAKES

Bahamian guava mascarpone cheese, palm sugar, fresh berries

#### BACON, EGG & CHEESE SANDWICH

warm brioche bun

### CONTINENTAL BREAKFAST

YOUR CHOICE OF

BAGEL TOAST  
ENGLISH MUFFIN  
HOUSE MADE PASTRY

AND

FRESH FRUIT & BERRIES  
FRESHLY SQUEEZED JUICES  
& COFFEE OR TEA

18/PER PERSON

### HOUSE MADE PASTRIES

### DAILY CHEF SELECTION

### COLD CEREALS

### FRESH FRUIT & BERRIES

### FLATBREADS

#### HAM & EGG

cheddar, asparagus, hollandaise

#### FLORENTINE

mozzarella, sunny side eggs, spinach

#### SMOKED SALMON

dill cream cheese, red onion, capers, chives

### SIDES

#### CHICKEN SAUSAGE

#### BROWN SUGAR CURED BACON

#### POTATO HASH

#### FRESH FRUITS

#### YOGURT

#### SALMON HASH

#### BAGEL WITH CREAM CHEESE

#### CHARRED TOMATO

### BEVERAGES

#### COFFEE

regular or decaf

#### CAPPUCCINO

#### LATTE

#### ESPRESSO

regular or decaf

#### SELECTION OF TEAS

#### FRESH JUICES

orange, grapefruit

All pricing subject to 7.5% VAT

A 15% gratuity is automatically added to all food and beverage checks

General Manager: Leonardo Mariotti

Chef de Cuisine: Germano Minin