

Mother's day Brunch 2021

Breakfast Station

Artisanal breads freshly baked + whipped butter
Baked breakfast pastries / muffins/banana bread
Scramble eggs, traditional eggs benedict + chive hollandaise
Fresh seasonal fruit
Crispy smoked bacon, breakfast sausage, pancakes + all the fixings`

Made to Order:

Omelet -fried egg

Antipasti

International cheeses board, dried fruit, truffle honey, nuts, crackers
Assorted Italian charcuterie, homemade pickled vegetables
Avocado, tomato, burrata salad
Brunch salad
Caesar salad, croutons, parmesan shavings
Quiche Lorraine
Avocado and feta vol au vent
Savory mini croissant

Seafood Bar

Mediterranean sea food salad
Poached jumbo shrimp, cocktail sauce, Maryrose sauce
Smoked salmon, traditional accompaniments
Fresh blue point oysters, mignonette sauce
Soft and crispy tacos ceviche
Assorted sushi, nigiri, sashimi & island ceviche

Pasta

Mushroom's ravioli butter and sage
Baked cannelloni with Bolognese filling
Duck filled ravioli , mushrooms cream sauce, toasted pine nuts

Carvery

Jack Daniels honey baby back pork ribs
Slow roasted prime rib roast, Bordelaise sauce, Yorkshire pudding
New Zealand baby lamb rack, mint jelly, port wine reduction

From the Chafer

Pappagallo classic lobster and shrimp Buba style
Snapper piccata lemon cappers sauce
Chicken braciola, stuffed with sweet Italian sausage, ham, provolone, spinach, Sicilian tomato sauce

Sides

Vegetable ratatouille -scalloped potatoes -roasted root vegetables – cauliflower-broccoli gratin
Cuban style black bean and rice -white rice - fried plantains

Sweet Corner

Chocolate and raspberry tartlet - meringata Cipriani - eclair -cannoli Siciliani - mango crème brulee -
Sacher - tiramisu mousse - delizia – macarons - English trifle - zuppa Inglese

\$72.50 with unlimited Prosecco

\$60 Brunch only - \$30 Children

+ 15% service