




fresh start



at Alloro



wellness kitchen

organic oatmeal | 17 
poached mango, brown sugar,
toasted coconut, cashew



house made granola | 16
toasted pumpkin seed, dried pineapple



avocado toast* | 25  
sourdough, two poached eggs, seasoned pepper oil


egg white frittata* | 27  
choice of fillings: ham, bacon, scallion,
organic tomato, mushroom, caribbean pepper,
mozzarella, goat cheese, Swiss cheese

quinoa bowl | 24  
red onions, bell peppers, tomatoes, roasted corn,
sunny side up eggs, sea salt, scallions, garnished
with sauteed tomatoes and fresh avocado

classics

waffle | 20  
coconut cream, maple syrup, mixed berries

pancake stack | 19  
maple syrup, local mango compote

croffle | 22 
croissant waffle, cinnamon, brown sugar,
house-made whipped cream, nutella,
fresh bananas and strawberries

**served with breakfast potatoes*


For special dietary restrictions, please ask your server


additions



avocado | 8
bagel | 10
applewood smoked bacon | 9
turkey bacon | 9
country or chicken sausage | 9

local inspiration


local bagel | 24
toasted with guava goat cheese, smoked salmon,
scallion, caper, tomato, lemon

caribbean burrito | 26 
egg, bacon, onion, pepper, avocado,
swiss cheese, seasoned pepper aioli



st. thomas breakfast | 25 
salted fish, boiled egg, spinach,
avocado, sweet plantain

dutch egg pot | 24  
spinach, roasted pepper, onion, mushroom,
goat cheese, cream, cajun spice,
poached egg, sourdough



banana bread french toast | 22 
local rum glaze, mango


caribbean lobster omelette | 33 
caribbean lobster, tomato, onion, cream cheese,
green onion, hollandaise, tomato jam
served with green salad cherry tomato

egg specialties

two eggs any style* | 25  
choice of bacon, country or chicken sausage

eggs benedict* | 27
english muffin, Canadian bacon,
hollandaise sauce

omelette* | 27  
choice of fillings: ham, bacon, scallion,
organic tomato, mushroom, caribbean pepper,
mozzarella, goat cheese, swiss

egg white quesadilla | 26 
turkey bacon, bell peppers, white and red onions,
sweet plantains, mozzarella,
fresh tomato salsa, cilantro crema

steak & eggs | 38
grilled 4oz prime tenderloin steak,
sauteed tomatoes and fingerling potatoes,
house-made gravy, two eggs any style

al a carte buffet

adults | 45 **kids (ages 3-12)** | 27

select your entree from the above

* additional \$5 supplement charge for caribbean lobster omelette and steak & eggs

continental buffet

adults | 28 **kids (ages 3-12)** | 14

 Vegan  Vegetarian  Gluten Free  Dairy Free  Nut Free

A 20% gratuity will be added to parties of 7 or more guests.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

local libations

champagne & sparkling

Veuve Cliquot "Yellow Label"	35 150
Veuve Cliquot "Brut Rose"	175
Taittinger, Brut "La Francaise"	150
Taittinger, Blanc de Blancs "Comtes de Champagne"	420
Moët & Chandon "Imperial"	150
Moët & Chandon Brut Rosé	165
Moët & Chandon "Ice Imperial", Champagne	128
Dom Perignon	420
Ruinart, Blanc de Blanc	195
Perrin-Jouet, Brut "Grand Brut"	120
Piper-Heidsieck, Brut 140 Piper-Heidsieck, Brut Rose	140
Mionetto Prosecco "Prestige Collection", Veneto, Italy	16 56
Savian, Extra Dry Prosecco, Veneto, Italy	60
Chandon Brut, California	20 78
Segura Viudas Cava, Spain	54

coffee & tea

virgin islands coffee roasters | 6

cold brew | 7

espresso
single | 6 double | 9

cappuccino | 7

latte | 7

local selection of teas | 6

hot chocolate | 7

spikes

baileys | 8

godiva | 8

kahlua | 8

amaretto | 8

frangelico | 8

juice bar

orange | 6

apple | 6

grapefruit | 6

pineapple | 6

cranberry | 6

passionfruit | 6

guava | 6

brunch cocktails

classic mimosa | 15
cava, orange juice

classic mimosa carafe | 38

alloro mimosa | 15
cava, passionfruit

moët ice | 30
moët & chandon "ice imperial,"
fresh berries, mint, lime

bloody mary | 22

titos, house mix, tobasco, lemon & lime,
celery, shrimp and bacon skewer

breakfast bushwacker | 20
titos, bacardi light rum, espresso,
amaretto, kahlua, irish cream, frangelico,
coconut crème, nutmeg



THE RITZ-CARLTON

ST. THOMAS

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