

WHERE WE TAKE PRIDE IN SERVING YOU DELICIOUS FOOD MADE WITH THE FRESHEST INGREDIENTS!

Appetizers

Cilantro Hummus

US\$6.00

Cilantro jalapeño coconut hummus served with tortilla points

Pear Gorgonzola Salad

US\$7.00

Paprika honey roasted pecans lettuce bacon bits pear ,gorgonzola cheese & honey mustard dressing

Shrimp Wrap

US\$7.50

Wrapped bacon shrimp with Chipotle aioli sauce

Local Salbutes

US \$6.00

3 Fried puffed corn tortillas are topped with shredded chicken and an easy cabbage slaw

Oloups

Creamy Pumpkin Soup

US\$9.00

Made with local fresh ingredients

Caribbean Corn Soup

US\$9.00

Made with local fresh ingredients

Pasta

Fettuccine Alfredo

US\$15.00

Creamy fettuccine pasta tossed in a rich, Alfredo sauce and served with garlic bread roll Add chicken for \$4.00 or shrimp for \$5.00

Penne Pasta Arrabbiata

US\$13.00

A classic Italian dish made with signature homemade spicy and served with garlic bread roll Add chicken for \$4.00 or shrimp for \$5.00

Long Pesto Pasta

US\$13.00

A classic signature homemade fresh basil pesto sauce and served with garlic bread roll Add chicken for \$4.00 or shrimp for \$5.00

Beverages

Soft Drinks

US\$2.50

Coke, Diet Coke, Sprite, Ginger ale, and more

Fresh Juice or Iced tea

US\$3.00

Classic sweet or unsweetened iced tea

Local Beer US\$3.50
Glass of White Wine US\$8.00 Glass of Red Wine US\$9.00

A selection of domestic and imported beers, as well as red and white wines

Controls

Ask about our Chef Special of the Da

Stuffed Chicken Breast US\$23.50

Stuffed chicken breast with spinach, mozzarella and bacon*. Rosemary white wine creamy sauce. Served with, parsley mash potatoes and steam vegetables

Corn Black Recado US\$19.25

Pan fried chicken breast with onion garlic butter white wine kernel corn & black recado served with cilantro polenta and roasted market vegetables

Fish Belle Meuniere US\$27.50

Pan fried fish fillet with butter garlic onion bay leaves chopped mushrooms & shrimp white wine served with parmesan mashed potatoes & charred vegetables

Off The Rack US\$30.00

Oven baked honey glazed baby-back ribs served with homemade cinnamon pineapple bbq sauce with twice baked potato served with seasonal sautéed vegetables

Land and Sea

Garlic Marinated Shrimp & Chargrilled Chicken Breast - Sautéed seasonal vegetables, turmeric rice, lemon-thyme beurre blanc

Grilled Ribeye Steak & Lemon garlic Shrimp/Lobster* - buttery vegetable, US\$35.00 - US\$45.00 served with risotto rice

Eggplant parmesan US\$22.00

Layers of breaded eggplant, marinara sauce, and melted mozzarella cheese served with a side of pasta

Veggie Wok
US\$22.00

Veggie wok with teriyaki sauce served over a coconut steam rice topped with a roasted sesame seed

Olides

French Fries US \$3.00 Wedges US \$5.00 Plantian Chips US \$3.00 Sweet Potato Chips US \$5.00 Coleslaw US \$3.99 Garlic bread roll 115 \$5 99 Rice and beans US \$3.99 Pineapple Ginger Fried Rice US \$4.99 Garlic mashed potatoes US \$5.99 Seasonal garden salad US \$5.99 Corn in spicy coconut milk US \$3.99

Ask about our Dessert of the Day

)esserts

Tropical Fruit Sobert US\$5.00

Purée the fruit in a blender, along with the citrus juice

Cheesecake US\$7.50

Creamy cheesecake with a graham cracker crust, topped with fresh berries

Chocolate Lava Cake US\$9.00

Decadent chocolate cake with a warm, molten center, served with vanilla ice cream

Poolside Appetizers

AVAILABLE DAILY FROM 11:00 AM TO 4:00 PM

Nachos

House-made Tortilla Chips, Beans, Salsa, and Cheese. with your choice of meat.

Veggie:US 12.00 Beef: US 14.00 Chicken: US 14.00 Pork: US 14.00

Fish or Shrimp: US 16.00

Quesadilla

House-made Flour Tortilla, with cheese and beans with you choice of meat.

Veggie: US 12.00 Beef: US 14.00 Chicken: US 14.00 Pork: US 14.00

Fish or Shrimp: US 16.00

Dreamer Burger

6oz beef tenderloin topped with cheddar cheese, grilled mushroom, jalapeños, caramelized onions, lettuce, tomato and pickles

US\$16.00

Bruschetta

US\$9.00

roasted tomatoes, garlic & basil on homemade French bread, drizzled in balsamic reduction & topped with feta cheese

Vegetable Spring Rolls

US\$10.00

served with Sweet Chilli sauce

Seafood Ceviche

US\$16.00

Belizean style ceviche. Shrimp combined with freshly made Pico de Gallo

Coconut Shrimp

US\$16.00

Battered and fried shrimp served with garlic aioli sauce

Signature Wings

US\$12.00

8 fried wings coated in a sauce of your choice

Honey BBQ | Hot Buffalo | Sweet Chilli

Sides

French Fries US \$3.00
Wedges US \$5.00
Plantian Chips US \$3.00
Sweet Potato Chips US \$5.00
Coleslaw US \$3.99
Garlic bread roll US \$5.99
Rice and beans US \$3.99
Pineapple Ginger Fried Rice US \$4.99
Garlic mashed potatoes US \$5.99
Seasonal garden salad US \$5.99
Corn in spicy coconut milk US \$3.90



Beverages & Cocktails

Pitcher Drink

Each pitcher serves four (4) people

MOJITO PITCHER - US \$33.00

a refreshing minty, citrus cocktail

PINEAPPLE DAZE PITCHER - US \$40.00

signature Dream Valley cocktail

RUM PUNCH PITCHER - US \$27.50

a blend of tropical flavors combined with Belizean rum

Beers and Non-alcoholics

Belikin's (Regular, Light & Stout) US \$3.50

Landshark US \$4.00

Smirnoff US \$5.00

Red Stripe US \$5.00

Water US \$2.00

Soda US \$2.50

Shirley temple US \$3.50

Glass of Red Wine US \$9.00

Glass of White Wine US \$8.00

Frozen Favorites

Mixes

Daiquiris (Strawberry, Mango, Lime, Banana or watermelon)	US \$10.00	Tipsy Belizean Tequila, Peach schnapps, Cranberry, Ginger-ale	US \$12.50
Margaritas		Forbidden Jungle Portion	
(strawberry, pineapple & blue margarita)	US \$15.00	Pineapple juice, Lime juice, White rum, Peach schnapps liquor	US \$10.00
Mango Jalapeño Margarita	US \$12.50		
		Purple Passion	
Frozen Coconut Mojito	US \$10.00	Grapefruit juice, Grenadine, Blue Curacao, Vodka Splash lime juice	US \$12.50
Dark & Stormy	US \$10.00		
		Mai Tai	
Painkiller	US \$6.50	Dark rum, Pineapple juice, Orange Juice, Grenadine	US \$10.00
Lazy Lizard Juice	US \$9.00		
,		Negroni	US \$12.50
Piña Colada	US \$9.00	Gin, Campari, Vermouth	
		Panty Rippa Coconut rum, Pineapple juice	US \$6.50

Breakfast Menu AVAILABLE DAILY FROM 7:00 AM TO 10:00 AM

Breakfast Smoothie

US \$7.00

Oats, Frozen Banana, Milk, Cinnamon, Vanilla

Tropical Smoothie

US \$8.50

Banana, Mango, Pineapple, Coconut Water, Watermelon, Spinach

Coffee Smoothie

US \$10.00

Coffee, Vanilla ice cream, Frozen banana, Coconut milk, Cacao powder, Almond butter.

Beverages

Daily Complimentary Coffee and Tea

Daily Complimentary Water Refills

Fresh Juice - US \$2.50 Watermelon, Orange Juice, Pineapple

Continetal -

US \$8.50

Sliced Tropical Fruit Granola or Cereal Assorted of Yogurts Chef choice savory OR sweet baked goods Toast (made to order) Spreads/ Jams

Tofu Scrambler

US \$9.00

Tofu scrambled with spinach, mushrooms, green pepper, cheese and side of fruits

The Scrambler

US \$10.00

Two eggs scrambled with onion, green peppers, mushrooms, and diced breakfast sausage with side toast

Belizean Breakfast Two eggs anyway, stew beans, fried plantains, fried jacks, and Local cheese Served with bacon or sausage	us \$14.00
Mayan Breakfast Burrito Scramble eggs infused chaya, habanero infused cheese, beans, sausage or bacon wrapped in flour tortilla. Served with salsa and sour cream	us \$12.50
Stuffed Jacks Deep-fried jacks infused with refried beans, eggs, cheese and Jalapeños served with bacon or sausage	us \$11.50
Buttermilk Pancakes Two large hotcakes served with your choice eggs, an option of bacon, or sausage, or fresh fruits	us \$10.00
Classic French toast Four slice of rich and delicious homemade bread soak in a vanilla cinnamon sauce, toasted and served with a side of bacon or sausage or optional fresh fruits	us \$10.00
Four slice of rich and delicious homemade bread soak in a vanilla	us \$10.00 us \$11.50
Four slice of rich and delicious homemade bread soak in a vanilla cinnamon sauce, toasted and served with a side of bacon or sausage or optional fresh fruits Omelets Vegetable omelets with seasonal vegetables Meat Lover omelets Mushroom and cheese omelets,	