HOT BEVERAGES 4

ASSORTED FRUIT & HERB TEAS | CHAI TEA | CAPPUCCINO | AMERICANO LATTE | ESPRESSO | MOCHA | HOT CHOCOLATE

JUICES 6 | 8

ORANGE | GUAVA | TOMATO | PINEAPPLE | GRAPEFRUIT | APPLE | CARROT

FRUIT SMOOTHIES 12

MANGO, PASSION FRUIT, BLUEBERRY, STRAWBERRY, TROPICAL FRUIT

BREAKFAST BOWLS

FOR CLEANSING THE BODY

BERRY BLISS BOWL 24 FRESHLY MADE FOREST BERRY YOGURT, OATS, QUINOA BLEND, SLICED BANANA

FOR THE LOVE OF CHOCOLATE

CHOCOLATE BREAKFAST BOWL 24 FRESHLY MADE CHOCOLATE AND PEANUT BUTTER YOGURT, CRISPY OATS WHITE AND DARK CHOCOLATE, SHREDDED COCONUT, MINT

FOR THE MORNING BOOST

SPINACH & PINEAPPLE BOWL 24

FRESHLY MADE SPINACH & PINEAPPLE YOGURT, SLICED PINEAPPLE SHAVED COCONUT, OATS, BLUEBERRIES

BREAKFAST ROLLS

MEXICAN BREAKFAST BURRITO ROLL 26

FLOUR TORTILLA, SCRAMBLED EGG, BLACK BEANS, BELL PEPPERS, CORN, ONION TOMATO, SERVED WITH GUACAMOLE, RED CABBAGE SLAW

CARIBBEAN INSPIRED BREAKFAST ROTI 26

TORTOLA STYLE ROTI, SWEET ONION AND CHILI OMELET, CURRIED POTATO STEAMED GREENS FROM OUR GARDEN, GRILLED SAUSAGE WITH CILANTRO AND LIME SALSA

IONGBAY SIGNATURE BREAKFAST 18

OMELET WITH OREGANO, MARINATED FETA CHEESE, ZUCCHINI, SPINACH SIDE SALAD TOSSED IN FRESH ITALIAN DRESSING

CLASSICS

2 EGGS PLAIN | FRIED | OMELETE | SCRAMBLED 8 **BLUEBERRY PANCAKES 14 APPLEWOOD SMOKED BACON 6 SAUSAGES 6 TOAST 5 HOMEMADE CIABATTA BREAD 5**

🔍 vegan

BAKERY **CROISSANT 3.50 DANISH 4 CINNABUN 4 MUFFINS 5**

#LONGBAYBVI G gluten free

15% service fee will be added to your bill



BREAKFAST CLASSIC & PASTRIES 8AM - 10AM

CLASSICS

2 EGGS PLAIN ANY STYLE 8 APPLEWOOD SMOKED BACON 6 SAUSAGES 6 TOAST 5

BAKERY

CROISSANT 3.50 DANISH 4 CINNABUN 4 MUFFINS 5

BRUNCH ITEMS 10AM - 2PM

EGGS

AVOCADO TOAST 18 SCRAMBLED EGGS & ONION CONFIT

OVEN BAKED 2 POACHED EGGS 24 SPICY TOMATO SAUCE BASIL, MOZZARELLA GRATINATED, OREGANO FOCACCIA

PANCAKES

(ALL PANCAKES ARE MADE WITH FRESH INGREDIENTS AND HOME-MADE BUTTERMILK)

BERRY MIX PANCAKES TOWER 24

BLUEBERRY SAUCE, WHIPPED CREAM

BANANA & COCONUT CREAM COCONUT & CHOCOLATE

PANCAKES TOWER 24 PANCAKES TOWER 24

SHAVED COCONUT, WHIPPED CREAM CHOPPED ROASTED CASHEWS

CHOCOLATE SAUCE, WHIPPED CREAM

SALADS

CORONATION CHICKEN SALAD 30 CORONATION CHICKEN, LETTUCE, PICKLED RED CABBAGE, CUCUMBER, GREEN PEAS CRUSHED NUTS CORONATION YELLOW DRESSING, SUNDRIED TOMATO FOCACCIA

> **VEGETARIAN FULLY LOADED SALAD 28** ROASTED BELL PEPPERS PURÉE, MARINATED FETA CHEESE CHERRY TOMATO, HERBED FOCACCIA

PASTA

PAN SEARED CHICKEN & SPINACH 32 SPAGHETTI PASTA TOPPED WITH BROWN BUTTERY SAUCE & PARMESAN CHEESE

SMOKED SALMON & ZUCCHINI 32 CREAM OF PARMESAN SAUCE ON TOP OF SPAGHETTI PASTA & PARMESAN CHEESE

FROM THE GRIDDLE

SOFT SHELL CHICKEN OR SHRIMP

KOREAN BBQ BULGOGI



TACO TRIO 35 ROASTED CHICKEN TACO MEAT OR SHRIMP FRESH PINEAPPLE CHILI SALSA & GUACAMOLE

SLOPPY WAGYU BEEF 38 PICKLED CABBAGE & TOMATO, ON SESAME **BRIOCHE WITH HOMEMADE FRIES**

DESSERTS

SEASONAL FRUIT PLATTER 16

CHOCOLATE SENSATION CAKE 18 NUTS & GRAND MARNIER CHOCOLATE SAUCE

% 15% service fee will be added to your bill info@longbay.com #LONGBAYBVI



LUNCH BITES

PEARL COUSCOUS BUDDHA BOWL 30

SLICED CHICKEN MILANESE, ROASTED BELL PEPPER SAUCE, ONION, GINGER, MUSHROOMS GRILLED SQUASH TOPPED WITH POMEGRANATE SEEDS

FALL OF THE BONE BABY BACK RIBS TERIYAKI BUDDHA BOWL 25

STEAMED RICE, SLOW BRAISED BABY BACK RIBS IN TERIYAKI SAUCE, WAKAME SEAWEED SALAD SESAME SEEDS BLEND (LET US KNOW IF YOU WANT THE RIBS FIERY HOT)

MEDITERRANEAN BUDDHA BOWL 23

LETTUCE MESCAL, CHICKPEAS, AVOCADO, BROCCOLI, CUCUMBER, RADISH, HALLOUMI CHEESE TOPPED WITH LEMON AND BASIL PESTO FROM OUR GARDEN

PULLED CHICKEN SALAD 22 | 28

LETTUCE MESCAL TOSSED IN CREAMY LOW-FAT DRESSING, PARMESAN CHEESE VEGETABLE GOODIES TEMPURA SERVED WITH FRESH HOMEMADE ZA'ATAR FOCACCIA

• VEGETARIAN FULLY LOADED SALAD 14 | 24

ROASTED BELL PEPPER PURÉE, MARINATED FETA CHEESE, CHERRY TOMATO, PARMESAN CHEESE PICKLED RED ONION, HOMEMADE SUN-DRIED TOMATO FOCACCIA

BURGER & SANDWICHES

WAGYU BEEF BURGER 35 | BEYOND MEAT VEGGIE HAMBURGER 30

HOMEMADE SESAME BRIOCHE, LETTUCE, RED CABBAGE, TOMATO, ONION, DILL PICKLES RELISH LONGBAY TOO MANY HERBS SAUCE SERVED WITH HOMEMADE FRENCH FRIES & FRESHLY MADE KETCHUP

BLT 12 | 16 (ADD AVOCADO 4)

FRENCH BAGUETTE, BACON, LETTUCE, TOMATO, MAYONNAISE

BREAKFAST SANDWICH 14

CIABATTA BREAD, BACON, EGG, CHEESE, AVOCADO, LETTUCE, TOMATO

HAM & CHEESE BAGUETTE 14

FRENCH BAGUETTE, HAM, CHEESE, LETTUCE, TOMATO, MAYONNAISE

CHICKEN & BACON BAGUETTE 14

FRENCH BAGUETTE, CHICKEN, BACON, LETTUCE, TOMATO, GARLIC MAYONNAISE

• TUNA MAYO BAGUETTE 14

FRENCH BAGUETTE, TUNA, LETTUCE, TOMATO, PICKLES

SWEETS



BANOFFEE CAKE 18

GRAHAM CRACKER CRUST, SALTY CARAMEL, BANANA, CREAM

PECAN SCOTCH PIE 18

BUTTERSCOTCH, VANILLA CREAM, CHOCOLATE DRIZZLE

SEASONAL LOCAL FRUIT PLATTER 16

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APPETIZERS

- HOMEMADE OLIVE OIL FOCACCIA BREAD 16 BLACK OLIVE TAPENADE
- SMASHED AVOCADO & MAIZE TORTILLA CHIPS 16

VEGETARIAN FULLY LOADED SALAD 14 | 24

ROASTED BELL PEPPER PURÉE, MARINATED FETA CHEESE, CHERRY TOMATO, PARMESAN CHEESE PICKLED RED ONION, HOMEMADE SUN-DRIED TOMATO FOCACCIA

FRIED CHICKEN WINGS 14 | 28

TOSSED IN OUR HOUSE CARIBBEAN SAUCE, SESAME SEEDS

WIETNAMESE FISH CAKES 23

NUOC MAM CHAM (DIPPING FISH SAUCE)

HOMEMADE CARROT HUMMUS 23 CARROT, CHICKPEAS, TAHINI SESAME PASTE SERVED WITH HOMEMADE ZA'ATAR FOCCACIA

PULLED CHICKEN SALAD 22 | 28

LETTUCE MESCAL TOSSED IN CREAMY LOW-FAT DRESSING, PARMESAN CHEESE VEGETABLE GOODIES TEMPURA, HOMEMADE ZA'ATAR FOCCACIA

RAMEN BEEF BOWL 28

BEEF & SOY CONSOMMÉ SOUP FROM JAPAN, SHAVED BEEF, NOODLES, SWEET SOY HARDBOILED EGG, MUSHROOMS, WATER SPINACH, SERVED WITH ROASTED ONION CHILI & PEANUT OIL

ENTRÉES

SIGNATURE THAI COCONUT GREEN CURRY CHICKEN 28 | BEEF TENDERLOIN 36 | SHRIMP 40

EGGPLANT, GINGER, LEMONGRASS, GARLIC, FRESH CHILIS SERVED WITH JASMINE RICE

SIGNATURE FISH 35

CRISPY RED SNAPPER FILLET, BEETROOT COUSCOUS, CRISPY SIDE SALAD

WAGYU BEEF BURGER 35 | BEYOND MEAT VEGGIE HAMBURGER 30

HOMEMADE SESAME BRIOCHE, LETTUCE, RED CABBAGE, TOMATO, ONION, DILL PICKLES RELISH LONGBAY TOO MANY HERBS SAUCE SERVED WITH HOMEMADE FRENCH FRIES & FRESHLY MADE KETCHUP

ANGUS BEEF TENDERLOIN FILET STEAK 42

RUSTIC FINGERLING POTATO MASH, ROASTED BROCCOLI, WHITE TRUFFLE DEMI-GLACE

LES ACADIANS CRUCIAN STYLE SWEET & SPICY HALF CHICKEN 45

CHICKEN SLOWLY BRAISED IN CARIBBEAN SPICE BLEND, FRESH CHILIS, GINGER, SPRING ONIONS FRESH TURMERIC, GARLIC, SMOKED PAPRIKA, SERVED WITH YELLOW RICE & BEANS, CHICKEN SAUCE DIP BOWL

BUTTERY LOCAL LOBSTER TAIL 65

COOKED SOUS VIDE, PANKO AND PARSLEY CRUSTED, WILTED SPINACH, CHARDONNAY CREAM SAUCE



DAILY SPECIALS

Please ask your waiter for our seasonal daily specials



DESSERTS

BANOFFEE CAKE 18 GRAHAM CRACKER CRUST, SALTY CARAMEL, BANANA, CREAM

PECAN SCOTCH PIE 18 BUTTERSCOTCH, VANILLA CREAM, CHOCOLATE DRIZZLE

SEASONAL LOCAL FRUIT PLATTER 16

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