



CAPELLA™  
MARIGOT BAY  
RESORT AND MARINA  
SAINT LUCIA

## IN ROOM DINING MENU



### ROOM EXPERIENCE

Unique dining for you to enjoy at Capella Marigot Bay. Our priority is to create memorable experiences for you and your loved ones. We have a collection of dining options for you to choose from focusing on quality ingredients while supporting our commitment to local fishermen, farmers and fruit growers of the island. Enjoy fresh and seasonal produce, in the comfort of your home away from home.

### BREAKFAST MENU (7:00 a.m. – 11:00 a.m.)

#### Cereals and Oats

Assorted Cereals | Choice of Skim or Whole Milk

#### Milk Based Steel Cut Oatmeal

Raisins | Brown Sugar

#### Cut Fruit

Tropical Fruits | Fresh Yogurt | Honey | Rainforest Granola



### **Continental**

Bakery Basket | Seasonal Fruit Pot | Your Choice of Juice | Regular or Decaffeinated Coffee or Infused Tea

### ***Egg Dishes Served With Oven Roasted Potatoes***

#### **Fruit & Eggs**

Two Farm Fresh Eggs | Seasonal Fruit Pot | Yoghurt | Toast | Preserves

Regular or Decaffeinated Coffee or Infused Tea

#### **Two Farm Fresh Eggs**

Your Choice of Preparation | Toast | Regular or Decaffeinated Coffee or Infused Tea

#### **Omelet**

Three Farm Fresh Eggs | Toast | Regular or Decaffeinated Coffee or Infused Tea

Omelet Toppings include: Onion | Ham | Tomato | Chili | Mushroom | Swiss | Cheddar

#### **Breakfast Wrap**

Scrambled Eggs | Pulled Pork | Tomato | Wilted Greens | Sweet Potato Spread

Grilled Flatbread Wrap | Regular or Decaffeinated Coffee or Infused Tea



## **ALL DAY DINING** (11:00 a.m. – 11:00 p.m.)

### **Smoked Salmon Wrap**

Farm Fresh Organic Leaves | Red Onion | Caper Cream Cheese

### **Grilled Caesar Salad**

Focaccia Crouton | Shaved Parmesan | Bacon | Anchovy

### **Spinach & Arugula Salad**

Roasted Beet | Goat Cheese | Roasted Pumpkin Seed | Shaved Toasted Coconut

### **Smoked Bacon & Cheddar Cheese Burger**

Local Chips or Green Salad

### **Grilled Chicken & Capicola Club Sandwich**

Local Chips or Green Salad

### **Marinated Seafood Kebabs**

Creole Rice | Assorted Vegetable

## **DESSERT** (11:00 a.m. – 11:00 p.m.)



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**Seasonal Tropical Fruit Pot**

**Pie of the Day**

**Lucian Eton Mess**

## **THE WINE LIST**

### **Sparkling**

- Cantine Maschio Prosecco Brut Treviso, Veneto, Italy

De Vilmont Grande Reserve Premier Cru Brut, Champagne, France

### **White**

- La Baume Saint-Paul Reserve, IGP Pays d'Oc, France  
*Chardonnay*
- Woodbridge, California, USA  
*Pinot Grigio*
- Vina Carta Vieja Limited Release, Loncomilla Valley, Chile  
*Sauvignon Blanc*
- Kendall Jackson Vinters Reserve, California, USA  
*Riesling*



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## Rosé

- Beringer, California, USA  
*White Zinfandel*

## Red

- Vina Carta Vieja Limited Release, Loncomilla Valley, Chile  
*Cabernet Sauvignon*
- Trivento Syrah Reserve, Argentina  
*Malbec*
- Carmen, Central Valley, Chile  
*Merlot*
- Folie a deux Menage a Trois, California, USA  
*Zinfandel, Merlot, Cabernet Sauvignon*
- Montes Limited Selection, Casablanca Valley, Chile  
*Pinot Noir*



- Lindeman Bin 50, South Eastern Australia  
*Shiraz*

★ Denotes glasses of wine offered in the AI package

*Please dial In-Room Dining from your telephone to request our full wine offering.*