

All Day Dining

11:00 a.m. to 12:00 Midnight

**TOUCH ROOM SERVICE BUTTON
ON YOUR PHONE**

SOUPS

Lentil Soup

*Star Anise, Sweet Italian Sausage,
Garden Vegetables, Lentils,
garnished with diced Kielbasa.*
bowl **\$8.00**

Soup of the Day

*Every Day our Chef prepares
our Special Soup.
Please inquire.*
bowl **\$8.00**

SAMPLERS

Hummus & Pita

*Oven Roasted Tomatoes, fresh
Cucumbers, Garbanzo Beans
drizzled with Chili Oil,
warm Pita Triangles.*
\$8.00

Flatbread

*Smoked Breast of Chicken and
Pepperjack Cheese, Chipotle
BBQ Sauce, Grenadine Onions.*
\$12.00

Tempura Shrimp*

*Six Tempura battered Shrimp
with Asian Sweet & Sour Sauce.*
\$13.00

Caribbean Wings*

*Jerk Spice dusted Chicken Wings,
crisply fried and tossed in a
Red Chile Honey Sauce.*
6 Wings **\$8.00**
12 Wings **\$12.00**

SALADS

Tropical Fruit Salad

*A wedge of Pineapple, Cantaloupe, Honeydew Melon, Orange slices,
Grapes and Berries with your choice of Yogurt or Cottage Cheese.*
\$14.00

Wedge Salad

*Baby Iceberg Lettuce, vine ripe Tomatoes, Red Spanish Onions,
Farm Fresh Boiled Egg, crisp Pancetta, Buttermilk Ranch Dressing.*
\$11.00

With Chicken, Beef or Shrimp* \$15.00

Sierra Salad

*Fresh Mixed Organic Greens with Roma Tomatoes, Cucumbers,
Red Onions, Alfalfa Sprouts, Black Olives and Shredded Red Cabbage
with House Dressing.*
\$8.00

**Warning: Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.*

*21% Gratuity and Local Sales Tax will be applied.
\$8.50 Minimum Charge Per Order*

Create an Omelette*

*Add Your Own Fillings: Green Peppers, Scallions,
Ham, Cheese, Tomatoes, Bacon, Sausage and Mushrooms
served with Home Fries or Grits
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$14.50

Caribe Benedict*

*Two English Muffin Halves topped with Canadian-Style Bacon,
Poached Eggs and Hollandaise Sauce, Fresh Asparagus
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$15.00

Filet Mignon and Eggs*

*Tenderloin of Beef with Any Style Eggs, Home Fries,
Broiled Tomato, Bearnaise Sauce
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$18.00

Floridian Toast*

*French-Style Toast topped with the Season's Freshest Berries and Syrup
Choice of Bacon, Ham or Sausage
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$13.00

Belgian Waffle*

*Melt-in-your-Mouth Waffle served with Whipped Cream, Strawberries,
Butter and Syrup
Choice of Bacon, Ham or Sausage
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$13.00

BEVERAGES

Pot of Coffee or Tea

Small \$7.00 Large \$9.00

Carafe of Juice

Small \$6.00 Large \$10.00

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Breakfast

6:30 a.m. to 11:00 a.m.

**TOUCH ROOM SERVICE BUTTON
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Café Continental

*Assorted Danish, Fruit Muffins and Flaky Croissants
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$11.50

All-American*

*Two Eggs, Any Style
Choice of Bacon, Ham or Sausage
Hot Buttermilk Biscuits
Home Fries or Grits
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$14.00

Healthy Start

*Cold Cereal or Hot Oatmeal with
Choice of Bananas or Strawberries
Bran Muffin
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$12.50

Aerobic Breakfast

*Plentiful Fruit Plate, Flavored Yogurt, Bran Muffin
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$12.00

Hot Cakes

*Plain or Blueberry
Choice of Bacon, Ham or Sausage*
Butter and Syrup
served with Chilled Juice
and your choice of Coffee, Tea or Milk*
\$14.00

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CARIBE ROYALE

Tropicale

The Tropicale - a casual-style restaurant located in the Main Reception Building on the lower level offers an a la carte breakfast, lunch and dinner as well as a full American Breakfast Buffet each morning.

The Venetian Room

Beneath the Venetian Room's signature copper-clad dome, you immediately sense that an experience in fine dining unmatched in luxury and detail awaits. Intimate dining alcoves and luxurious open dining areas set the stage for world-class presentations of the freshest seafood, delectable entrées, appetizers and other epicurean delights along with an outstanding collection of reserve wines for the connoisseur. Five time winner of AAA's Four Diamond Award.

Java's Coffee Café

Serving fresh brewed coffee, specialty coffee drinks, and freshly baked cookies and muffins. Located in Tower II, poolside lobby level.

Parrot Isle

The Parrot Isle Lounge is a quaint rendezvous spot at the Caribe Royale with a view of the pool area waterfall. In the Parrot Isle you can enjoy your favorite beverage, savor quiet conversation with friends or other guests or just relax after a long day. The Parrot Isle Lounge is located just off the Main Lobby on the upper level near the Front Desk.

Cafe Largo

For a convenient and different dining experience, you'll love our Cafe Largo. Pizza, rotisserie chicken, deli sandwiches, cool salads, breakfast pastries and a variety of unique dishes, a la carte. Cafe Largo is located in the Main Reception Building on the lower level near The Tropicale and The Venetian Room.

Calypso's

Calypso's is located Poolside across from the waterfalls... Calypso's delicious aromas will tempt your tastebuds as tropical music and the rhythmic splash from the waterfalls gently surround you. This poolside oasis of cool beverages and tasty grill items is the spot that refreshes during a day in the sun by the pool.

Room Service

Sit back in your suite and let us cater to your every need. We offer a variety of tantalizing entrees for breakfast, lunch and dinner. Room Service also offers an extensive beverage list including premium wine selections. Just touch the Room Service button on your phone.

Dinner

6:00 p.m. to 11:00 p.m.

**TOUCH ROOM SERVICE BUTTON
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SOUPS

Lentil Soup

*Star Anise, Sweet Italian Sausage,
Garden Vegetables, Lentils,
garnished with diced Kielbasa.*
bowl **\$8.00**

Soup of the Day

*Every Day our Chef prepares
our Special Soup.
Please inquire.*
bowl **\$8.00**

SAMPLERS

Hummus & Pita

*Oven Roasted Tomatoes, fresh
Cucumbers, Garbanzo Beans
drizzled with Chili Oil,
warm Pita Triangles.*
\$8.00

Tempura Shrimp*

*Six battered Shrimp with Asian
Sweet & Sour Sauce.*
\$13.00

Flatbread

*Smoked Breast of Chicken and
Pepperjack Cheese, Chipotle
BBQ Sauce, Grenadine Onions.*
\$12.00

Caribbean Wings*

*Jerk Spice dusted Chicken Wings,
crisply fried and tossed in a
Red Chile Honey Sauce.*
6 Wings **\$8.00**
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SALADS

Tropical Fruit Salad

*A wedge of Pineapple, Cantaloupe, Honeydew Melon, Orange slices, Grapes and
Berries with your choice of Yogurt or Cottage Cheese.*
\$13.00

Wedge Salad

*Baby Iceberg Lettuce, Vine Ripe Tomatoes, Red Spanish Onion,
Farm Fresh Boiled Egg, crisp Pancetta, Buttermilk Ranch Dressing.*
\$11.00

With Chicken, Beef or Shrimp* \$15.00

Sierra Salad

*Fresh Mixed Greens with Vine Ripe Tomatoes, Cucumbers, Red Onions,
Alfalfa Sprouts, Black Olives and Red Cabbage.*
\$8.00

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shellfish or eggs may increase your risk of foodborne illness,
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ALL DAY DINING Served 11:00 a.m. to 12:00 Midnight

SANDWICHES

Caribe Club

Carolina All Natural Turkey, Smoked Applewood Bacon, Vine Ripe Tomatoes, Butter Lettuce, Mayonnaise in a Toasted Ciabatta Roll, Terra Root Vegetable Chips.

\$13.00

Chicken Sandwich

Basil Garlic Olive Oil marinated all natural Chicken Breast, Prosciutto de Parma, Smoked Mozzarella, Bibb Lettuce, Vine Ripe Tomatoes, Ciabatta Roll, Pesto Mayonnaise, Parmesan Fries.

\$13.00

Pulled Cuban Media Noche

Slow roasted Cumin dusted Pulled Pork, Volo Ham, Baby Swiss Cheese, Garlic Pickle Spear, Mustard Mojo Mayonnaise pressed in a Pineapple Brioche Roll, Parmesan Fries.

\$14.00

Burger

8 oz. Premium Black Angus Burger, Brioche Bun, Vine Ripe Tomato, Butter Lettuce, Garlic Pickle Spear, Parmesan Fries.

\$13.00

Add \$1.25 each for Cheese, Mushrooms, Bacon or Grilled Onions.

– Cooking Advisory –

**Hamburgers are prepared with Ground Beef and will be cooked to a minimum internal temperature of 160° F.*

12" Cheese Pizza*

\$13.00

Choose Your Favorite Toppings: Extra Cheese, Pepperoni, Mushrooms, Ham, Onions, Green Peppers, Black Olives, Italian Sausage, Pineapple \$.95 each

CARIBE ROYALE 9.11

Children's Menu

Fried Chicken Fingers* \$9.00
With Waffle Fries.

Hot Dog* \$7.00
With Waffle Fries.

Spaghetti and Meatballs* \$8.00

6" Cheese Pizza \$8.00

Choice of Toppings: Pepperoni, Sausage, Mushrooms, Ham, Onions, Green Peppers, Black Olives or Extra Cheese \$.50 each

All above come with choice of Beverage and Ice Cream

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee or Tea

Small Pot \$7.00 Large Pot \$9.00

Traditional and Herbal Teas \$2.25 Soft Drinks \$2.50

Hot Chocolate or Chilled Milk \$1.95 Mineral Water \$2.75

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Late Night Dining

12:00 Midnight to 6:30 a.m.

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BREAKFAST

Café Continental

Assorted Danish, Fruit Muffins
and Croissants, Butter and Preserves
served with Chilled Juice,
Coffee, Tea or Milk.

\$11.50

Aerobic Breakfast

Plentiful Fruit Plate, Flavored Yogurt
and Bran Muffin, served with
Chilled Juice, Coffee, Tea
or Milk.

\$12.00

Tropical Fruit Salad

A wedge of Pineapple, Cantaloupe, Honeydew Melon, Orange Slices,
Grapes and Berries with your choice of Yogurt or Cottage Cheese.

\$14.00

SANDWICHES

Turkey Sandwich

On White or Wheat.

\$9.00

Roast Beef Sandwich

On a Kaiser Roll.

\$9.00

Chicken Salad or Tuna Salad Sandwich*

In a Mildly Seasoned Dressing, served on Whole Grain or White Bread.

\$9.50

Italian Sub

Salami, Provolone, Mortadella and
Capacola, served with Marinated Onions
and Italian Dressing.

\$9.50

Meatball Sub*

Traditional Italian Meatball Sub
topped with Marinara Sauce and
Mozzarella Cheese.

\$9.50

All Sandwiches served with Lettuce, Tomato and Specialty Chips.

12" Cheese Pizza*

\$13.00

Choose Your Favorite Toppings: Extra Cheese, Pepperoni, Mushrooms, Ham, Anchovies,
Onions, Green Peppers, Black Olives, Italian Sausage, Pineapple
\$.95 each

Desserts

Please ask your Room Service Attendant about Late Night Dessert Specials.

Alcoholic Beverages Available until 1:30 a.m.

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DINNER ENTREES

Breast of Chicken*

All Natural Wing on boneless Breast of Chicken, Coconut scented Rice, grilled Banana and Pineapple Salsa, Sweet Carrots, Ginger Coulis, hints of Saffron.

\$25.00

Grilled New York Sirloin Strip

12 oz. premium Black Angus, Truffle Potato Croquette, Rapini, Roasted Garlic, Chippolini, oven dried Vine Ripe Tomatoes, Baby Carrots, Porcini and Red Wine Butter Sauce.

\$28.00

Atlantic Salmon

Florida Blood Orange and Aged Balsamic Vinegar Glazed, Grilled Vegetable Ravioli, Spinach Darriell.

\$26.00

Short Rib Ravioli

Pulled Short Rib, Wild Mushroom Ravioli, Beurre Rouge Butter Sauce, Pernod Scented Baby Spinach, Sweet Red Carrots.

\$24.00

Catch of the Day*

Market Price

Chef's Freshest Fish

Special of the Day

Daily Price

Please inquire about the Chef's Fresh Special of the Day

Please inform your Room Service Attendant if you have any Dietary Needs.

Desserts

Peanut Butter & Jelly Chocolate Torte

Moist Chocolate Cake layered with Peanut Butter Cream Cheese Icing and Strawberry Marmalade.

\$5.00

Red Velvet Cupcake

Red Velvet Cupcake with Traditional Cream Cheese Icing.

\$5.00

Caramel & Baileys Chocolate Lava Cake

Chocolate Cake Dome filled with warm Caramel Ganache, served with Vanilla Ice Cream.

\$5.00

Fruit Cheesecake

Vanilla Bean Cheesecake topped with Fresh Fruit and Apricot Glaze on a Graham and Almond Crust.

\$5.50

Key Lime Pie

Traditional Key Lime Pie topped with Fresh Whipped Cream.

\$7.00

Assorted Ice Cream

\$5.50

Sherbert

\$5.00

Seasonal Berries

\$7.50

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Spirits by the Bottle

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CHAMPAGNE & SPARKLING WINES

	<i>Bottle</i>
<i>Domaine Ste. Michelle</i>	\$42.00
<i>Moet & Chandon "White Star"</i>	\$130.00
<i>Moet & Chandon Dom Perignon</i>	\$275.00

WHITE WINES

<i>Sycamore Lane White Zinfandel</i>	\$28.00
<i>Sycamore Lane Chardonnay</i>	\$32.00
<i>Sycamore Lane Pinot Grigio</i>	\$32.00
<i>Groth Chardonnay</i>	\$64.00

RED WINES

<i>Sycamore Lane Cabernet Sauvignon</i>	\$32.00
<i>Sycamore Lane Merlot</i>	\$32.00
<i>Etude Pinot Noir</i>	\$45.00
<i>Francis Coppola Cabernet Sauvignon</i>	\$60.00

*Please ask Your Room Service Attendant for
Our Selection of House Wines by the Glass or the Bottle
as well as Other Upgraded Selections.*



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Spirits by the Bottle

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SCOTCH	<i>Bottle</i>	BOURBON	<i>Bottle</i>
<i>J. Walker Red</i>	\$80.00	<i>Jim Beam</i>	\$70.00
<i>Chivas Regal</i>	\$90.00	<i>Jack Daniel's</i>	\$80.00
<i>J. Walker Gold</i>	\$125.00	<i>Wild Turkey</i>	\$90.00
GIN		BLEND	
<i>Beefeater</i>	\$75.00	<i>Seagram's 7</i>	\$70.00
<i>Tanqueray</i>	\$80.00	<i>Seagram's VO</i>	\$80.00
<i>Bombay Sapphire</i>	\$90.00	<i>Crown Royal</i>	\$90.00
RUM		VODKA	
<i>Bacardi Silver</i>	\$70.00	<i>Smirnoff</i>	\$70.00
<i>Captain Morgan</i>	\$75.00	<i>Absolut</i>	\$80.00
<i>Myers's Dark</i>	\$80.00	<i>Ketel One</i>	\$95.00

Single bottles include choice of six mixers and their appropriate garnishes,
glasses and ice for up to 6 persons.

Cordials, Malted Scotch & Brandy

<i>Kahlua</i>	\$85.00	<i>Macallan 12 yr.</i>	\$100.00
<i>Baileys Irish Cream</i>	\$90.00	<i>Drambuie</i>	\$100.00
<i>DiSaronno Amaretto</i>	\$90.00	<i>Courvoisier V.S.</i>	\$110.00
<i>Grand Marnier</i>	\$100.00	<i>Remy Martin V.S.O.P.</i>	\$125.00

Beers

DOMESTIC

Bud *Bud Light*
Coors Light *Miller Lite*
\$4.50

IMPORT

Corona *Amstel Light*
Red Stripe *Heineken*
\$5.25

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