



BREAKFAST MENU

**SAINT
JUNE**

To Begin With (served family style)

Basket of Breakfast Pastries

served with condiments

Seasonal Fresh Fruit Platter

Mains (choice of one per person)

House-Smoked Salmon Plate boiled quail eggs, lemon & caper cream cheese, red onion, citrus, bagel

Granola Bowl tropical fruits, greek yogurt, banana

Cayman Steel Cut Oats mango chutney & coconut syrup

Huevos Rancheros two fried eggs, refried beans, fire roasted salsa, avocado, pico de gallo, queso fresco

Two Eggs Any Style choice of bacon, ham or smoked maple sausage

Avocado Toast multigrain bread, two poached eggs, tomato relish, arugula, pesto, balsamic reduction

Rejuvenate Breakfast - 35 KYD

served with a choice of Rejuvenate drink and an American coffee or tea

Champagne Breakfast - 47 KYD

served with a glass of Moët & Chandon, Impérial Champagne
and an American Coffee or Tea

Please inform your server of any allergies or dietary restrictions.
All prices are quoted in KYD and charged in USD (1 KYD = 1.25 USD).
For your convenience, a 20% Service Charge will be added to your check.



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REJUVENATE MENU

10 KYD

Iced Teas

mango & passion fruit tea soda
guava & hibiscus cooler
chamomile pineapple cooler

Juices

sweet beet
green detox
immune booster

Iced Lattes

ice golden turmeric latte
matcha horchata
salted coconut cold brew

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