



W Y M A R A

RESORT + VILLAS

TURKS AND CAICOS

IN ROOM DINING MENU

Breakfast: 7am-11am

Lunch: 11am-6pm

Dinner: 6pm-11pm



BLUE WATER
BISTRO

NOTE: In Room Dining delivery fee \$10 will be applied per order.



BREAKFAST **(7am to 11am)**

ADD-ONS

EYE OPENERS \$18

Mimosa
Bloody Mary

FRESH JUICES \$10

Fresh Orange Juice
Fresh Watermelon Juice
Fresh Carrot Juice
Fresh Pineapple Juice

SMOOTHIES \$18

Strawberry Smoothie
Granola Banana Smoothie
Avocado Pineapple Celery Smoothie
Carrot Ginger Turmeric Smoothie

Seasonal Fresh Fruit Plate \$14

Mushroom Omelet (egg white option) \$15

Spinach and Feta Omelet (egg white option) \$15

Scrambled Eggs, with Toasted Sourdough, Bacon, Grilled Tomato \$15

Fried Eggs with Sausages, Bacon, Beans, Mushrooms and Toasted Sourdough \$16

Egg Benedict:

poached eggs topped with spinach and hollandaise on English muffin
bacon \$20
smoked salmon \$22
mushroom \$18
avocado \$20

Smashed Avocado on House Made Sourdough with Feta and Arugula \$16

Corn Fritter with Fried Eggs, Grilled Bacon and Aioli \$16

Mexican Breakfast \$18

spicy eggs, black beans, tomato and coriander salsa, avocado sour cream and corn tortilla chips

SIDES

Toasted Bagel (1 pc) \$3
Extra Egg (1 egg) \$3
Ham (4 slice) \$6
Bacon (4 rashers) \$6
Sausage (2 pcs) \$6
Rosemary Potatoes (for one person) \$5
Choice of Cereals-Muesli (bowl for one person) \$5
Mushroom (for one person) \$5
Avocado sliced (half) \$7
Yogurt (Bowl for one) \$8

Please let your server know if anyone in your party has food allergies or dietary restrictions.
Prices are listed in US Dollars and are subject to a 12% Government Tax and 10% Service charge.



IN ROOM DINING LUNCH MENU (11am to 6pm)

APPETIZER

Super Food Salad Roasted Sweet Pumpkin Salad \$26 GF
with quinoa, organic kale, chickpeas, marinated tofu and our own house smoked Australian Huon Salmon, citrus sesame soy dressing

Roasted Vegetable Salad \$20 GF/VEG/VEGAN
with warm cauliflower, broccoli, baby carrot, organic kale, shaved radish, orange segment, potatoes with charred sweetcorn and a light orange and hazelnut dressing

Caesar Style Salad \$20
organic romaine lettuce, bacon lardons, croutons, egg, parmesan white anchovies and a Caesar dressing

Add on Grilled Chicken \$9

Add on Shrimp \$9

Tuna Tataki Salad \$25
with brown rice, green beans, avocado, organic cherry tomatoes, guacamole dressing and seaweed

TACOS (All on grilled flour tortillas, with queso fresco and cilantro)

Lobster Taco \$32
fresh local lobster meat pan fried with jerk spices, island style slaw, mango salsa, tomato salsa, spicy mayo, and arugula

Caribbean Cajun Spiced, Panko Fried Fish Tacos \$28
featuring fresh not frozen fish with tomato salsa, sour cream, and citrus slaw

Crispy Sweet and Spicy Beef Tenderloin Taco \$28
roasted sweet corn salsa, sweet chili sauce, Mexican cheese and arugula

LOCAL ISLAND SPECIALTIES

House Made Lobster Spring Rolls \$24
with a spicy jerk chili dipping sauce (3pcs)

Conch Ceviche Salad \$24
red and green bell pepper, onion, orange, lime, jalapeno chili, diced fresh mango

Turks Jerk Spiced Blackened Fillet of Fresh Not Frozen Red Snapper \$39
with creamed sweet corn, avocado, organic cherry tomato, cilantro and lime salsa

BURGERS/ SANDWICH

Wymara's Ultimate Angus Beef Burger \$29
cheddar cheese, pickled onions, grilled bacon, pickles, mustard, house aioli, served with fries

Wymara's Vegetarian Burger \$30
cheddar cheese, pickled onions, mustard, pickles, house aioli, served with fries

Cajun Spiced, Buttermilk Panko Fried Locally Caught Grouper Burger \$28
served in a toasted bun, pickled cucumbers, house slaw and house made tartar sauce, served with fries

Southern Fried Jerk Spiced Chicken Breast Burger \$26
kimchi cured wombok, grilled bacon and house tartar sauce, served with fries

Our Own 24 Hour House Smoked Brisket Burger \$26
with maple BBQ sauce, American cheese, pickles, slaw, and chipotle mayo, served with fries

PIZZA

Smoked Brisket Pizza \$28
roasted pumpkin, BBQ sauce, caramelized onion, bocconcini

Garlic Shrimp Pizza \$32
mozzarella, tomato sugo, fresh basil, pesto

Pepperoni Pizza \$25
tomato sauce, pepperoni and mozzarella cheese

Jerk Chicken Pizza \$26
chili, mozzarella, green onion, avocado

Pizza Margherita \$20
tomato sauce, cherry tomato, fresh basil and mozzarella cheese

SIDES

Spicy fried new potatoes in batter \$9 VEG GF

Creamed organic spinach \$12 VEG GF

Char-grilled vegetables \$10 VEG/VEGAN GF

Red bean rice and gravy \$8 GF

Fries with truffle and parmesan \$12 VEG

Fries with ketchup \$10 VEG

Sweet potato fries with chipotle mayo \$12 VEG

Champ potato mash \$9 VEG

Cheese grits \$8

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IN ROOM DINING DINNER MENU (6pm to 11pm)

APPETIZER

Local Vegetable Soup **\$16 VEG/VEGAN**

with okra, sweet potato, black eye peas and kale with ginger, cilantro, turmeric, allspice, garlic, thyme and coconut milk

Tuna Tataki Salad **\$25**

with brown rice, green beans, avocado, organic cherry tomatoes, guacamole dressing and seaweed

Roasted Vegetable Salad **\$20 GF/VEG/VEGAN**

with warm cauliflower, broccoli, baby carrot, organic kale, shaved radish, orange segment, potatoes with charred sweetcorn and a light orange and hazelnut dressing

Caesar Style Salad **\$20**

organic romaine lettuce, bacon lardons, croutons, egg, parmesan white anchovies and a Caesar dressing

Add on Grilled Chicken **\$9**

Add on Shrimp **\$9**

BURGERS/ SANDWICH

Wymara's Vegetarian Burger **\$30**

cheddar cheese, pickled onions, mustard, pickles, house aioli, served with fries

Southern Fried Jerk Spiced Chicken Breast Burger **\$26**

kimchi cured wombok, grilled bacon and house tartar sauce, served with fries

Wymara's Ultimate Angus Beef Burger **\$29**

cheddar cheese, pickled onions, grilled bacon, pickles, mustard, house aioli, served with fries

TACOS *(All on Grilled flour tortillas, with queso fresco and cilantro)*

Caribbean Cajun Spiced, Panko Fried Fish Tacos **\$28**

featuring fresh not frozen fish with tomato salsa, sour cream, and citrus slaw

Nachos Caribbean Style Picadillo **\$22**

fried ground beef with green olives, cumin, raisins, and scotch bonnet chili with corn tortilla, guacamole, Mexican cheese, sour cream, fresh cilantro and tomato chili sauce

Char-grilled Jerk Spiced Chicken Taco **\$26**

with BBQ sauce, pickled onions, American cheddar cheese, sliced jalapenos, and lettuce

PIZZA

Garlic Shrimp Pizza **\$32**

mozzarella, tomato sugo, fresh basil, pesto

Pepperoni Pizza **\$25**

tomato sauce, pepperoni and mozzarella cheese

Jerk Chicken Pizza **\$26**

chili, mozzarella, green onion, avocado

Pizza Margherita **\$20**

tomato sauce, cherry tomato, fresh basil and mozzarella cheese

MAINS

Andrew's House Smoked Brisket **\$38**

with scotch bonnet chili, cumin, tomato, potatoes, sweet corn, baby carrots with red bean rice, gravy and plantain tostones

Turks Jerk Spiced Blackened Fillet of Fresh Not Frozen Red Snapper **\$39**

with creamed sweet corn, avocado, organic cherry tomato, cilantro and lime salsa

Kurobuta Pork Belly **\$39**

twice cooked, first sous vide then oven roasted with pressed potato bake, stuffed baked apple and rosemary jus

Fresh not Frozen Char-grilled Turks Lobster Tail **\$50**

with smoked chipotle lemon and thyme butter, spicy fried new potatoes and asparagus

Char-Grilled Tenderloin 'Minute' Steak **\$39**

with hand cut fries, with a mustard peppercorn, fresh thyme, garlic cream sauce and fried onion rings

SIDES

Spicy fried new potatoes in batter **\$9 VEG GF**

Creamed organic spinach **\$12 VEG GF**

Char-grilled vegetables **\$10 VEG/VEGAN GF**

Red bean rice and gravy **\$8 GF**

Fries with truffle and parmesan **\$12 VEG**

Fries with ketchup **\$10 VEG**

Sweet potato fries with chipotle mayo **\$12 VEG**

Champ potato mash **\$9 VEG**

Cheese grits **\$8**

House made Fried onion rings **\$12 VEG**

Pressed Potato Bake **\$14 VEG**

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KIDS MENU (11am to 11pm)

Kids house made pork sausages in a house made hot dog roll with ketchup **\$16**

Kids prime beef burger with cheese, tomato, lettuce, and fries **\$18**

Mac and cheese **\$14**

Chicken tenders and fries **\$14**

Classic fish and chips **\$14**

Kids cheese pizza **\$14**

Kids nachos with ground beef, tomato salsa, sour cream and avocado **\$15**

DESSERT (11am to 11pm)

Banana and Warm Caramel Cream Pie **\$16**
with chef Andrew's cinnamon ice cream and toasted coconut, macadamia praline

Warm Caribbean Rum Cake **\$16**
topped with Chef Andrew's rum and raisin ice cream with a brown sugar and rum syrup

House Made Three Flavor Ice Cream Terrine **\$16**
with vanilla bean, Callebaut chocolate and biscoff, with Callebaut chocolate sauce

Classic Passionfruit and Vanilla Creme Brûlée **\$16 (GF no biscotti)**
Served with almond biscotti and strawberry salad

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