

BREAKFAST

HOT BEVERAGES

ASSORTED FORTÉ TEAS 5 | 7 | 9 HOT CHOCOLATE | CAPPUCCINO, AMERICANO, LATTE | 4 | 5 | 7 ESPRESSO 4 | 6
MOCHA 4 | 6 | 8

JUICES 6 | 8

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

FRUIT SMOOTHIES 8 | 12

MANGO, PASSION FRUIT, BLUEBERRY, STRAWBERRY, TROPICAL FRUIT

BREAKFAST BOWLS

FOR CLEANSING THE BODY

V BERRY BLISS BOWL 24

FRESHLY MADE FOREST BERRY YOGURT, OATS, QUINOA BLEND, FRESH BERRIES

FOR THE MORNING BOOST

V SPINACH & PINEAPPLE ENERGY BOOST BOWL 24

FRESHLY MADE SPINACH & PINEAPPLE YOGURT, SLICED PINEAPPLE
QUINOA BLEND, OATS, BANANA

BREAKFAST ROLLS

MEXICAN BREAKFAST BURRITO ROLL 26

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

CARIBBEAN INSPIRED BREAKFAST ROTI 26

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

V GF LONGBAY SIGNATURE BREAKFAST 18

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

GUACAMOLE TOAST 17

WITH PICO DE GALLO

CLASSICS

2 EGGS PLAIN | FRIED | OMELETE | SCRAMBLED 8

BANANA & COCONUT CREAM PANCAKES 14

BLUEBERRY PANCAKES 14

FRUIT PLATTER 16

APPLEWOOD SMOKED BACON 6

SAUSAGES 6

TOAST 5

BAKERY

CROISSANT 3.50

DANISH 4

CINNABUN 4

MUFFINS 5



BRUNCH MENU

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

**KOREAN BBQ BULGOGI
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



LUNCH MENU

LUNCH BITES

V 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

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

DF 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)*

V MEDITERRANEAN BUDDHA BOWL 25

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

PEARL COUSCOUS BUDDHA BOWL 30

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

BURGERS

WAGYU BEEF BURGER 35

SESAME BRIOCHE, LETTUCE, TOMATO, ONION, DILL PICKLES
LONGBAY TOO MANY HERBS SAUCE SERVED WITH HOMEMADE FRENCH FRIES

V BEYOND MEAT VEGGIE HAMBURGER 30

SESAME BRIOCHE, LETTUCE, TOMATO, ONION, DILL PICKLES
LONGBAY TOO MANY HERBS SAUCE SERVED WITH HOMEMADE FRENCH FRIES

SANDWICHES

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

TURKEY & CHEESE BAGUETTE 14

FRENCH BAGUETTE, TURKEY, 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

DAILY SPECIALS

Please ask your server for
our daily specials



15% service fee will be added to your bill [#LONGBAYVI](#)

V Vegetarian **GF** Gluten Free **VF** Vegan Free **DF** Dairy Free

DINNER MENU

SOUP

- DF RAMEN BEEF BOWL & SOY CONSOMMÉ SOUP FROM JAPAN 28**
SHAVED BEEF, NOODLES, SWEET SOY HARDBOILED EGG, MUSHROOMS & WATER SPINACH
SERVED WITH A SIDE OF ROASTED GARLIC CHILI OIL

APPETIZERS

- V HOMEMADE OLIVE OIL FOCACCIA BREAD WITH BLACK OLIVE TAPENADE 16**

- V VF HOMEMADE CARROT HUMMUS & ZAATAR FOCACCIA 23**
CARROTS, CHICKPEAS, TAHINI SESAME PASTE

- DF SMASHED AVOCADO & MAIZE TORTILLA CHIPS 16**

PROSCIUTTO E' MELONE 25

CANTALOUPE & PARMA HAM

- V 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

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

- DF FRIED CHICKEN WINGS TOSSED IN OUR HOUSE CARIBBEAN SAUCE**

14 | 28 VIETNAMESE FISH CAKES 23

NUOC MAM CHAM (SPICY MAYO DIPPING SAUCE)

ENTRÉE

- V GF MOREL RISOTTO 35**

MOREL MUSHROOMS, WHITE WINE, BUTTER, PARMESAN TUILE

SIGNATURE THAI COCONUT GREEN CURRY

- CHICKEN 28 | DF BEEF TENDERLOIN 36 | SHRIMP 40**

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

- GF DF LES ACADIANS CRUCIAN SWEET & SPICY HALF A CHICKEN 45**

SLOW BRAISED CHICKEN IN CARIBBEAN SPICE BLEND, CHILIS, GINGER, SPRING ONIONS
FRESH TURMERIC, GARLIC, SMOKED PAPRIKA & MORE.

SERVED WITH YELLOW RICE & BEANS, CHICKEN SAUCE DIP BOWL

BRAISED LAMB SHANK 55

WINE BRAISED LAMB, GARLIC MASHED POTATO, RATATOUILLE

ANGUS BEEF TENDERLOIN FILLET STEAK 42

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

SIGNATURE CRISPY RED SNAPPER FILLET 35

BEETROOT COUSCOUS, CRISPY SIDE SALAD

BUTTERY LOBSTER TAIL 65

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

NIGHTLY SPECIALS

Please ask your server
about our specials

1748



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V Vegetarian **GF** Gluten Free **VF** Vegan Free **DF** Dairy Free

DESSERT MENU

V GF VF DF

SEASONAL LOCAL FRUIT PLATTER 16

V GF **VANILLA OR CHOCOLATE ICE CREAM 18**
THREE SCOOPS OF ICE CREAM, CHOCOLATE CHIPS CANDIED
CASHEW NUTS, CHOCOLATE SAUCE

V **BANOFFEE CAKE 18**
GRAHAM CRACKER CRUST, SALTY CARAMEL, BANANA
CHANTILLY CREAM

V **CHEESE PLATTER 20**
THREE CHEESES, NUTS, DRIED FRUITS, CRACKERS

V GF **CASHEW SANSRIVAL 20**
LAYERED MERINGUE, CASHEW NUTS, FRENCH BUTTERCREAM

V **VALRHONA CHOCOLATE MOUSSE CAKE 22**
CHANTILLY CREAM, CHOCOLATE CHIPS

Long bay



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