

# BLEU WATER

## SIGNATURE BREAKFAST BUFFET

ADULTS | 42      KIDS (AGES 3 -12) | 20

### HEALTHY STARTS

**Organic oatmeal | 17**  
Poached mango, brown sugar, toasted coconut, cashew

**Overnight muesli | 17**  
Granny smith apple & mixed berries

**House made granola | 16**  
Toasted pumpkin seed, dried pineapple

**Tropical fresh fruit & berries (GF) | 21**

**Avocado toast \* | 25**  
Sourdough (GF option available), two poached eggs, seasoned pepper oil

**Egg white frittata \* (GF) | 27**  
*Choice of fillings:* ham, bacon, scallion, organic tomato, mushroom, caribbean pepper, mozzarella, goat cheese, swiss cheese

**Breakfast smoothie | 10**

### 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

### ADDITIONS

Avocado | 8  
Heirloom Tomato | 6  
Smoked Salmon | 13  
Breakfast Meat | 9

\*applewood smoked bacon, turkey bacon, country or chicken sausage

### EGG SPECIALTIES

**Two eggs any style \* (GF) | 25**  
*Choice of* bacon, country or chicken sausage

**Eggs benedict \* | 27**  
English muffin (GF option available), canadian bacon, hollandaise sauce

**Omelette (GF) \* | 27**  
Choice of fillings: ham, bacon, scallion, organic Tomato, mushroom, caribbean pepper, mozzarella, goat cheese, swiss  
*egg white option available*

**Caribbean lobster omelette (GF) | 33**  
Caribbean lobster, tomato, onion, cream cheese, green onion, hollandaise, tomato jam  
*served with green salad cherry tomato*

\* Served with breakfast potatoes  
GF = Gluten Free  
For special dietary restrictions, please ask your server

### FAVORITES

**Classic waffle | 20**  
Coconut cream, maple syrup, mixed berries

**Red velvet waffle | 21**  
Mixed berry chutney, crunchy almond, mascarpone vanilla bean cream

**Classic pancake stack | 19**  
Maple syrup, local mango compote

## SIGNATURE BRUNCH BEVERAGES

BEVERAGE	SPIKES   8
Freshly Brewed Coffee 6	Baileys
Cold Brew 7	Godiva
Espresso 6 / Dbl 9	Kahlua
Cappuccino 7	Amaretto
Latte 7	Frangelico
Tea Selections 6	
Hot Chocolate 7	
	Classic Mimosa
	Orange Juice
	Bleuwater Mimosa
	Passion Fruit
	Glass      Carafe
	15          38

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\*\*

