

Top of the Baths

VIRGIN GORDA · BVI







### **GRANOLA BOWLS**

#### S15.00

\$15.00

S23.00

Greek yogurt topped with granola and garnished with fruits.

#### FRUIT BOWL

On availability

#### BREAD BASKET

Enjoy a basket of our freshly baked homemade breads, cakes, pastries (gluten free also available) with choice of butter, marmalade & jams.

#### PANCAKES served with two sides

Three fluffy pancakes made to order served with maple syrup, fruit compote & butter

ORIGINAL	\$15.00
BLUEBERRY	\$17.00
CHOCOLATE	\$17.00
CHARCUTERIE (COLD CUTS)	\$40.00

A selection of two cheeses, salami, ham, grapes, nuts, crackers, bread, butter & crudities.

#### WAFFLES served with two sides S17.00

Waffles served with cinnamon butter, maple syrup & fruit compote

#### FRENCH TOAST served with two sides

#### **PLAIN**

**S14.00** 4 slices of brioche done in a cinnamon flavored batter, served with fruit compote & caramelized sauce

#### AMARFTTO

\$19.00

Homemade griddled vanilla bread dipped in amaretto batter & served with amaretto honey butter.

#### PIÑA COLADA

S23.00

slices of coconut bread done in a piña colada batter, topped with caramelized pineapple, maraschino cherries & whipped cream.

### SIDES: \$8.00

Bacon Grilled Tomatoes Corned Beef Hash Chicken Tenders Fried Plantains

**Baked Beans** Ham Toast Hash Browns **NUTELLA CREPES** 

S17.00

Freshly made crepes glazed with Nutella filled with strawberries & bananas topped with powdered sugar and whipped cream.

### CROISSANTS

ORIGINAL	\$5.00
SPINACH FETA	\$9.00
ALMOND	\$9.00
PARMESAN LEEK	\$9.00

## EGG SECTION

\$18.00

Fried, Scrambled, Poached or Sunny Side 2 eggs served with your choice of two sides.

#### Omelette

3 eggs with your choice of two fillings: Tomato, Mushroom, Onion, Bell peppers, bacon

Add ins: \$2.00/ extra fillings

## EGGS BENEDICT

S17.00

English muffin toasted and layered with bacon or ham; Topped with poached eggs then drizzled with hollandaise sauce.

#### EGG. CHEESE. AND SPINACH WRAP S20.00

Scrambled eggs with cheese and served in a spinach wrap with a side of Chadon Beni sauce.

## SMOKED SALMON PLATTER

S30.00

smoked salmon served with rosti potato, spinach, poached egg, horseradish and Hollandaise sauce.

### STEAK N' EGGS

\$30.00

4 oz rib-eye served with two sunny-side-up eggs, hash brown, balsamic butter

#### \$22.00 CARIBBEAN STYLE FRIED FISH. SMOKED HERRING, AND SALT FISH (BULJOL)

#### "try a little Trini..."

Shallow fried fish seasoned with local flavors, served in a coconut roast bake or fry bake, garnished with onions, pickles, shredded lettuce and Chadon Beni sauce.

## SURF N' TURF

S30.00

4 oz rib-eye topped with sautéed shrimp, fried egg served with hash brown and pimento butter.

Top of the Baths

BREAKFAST **BREAKFAST IS SERVED UNTIL 11AM ONLY** 

### **JUICES \$4.00**

Orange Grapefruit Apple Freshly Squeezed of the Day\*\*

#### BREAKFAST DRINKS SPECIAL

Mimosa **Bloody Mary** Espresso Martinis

### TEAS AND COFFEES

An array of teas and coffee served with condiments of your choice. Low fat milk, Full cream milk, Soya milk, Almond milk, white sugar, brown sugar,

HOT					COLD	160Z	200Z
ESPRESSO	\$3.00	\$4.50			ICED AMERICANO	\$5.00	\$6.00
MACCHIATO	\$3.50	\$5.00			ICED LATTE	\$6.00	\$7.00
	120Z	160Z	200Z		ICED FLAVORED LATTE	\$7.00	\$8.00
AMERICANO	\$3.50	\$4.50	\$5.50		ICED CHOCOLATE	\$6.00	\$7.00
<b>BREWED COFFEE</b>	\$3.50	\$4.50	\$5.50		ICED BOOZEY COFFEE	\$14.00	\$16.00
CAFE LATTE	\$4.00		\$6.00		MILKSHAKES	\$14.00	
CAPPUCINO	\$4.00	\$5.00	\$6.00		<b>BOOZEY MILKSHAKES</b>	\$18.00	
FLAVORED LATTE	\$5.00				FRAPPE	\$8.00	\$9.00
SPANISH LATTE	\$5.00	\$6.00	\$7.00		PEARL MILK TEA	\$8.00	\$9.00
HOT CHOCOLATE	\$4.00	\$5.00	\$6.00				
FLAVORS LATTE	2				FLAVORS MILK TEA		
HAZELNUT   CHOCO SUGAR FREE VANIL WHITE CHOCOLATE	LATE   C LA   SAL			I	ORIGINAL   OKINAWA   TARO   HONEYDEW	HOKKAIDO	
EXTRAS SHOTS ESPRESSO	\$2.00						
	<b>120Z</b>	<b>160Z</b>	200Z			,	~
TEAS	\$2.75	\$3.75	\$4.75				op of the
							Baths
						*	VIRGIN GORDA + BVI

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Appetizers

#### CONCH FRITTERS \$23.00 seasonal

Shallow fried conch fritters served with sweet corn relish & remoulade sauce.

#### TUNA CEVICHE \$23.00

Tuna chunks marinated in freshly squeezed lime juice, jalapeños, red bell peppers, tomatoes & served with Tostitos.

#### BEEF BRUSCHETTA \$28.00

Slices of grilled garlic baquette bread, topped with tender roasted beef, garnished with guacamole, parmesan  $\mathcal{E}$  served with a balsamic reduction.

#### CRAB CAKES \$26.00 seasonal

Shredded imitation crab meat, seasoned with cilantros, citrus, griddled served with Picco de Gallo and garlic bread.

#### TOP OF THE BATHS SOUP \$25.00

Freshly caught fish, flambéed in local rum and finished in Fennel, aniseed, fish Fumet & Fresh tomato

Salads

#### CRISP APPLE \$20.00

Mixed leafy greens tossed with pecans & cranberries presented with apple slices, drizzled with maple dressing.

#### CLASSIC CAESAR \$19.00

Fresh Romaine lettuce sprinkled with grated parmesan, herb croutons with anchovies in a caesar dressing.

### \$15.00

Mixed greens with tomatoes, cucumbers, olives & boiled eggs. Served with a smokey citrus dressing. ADD ONS: FETA \$3, GOAT CHEESE \$3, CHICKEN \$8, FISH \$8, SHRIMP \$10, LOBSTER \$35





HOUSE SALAD



Finger Section

### CHICKEN WINGS \$20.00

Six pieces of wings lightly smoked, with a blue cheese dressing, served with choice of one side. Choice of sauce: Buffalo, Boulder, Barbecue, Teriyaki

### CHICKEN TENDERS \$20.00

Panko breaded chicken strips that are deep fried and served with a choice of one side.

#### FISH FINGERS \$22.00

Pimiento battered goujon of Fish, deep fried and served with a choice of one side.

Sandwiches

#### BEEF BURGER \$18.00

8oz seasoned homemade beef burger served on a brioche bun with lettuce & tomato. Served with one side.

#### ADD ONS: Blue Cheese \$3, AMERICAN CHEDDAR \$3, BACON \$4, **CARAMELIZED ONIONS \$3**

#### \$16.00 LENTIL BURGER

4oz homemade quinoa and channa, served on a brioche bun garnish with spinach, spicy beetroot chutney. Served with one side.

### PULLED PORK SANDWICH \$21.00

8 hour slow cooked coke flavored pork shoulder served in a brioche bun garnished with coleslaw and pickles. Served with one side.

### CHICKEN SANDWICH \$22.00

Grilled or jerked chicken sandwich served in a brioche bun with lettuce & chargrilled pineapple. Served with one side.

#### MAHI-MAHI SANDWICH \$23.00

Grilled or jerked mahi-mahi sandwich served in a brioche bun garnished with pickled cucumbers, jalapeños and lettuce. Served with one side.





Pasta Area

LINGUINI, PENNE OR FETTUCCINE SERVED WITH GARLIC BREAD.

## SAUCES: BOURBON, ALFREDO, OLIVE OIL \$22.00

ADD INS: CHICKEN \$8 FISH \$8 BEEF \$9 SHRIMP \$10 CONCH \$8 VEGETABLES \$8 COMBO WITH YOUR CHOICE OF THREE ADD INS \$17



## LETTUCE AND AVOCADO TORTILLAS \$20.00

Soft flour tortilla filled with local lettuce, avocado and ranch dressing. Served with one side.

ADD INS: CHICKEN \$8 FISH \$8 BEEF \$9 SHRIMP \$10 CONCH \$8 VEGETABLES \$8 COMBO WITH YOUR CHOICE OF THREE ADD INS \$17

Roti

## CHANNA & ALOO (POTATO) \$20.00

Split pea roti Filled with curried potato and channa. Served with one side.

ADD INS: CHICKEN \$8 FISH \$8 BEEF \$9 SHRIMP \$10 CONCH \$8 VEGETABLES \$8 COMBO WITH YOUR CHOICE OF THREE ADD INS \$17

Desserts \$10.00

Cheesecake Carrot Cake **Brownies** Chocolate Cake Banana Split Selection of Gelato





Hot Side

## **GRILLED CATCH OF THE DAY \$30.00**

Freshly caught fish served with Parmesan mash and white wine sauce

## SMOKED BARBECUE BABY BACK RIBS \$35.00

Baby back ribs served with shrimp and stuffed baked potato

## **GRILLED CHICKEN BREAST \$29.00**

Citrus honey grilled chicken breast served with guinoa fried rice

## BRAISED LAMB SHANK \$48.00

Select lamb shank braised and served with buttered cassava

## GARLIC GRILLED BUTTER LOBSTER \$45.00/ lb

Grilled lobster tail served with steamed basmati rice and tossed salad

*Sides* Small \$8.00 Large \$16.00

Buttered Cassava Straight Cut Fries Sweet Potato Fries Pasta Salad Parmesan Mashed Potato Plantain Quinoa Fried Rice Loaded Fries



choose any one of the following specialty combination of toppings to complement our stone-oven baked in-house handcrafted dough.

<b>CAPRESE</b> vine-ripened tomato and mozzarella baked to perfection garnished with pesto and balsamic	\$25.00
CHICKEN ALFREDO freshly grilled free range chicken, mushroom bell pepper, cream and type cheese	\$28.00
<b>CARBONARA</b> glazed with roasted garlic confit then topped with smoked bacon, ham and mozzarella drizzled with chilli oil	\$28.00
SHRIMP SCAMPI flattened in-house kneaded dough dressed with sautéed shrimps, pepper flakes, garlic, parsley and parmesan and mozzarella cheese	\$30.00
<b>BEEF STROGANOFF</b> smoked paprika flavoured strips of beef tenderloin, mushrooms, sour cream and parmesan and mozzarella cheese	\$30.00
ANTIPASTO prosciutto, bell peppers, asparagus, tomatoes and smoked gouda	\$30.00
MEDITERRANEAN smoked salmon, arugula, feta, olives and pesto	\$30.00
CHARCUTERIE pepperoni, salami, cherry tomatoes, mozzarella, cheddar and smoked gouda	\$28.00
<b>FIVE CHEESE</b> cheddar, mozzarella, gouda, goat and parmesan cheese	\$25.00

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\$18.00

\$20.00

\$20.00

\$22.00

\$22.00

\$20.00

\$

## Sush Menu

## URUMAKI (inside out roll) CRUNCHY CALI ROLL crabstick · avocado · cucumber · sesame seed · japanese mayo SUNRISE ROLL

\$20.00 shrimp tempura · avocado · cucumber · topped w/ m'ango

TEMPURA ROLL \$20.00 tempura shrimp · avocado · cucumber · sesame seed · teriyaki sauce

#### SPICY TUNA

marinated diced tuna · avocado · cucumber · scallions · spicy tuna mix on top

#### CRUNCHY DUO

salmon · tuna · mango · avocado · deep fried tempura

#### SALMON DRAGON

shrimp tempura · crabstick · cucumber · avocado · spicy salmon on top

#### SAMURAI

chicken teriyaki · cream cheese · mango avocado · cucumber · scallions

#### GREEN VALLEY ROLL

shrimp tempura · cucumber · mango · topped w/ avocádo

#### TUSA SUSHI ROLL *new* \$18.00 salmon · tuna · avocado · mango · masago scallion · tempura flakes

EEL SUSHI ROLL seasonal new eel · avocado · masago · crab meat · steamed asparagus · cream cheese

#### GALAXY SUSHI ROLL<sup>new</sup> \$20.00

spicy crab meat · avocado · cream cheese · c'ucúmber · spicy mayo on top RAINBOW ROLL *new* \$25.00

# tuna · salmon · avocado · crab meat · shrimp · sesame seeds · cucumber · masago

MASAGO CALIFORNIA MAKI <sup>new</sup> \$18.00

crab meat · masago · mango · cucumber

## <u>SASHIMI</u>

Salmon sahimi	\$16.00
TUNA SASHIMI	\$18.00

# FUTOMAKI (thick roll)

SPICY LOBSTER AVOCADO ROLL	\$25.00
lobster meat · spicy mayo · avocado · scallion cream cheese · fried in tempura batter	IS ·
CONCH FRIED SUSHI ROLL	\$24.00
conch meat · avocado · mango · cream chees fried in tempura batter	е.
KANI VOLCANO SUSHI ROLL <sup>new</sup>	\$24.00
crab meat tempura · lettuce · mango · avocado · c cheese · teriyaki sauce · spicy mayo · spicy crab me	eat on top
THE BATHS FUTOMAKI	\$22.00
shrimp tempura · crabstick · mango · avocado	
HOSOMAKI (thin rolls)	
AVOCADO MAKI	\$12.00
slice of avocado · japanese mayo	
SUCUMBER MAKI sesame seeds	\$12.00

TUNA MAKI <sup>new</sup>	\$15.00
tuna · avocado · kewpie · mayonnaise	<b>•</b> • - • •
SALMON MAKI	\$15.00
salmon · avocado · teriyaki sauce	

## CHEF'S PARTY PLATTER

all platers are served with wasabi, gar and Japanese soy sauce THE BATH'S PLATTER \$55.00 sunrise roll  $\cdot$  crunchy cali roll  $\cdot$  spicy tuna  $\cdot$  salmon dragon  $\cdot$  green valley roll \$130.00 FESTIVAL PLATTER choice of 7 rolls, 60 slices PREMIER'S PLATTER \$165.00 choice of 10 rolls, 80 slices ĿΙΚΙ

NIGIRI KUMBU seasonal new	\$20.00
2 slices salmon · 2 slices tuna · 2 pieces shrimp · 2 slices red snapper	steamed
TUNA NIGIRI	\$12.00
Salmon Nigiri	\$14.00



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