



Grand Hotel Excelsior Port Royal

Call or WhatsApp us at 1-658-213-2925 or via email - reservations@grandportroyal.com

KINGSTON PIRATES WEEK 2025

Port Royal Dining Experience (October 30th - November 2nd starting at 12 noon)

MENU

“Soup Fi Di Day”

Captains’ Conch Soup

STARTER/ APPETIZER: First mate’s favourites

Golden Galleon Wings

Deep fried sweet chilli OR BBQ wings served with blue cheese dressing & crudities

Mermaid’s Catch Fish Fingers

Snapper fillet strips in batter, served with fries and tartar sauce **FISH MAY CONTAIN BONES

Seafarer’s Saltfish fritter

Golden fritters served with a spicy scotch bonnet aioli

Crispy Kraken Shrimp

Popcorn shrimp served with spicy marinara sauce and mango salsa.

Field Greens Salad

Salad greens with crumbled feta cheese and tomato, served with our creamy ranch dressing

Buccaneers Caesar Salad

Crisp romaine, parmesan, anchovy dressing & herb croutons

Captain’s Cauldron Red Peas soup (vegan)

A rich and soul-warming Caribbean classic made with red kidney peas, coconut milk, thyme, scallion, and pimento — simmered to perfection with pumpkin, carrots, and hearty provisions

Main Meal: “Captain Feast”

Captains Jerk Chicken

Chicken that is marinated in fiery island spices and grilled over open flame — smoky, spicy, and full of bold Caribbean flavour

Golden Hook Sandwiches

Crispy fried golden snapper fillet tucked in toasted coco bread with fresh lettuce, tomato, and zesty Escovitch mayo — served with sea salt fries

Treasure Island Stew (vegan)

A nourishing vegan stew inspired by Caribbean Ital traditions — packed with pumpkin, chickpeas, carrots, and red peas simmered in rich coconut milk with fresh herbs and spices.

Lobster of the Seven Seas

Fresh caught lobster prepared three enticing ways: garlic, curry, and jerk

Captain fish

Fresh caught sea fish prepared three enticing ways: jerk, Roast, Esco, steam, and rundown

Treasure Bay Boil

A hearty feast straight from the sea — loaded with shrimp, crab legs, mussels, corn on the cob, lobster, potatoes, and sausage, all boiled in a spiced garlic-butter broth with herbs and a hint of citrus.

GHE Bacon Cheeseburger

Juicy Grilled homemade beef Patties crispy bacon, and melted cheese layered between soft toasted buns.

Sides

Corn on the cob

Bammy

Festival

Coconut rice and peas

Fires

Pirate’s Ride Jamaica (Saturday, November 1st starting at 7am)

Breakfast Menu

Ackee and saltfish

Stew Chicken

Steam Callaloo with carrot

Fried Dumpling

Boiled Yam

Boiled Banana

Boiled Dumpling

Fruits