

Belmont Villa Menu






HOW THE BELMONT KITCHEN WORKS

The chef service is included in our offering; there is no extra cost for it. Please remember that it is a one-person show, as opposed to a fully staffed restaurant operation, so it will take time to prepare the dishes.

Thanks for being patient and for giving the chef ample notice of your desired meal times and choices.

We encourage you to speak with the chef to create a menu plan for your stay, or at least on a rolling basis for the next day or two. Our menu suggestions are intended to be "family style" where the group shares a number of dishes, rather than everyone having their separate dish. The chef will make a list of groceries that are necessary to prepare your chosen meals. You are welcome to buy the groceries yourself or we can do the shopping on your behalf. We will charge you the actual cost of the groceries, no mark-up. If you send us your choices for the first couple of days, we can do the grocery shopping ahead of your arrival so a nice meal awaits you.

Please be sure to mention any allergies, intolerances and general preferences.



WARM DRINKS

BLUE MOUNTAIN COFFEE
NESPRESSO COFFEE
SELECTION OF TEAS
HOT CHOCOLATE

COLD DRINKS

ICED TEA
COCONUT WATER
TROPICAL JUICES
(e.g. apple, orange,
pineapple, cherry, june
plum, guava, sorrel,
mango-carrot, soursop)

GROWN-UP STUFF

MIMOSAS

SIDES

YOGURT
CEREAL
SEASONAL FRUIT PLATTER
TOAST, BUTTER & GUAVA JELLY
JOHNNY CAKES
(fried dumplings)
BREADFRUIT
(roasted or fried)
BAMMY
(fried cassava)
BOILED YAMS
SWEET FRIED PLANTAINS
BOILED GREEN BANANAS



Breakfast

THE BELMONT CLASSIC JAMAICAN BREAKFAST

Seasonal selection of the Jamaica breakfast classics, including ackee & saltfish, callaloo, pak choy, corned beef & cabbage, saltfish fritters, etc. with a choice of Jamaican sides.

THE BELMONT INTERNATIONAL BREAKFAST

Eggs any style, bacon, Canadian bacon, sausages, omelettes, toast, butter & guava jelly.

RUNDUNG

Choice of mackerel, shrimp or saltfish cooked in a rich coconut cream sauce.

COW'S LIVER

Sauteed with onions, garlic, and scotch bonnet peppers.
A Jamaican favourite!

PORRIDGE

Choice of cornmeal, banana, plantain, or hominy corn.

FRENCH TOAST

PANCAKES

ALL ITEMS ARE SUBJECT TO
SEASONALITY AND AVAILABILITY.



SOFT DRINKS

- FRUIT PUNCH**
- LEMONADE**
- ICED TEA**
- SORREL**
- COCONUT WATER**
- TROPICAL JUICES**
(e.g. apple, orange, pineapple, cherry, june plum, guava, sorrel, mango-carrot, soursop)
- SODAS**
(e.g. Ting, ginger beer, kola champagne, Coca-Cola)

GROWN-UP STUFF

- BEER**
- WINE**
- COCKTAILS**
 - MIMOSA
 - RUM PUNCH
 - RUM & TING
 - RUM & SORREL
 - RUM & SOURSOP

SIDES

- SALAD**
- SEASONAL FRUIT PLATTER**
- ROASTED COCONUT CHIPS**
- FRIES**
- FESTIVAL**
(sweet fried dumplings)



Lunch & Snacks

SOUP

Choice of cream of pumpkin, pepper pot, red peas, cock soup, or fish tea.

RASTA PASTA

Creamy pasta tossed with jerk chicken and bell peppers.

JERK PLATTER

Choice of jerk chicken, jerk pork, jerk fish, or jerk lobster with a side of festival.

JAMAICAN PATTIES

Choice of beef, beef cheese, chicken, soy, or callaloo.

SPICED BUN & CHEESE

Fruit bun with Jamaican canned cheese.



Served with fries or other sides:

- GRILLED CHEESE SANDWICHES**
- BURGERS**
- HOTDOGS**
- SPICY WINGS**
- FISH STICKS**

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SOFT DRINKS

FRUIT PUNCH

LEMONADE

ICED TEA

SORREL

COCONUT WATER

TROPICAL JUICES

(Choice of apple, orange, pineapple, cherry, june plum, guava, sorrel, mango-carrot, soursop)

SODAS

(e.g. Ting, ginger beer, kola champagne, Coca-Cola)

GROWN-UP STUFF

BEER

WINE

COCKTAILS

- MIMOSAS
- RUM PUNCH
- RUM & TING
- RUM & SORREL
- RUM & SOURSOP

SIDES

SALAD

SEASONAL FRUIT PLATTER

STEAMED RICE

JAMAICAN RICE & PEAS

MASHED POTATOES

SWEET POTATOES

MAC & CHEESE

SALTFISH FRITTERS

SWEET FRIED PLANTAINS



Jamaican Mains

SOUP

Choice of cream of pumpkin, pepper pot, red peas, cock soup, or fish tea.

BRAISED OXTAIL

Slowly braised for hours until the meat falls off the bone. This dish is cooked in a brown sauce with lima beans. Amazing!

JAMAICAN CURRIED GOAT (OR CHICKEN)

A flavourful, savory green curry with island spices, like pimento & thyme. You haven't experienced Jamaica until you've tried this dish!

ISLAND STEW

Choice of chicken, beef, or pork, with carrots & potatoes

JAMAICAN FRIED CHICKEN

Crispy fried chicken with a sweet tomato sauce.

STEW PEAS

A coconut milk-based stew with salted beef, pig tails, kidney beans, and dumplings.

ESCOVEITCH FISH

Fried fish with scotch bonnet and a vinegar pickled vegetable garnish.

COCONUT CURRY SHRIMP

LOBSTER

Choice of grilled, steamed, or curried.

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SOFT DRINKS

FRUIT PUNCH
LEMONADE
ICED TEA
SORREL
COCONUT WATER
TROPICAL JUICES
 (Choice of apple, orange, pineapple, cherry, june plum, guava, sorrel, mango-carrot, soursop)

SODAS
 (e.g. Ting, ginger beer, kola champagne, Coca-Cola)

GROWN-UP STUFF

BEER
WINE
COCKTAILS

- MIMOSAS
- RUM PUNCH
- RUM & TING
- RUM & SORREL
- RUM & SOURSOP

SIDES

SALAD
SEASONAL FRUIT PLATTER
STEAMED RICE
JAMAICAN RICE & PEAS
MASHED POTATOES
SWEET POTATOES
MAC & CHEESE
SALTFISH FRITTERS
SWEET FRIED PLANTAINS



International Mains

SOUP
 Choice of cream of pumpkin, tomato, or lobster bisque.

PORK CHOPS
 Grilled or Fried.

SPAGHETTI IN MEAT SAUCE
 Choice of red tomato sauce or white cream sauce.

RASTA PASTA
 Creamy pasta tossed with jerk chicken and bell peppers.

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 Choice of grilled, steamed, or curried:

LOBSTER
SHRIMP
FISH

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DESSERTS

- Seasonal Fruit Platter
- Sweet Potato Pudding
- Bread Pudding
- Ice-cream
- Cake

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