

# Sunday Brunch - Nov 28

11.30 am to 2.30 pm

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

Bottomless Taittinger \$115 · Kids \$25

+ 15% service added to final bill

**FOR RESERVATIONS, PLEASE CALL 949-1119 OR EMAIL [info@pappagallo.ky](mailto:info@pappagallo.ky)**

## BREAKFAST SPREAD

Baked Breakfast Pastries  
Banana Bread · Pancakes · Waffles  
Scrambled Eggs · Eggs Benedictine  
Sautéed Mushrooms  
Crispy Smoked Bacon · Breakfast Sausage  
Seasonal Fresh Fruit

## SEAFOOD & RAW BAR

Fresh Blue Point Oysters  
Assorted Sushi & Nigiri  
Poached Jumbo Shrimp · Octopus Carpaccio  
Daily Ceviche · House-cured Salmon  
Smoked Fish Mousse · Seafood Cocktail  
Yellowfin Tuna Crispy Tacos  
Marinated Conch Ceviche

## COLD APPETIZERS

Italian Classic Cold Cuts  
International Variety of Cheese  
Marinated Vegetables  
Tomato, Mozzarella, Avocado & Arugula Salad  
Pickled Beetroot & Bean Salad  
Harvest Salad · Caesar Salad

## HOMEMADE PASTA

Asparagus & Ricotta Ravioli in  
Cherry Tomato & Basil Sauce  
Baked Seafood Lasagne  
Potato Gnocchi, Bolognese Sauce  
Duck Ravioli, Mushroom Cream Sauce

## CHEF'S CORNER

Lobster Dumplings  
Pulled Pork Bao Ban  
Local Blackened Wahoo Soft Tacos  
Vietnamese Vegan Spring Rolls  
Pappagallo Cracked Conch Chowder

## LIVE CARVING STATION

Roast turkey with herbs salt,  
country stuffing  
Striploin & Yorkshire Pudding  
Roasted Lamb Leg · Rack of Lamb  
Crispy Pork Belly · Baby Back Ribs

## CHAFERS

Bengali Lobster-Shrimp Curry  
Sweet & Sour Snapper  
Leek & Truffle Scalloped Potatoes  
Broccoli & Cauliflower Gratin  
Fried Plantain · Basmati Rice  
Market Vegetable Medley  
Garlic & Butter Bliss Potatoes

## DESSERT EXTRAVAGANZA

Pumpkin Pie · Churros  
Coffee Frappe · Chocolate Eclairs  
White Chocolate Mousse + Strawberry  
Crème Brûlée · Fruit Tart  
Rum Baba · Ricotta & Pear Tart  
Pastel de Nata · Tiramisu  
Apple Cranberry Tart · Black Forest Cake  
Key Lime Pie · Matcha Cake