

Room Service Menu

Breakfast is served from **7:30am to 10:00am**

Please call **extension 519** to place your order.



Breakfast

CARIBBEAN BREAKFAST Banana bread and fresh fruit	US11 / EC30
HOMEMADE WAFFLES With tropical fruit and syrup	US12 / EC32
SMOKED SALMON BAGEL With cream cheese and chives	US18 / EC48
TWO EGGS ANY STYLE Served with choice of bacon, ham or sausage and toast or pancake	US12 / EC32
OMELETTE WITH YOUR CHOICE OF FILLINGS Ham, Bacon, Cheese, Mushroom, Onion, Jalapeno, Tomato, Peppers	US12 / EC32
CHEF'S SELECTION OF PASTRIES Croissants and pain au chocolate	US9 / EC24
PANCAKES Regular or chocolate chip pancakes with syrup	US8 / EC22
FRENCH TOAST Dusted with cinnamon sugar	US8 / EC22
YOGHURT Natural or fruit	US4 / EC11
YOUR CHOICE OF CEREALS	US5 / EC14

Sides

TOASTED BAGEL (V)	US5 / EC14
BACON OR SAUSAGE	US9 / EC24
BANANA BREAD (V)	US4 / EC11
BREAKFAST POTATOES (V)	US4 / EC11
BASKET OF WHOLE-WHEAT OR WHITE TOAST (V)	US4 / EC11

Beverages

US4 / EC11

Coffee, tea, local juice, imported juice

(V) VEGETARIAN

Please advise us of any food allergies or dietary concerns so we may prepare your food to fit your requirements. Be informed that consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. All prices are in US Dollars and Eastern Caribbean Dollars. A tray charge of \$5.60US/\$15.00EC will be applied to your order. 10% service charge will be added to the final bill. All prices are subject to change without notice. Some dishes may be altered due to seasonal or supplier constraints.

We invite you to share
your culinary experience.

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All Day Dining Menu

Available from 11:00am to 9:30pm

Please call extension 519 to place your order



Starters

GARDEN SALAD (V) (V) (GF) (DF)	US14 / EC38
With balsamic vinaigrette	
GREEK SALAD (V) (GF)	US16 / EC43
Tomato, onion, peppers, cucumber and olives with vinaigrette and feta cheese	
CAESAR SALAD (V)	US13 / EC35
Crisp romaine lettuce with croutons, parmesan cheese and Caesar dressing	

Burgers & Wraps

All burgers & wraps are served with a choice of garden salad or fries
(Gluten free bun available on request)

GRILLED LIGHTLY SPICED LOCAL FISH	US20 / EC53
With lettuce and tomato on a sesame bun	
JERK CHICKEN BREAST	US18 / EC48
With lettuce and tomato on a sesame bun	
CHAR-GRILLED BEEF BURGER	US18 / EC48
With lettuce and tomato on a sesame bun	
CAESAR WRAP	US13 / EC35
Crisp romaine lettuce and shaved parmesan wrapped in a flour tortilla	
GRILLED CHICKEN CAESAR WRAP	US21 / EC56
Crisp romaine lettuce and shaved parmesan wrapped in a flour tortilla	
GRILLED SHRIMP CAESAR WRAP	US23 / EC61
Crisp romaine lettuce and shaved parmesan wrapped in a flour tortilla	

Main Courses

CATCH OF THE DAY (GF)	US30 / EC80
Served with chef's rice, local vegetables and creole sauce	
JERK CHICKEN WINGS	US17 / EC46
Served with a choice of fries or rice	
WEST INDIAN STYLE CURRY	
Served with roti bread and local chutney	
Shrimp (S)	US26 / EC69
Chicken	US17 / EC46
Vegetable (V)	US15 / EC40

Pasta

Penne, Spaghetti or Gluten Free Pasta
With your choice of sauce

CARBONARA	US21 / EC56
Creamy bacon sauce	
BOLOGNAISE	US21 / EC56
Classic beef and tomato sauce	
PESTO (V)	US18 / EC48
Basil, garlic and parmesan in extra virgin olive oil	

Pizza

Our pizzas are rolled from homemade dough right here and are also available gluten free on request.

ITALIAN	US18 / EC48
Black olives, Italian sausage, mushrooms and mozzarella	
MARGHERITA (V)	US16 / EC43
Tomato sauce, mozzarella and fresh herbs	
PRIMAVERA (V)	US17 / EC46
Tomato sauce, spring vegetables, sweet corn, jalapenos and mozzarella	
JERK CHICKEN	US18 / EC48
Smoked Jerk chicken, sliced mixed peppers and mozzarella	
HAWAIIAN	US17 / EC46
Honey roast ham, grilled pineapple and mozzarella	

Children's Menu

'Small people, Big appetites'

PB & J (S) (V)	US4 / EC11
Peanut butter and strawberry jam on white or whole-wheat bread	
FISH FINGERS	US12 / EC32
Fries, salad and tartar sauce	
CHICKEN FINGERS	US12 / EC32
Fries, salad and BBQ sauce	
GRILLED CHEESE SANDWICH	US6 / EC16
Fries, salad and BBQ sauce	

Dessert

TROPICAL FRUIT PLATE (V) (V) (GF) (DF)	US10 / EC27	HOMEMADE CHOCOLATE CHIP COOKIES	US9 / EC24
COCONUT CHEESE CAKE	US10 / EC27	FLOURLESS CHOCOLATE CAKE (GF)	US11 / EC30
ST LUCIAN CHOCOLATE CAKE	US10 / EC27	With coffee ice cream, salted butter scotch Sauce	

(V) VEGETARIAN (V) VEGAN (GF) GLUTEN-FREE (DF) DAIRY FREE (S) CONTAINS NUTS (S) CONTAINS SHELLFISH

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Room Service Dinner Menu



Available from **6:00pm – 9:00pm**

Please call **extension 519** to place your order

Starters

- CAESAR SALAD** (V) US13 / EC35
Crisp romaine lettuce with croutons, parmesan cheese and Caesar dressing
- CHEF'S SELECTED LOCAL SOUP** (V) (V) (GF) (DF) US8 / EC22
- MAHI-MAHI COCONUT CEVICHE** (GF) (DF) US15 / EC40
With coconut milk and peppers with plantain chips
- SAUTÉED LOCAL LAMBI (CONCH)** (V) US16 / EC43
With garlic butter or creole sauce and creole bread
- GOAT'S CHEESE TART** (V) US13 / EC35
With red onion on puff pastry and herb oil
- SALTFISH ACCRAS** US11 / EC30
With St. Lucian hot sauce

Main Courses

- MEDALLIONS OF JERK PORK LOIN** US30 / EC80
Marinated in island spices, ground provision gratin, garden vegetables and jerk sauce
- VEGETABLE BOUILLON** (V) (V) (DF) (GF) US21 / EC56
Local vegetables, ground provision and coconut stew
- ST LUCIA'S NATIONAL DISH** (DF) US29 / EC77
Green fig and salt-fish with cucumber salad and fried bakes
- ESCOVITCH SNAPPER** (GF) US29 / EC77
With fried plantain and stewed beans

Dessert

- TROPICAL FRUIT PLATE** (V) (V) (GF) (DF) US10 / EC27
- COCONUT CHEESE CAKE** US10 / EC27
- ST LUCIAN CHOCOLATE CAKE** US10 / EC27
- HOMEMADE CHOCOLATE CHIP COOKIES** US9 / EC24
- FLOURLESS CHOCOLATE CAKE** (GF) US11 / EC30
With coffee ice cream, salted butter scotch sauce

(V) VEGETARIAN

(V) VEGAN

(GF) GLUTEN-FREE

(DF) DAIRY FREE

(V) CONTAINS SHELLFISH

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