

Sunday Brunch - October 17

11.30 am to 2.30 pm

Brunch Only \$49.99 · with Bottomless Bubbles \$68

Bottomless Taittinger \$98 · Kids \$25

+ 15% service added to final bill

FOR RESERVATIONS, PLEASE CALL 949-1119 OR EMAIL franco@pappagallo.ky

Taxi Shuttle available: \$10 PP Min 4 PP. 24 hours' notice recommended.

BREAKFAST SPREAD

Baked Breakfast Pastries
Banana Bread · Muffins
Pancakes · Waffles · Eggs Florentine
Scrambled Eggs · Grilled Tomato
Crispy Smoked Bacon · Breakfast Sausage
Seasonal Fresh Fruit

SEAFOOD & RAW BAR

Fresh Blue Point Oysters
Assorted Sushi & Nigiri
Poached Jumbo Shrimp · House-cured Salmon
Smoked Salmon Pinwheel · King Crab Claws
Octopus-Potato-Olive Ceviche
Creamy Cod Mousse Cornetto
Tomato & Mozzarella Tartlet
Yellowfin Tuna Crispy Tacos

COLD APPETIZERS

Italian Classic Cold Cuts
International Variety of Cheese
Marinated Vegetables
Sunday Brunch Chef's Salad
Roasted Beetroot Salad

HOMEMADE PASTA

Gnocchi with Taleggio & Pecans
Classic Italian Lasagna
Pumpkin Ravioli
Truffle Mac & Cheese
Ricotta-filled Zucchini Blossoms

CHEF'S CORNER

Arepa Reina Pepiada
Lobster Pot Stickers
Lumpia, Filipino Spring Roll
Jerked Shrimp Quesadillas
Vietnamese Vegan Spring Rolls

LIVE CARVING STATION

Bone-in Short Rib + Yorkshire Pudding
Beef Braciolo · Crispy Pork Belly
BBQ Baby Back Ribs
Stuffed Roasted Lamb · NZ Rack of Lamb

HOT SIDES

Stir Fried Seafood
Queen Red Snapper Coconut Sauce
Leek & Truffle Scalloped Potatoes
Broccoli & Cauliflower Gratin
Basmati Rice · Fried Plantains
Oven Roasted Herb Red Skin Potatoes
Street Corn

DESSERT EXTRAVAGANZA

Coffee Frappe · Churros · Tiramisu
Profiteroles · Matcha Cake
White Chocolate Mousse
Amarula Crème Brûlée · Mango Parfait
Cannoncini with Coffee Pastry Cream
Black Forest Cake · Pastel de Nata
Pear & Ricotta Tart · Strawberry Tart
Soursop & Mango Panna Cotta