

*Sunday Brunch - January 16*  
*11.30 am to 2.30 pm*

**Brunch Only \$55.00 with Bottomless Bubbles \$72**

**Bottomless Taittinger \$110 Kids \$27**

+ 15% service added to final bill

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

## BREAKFAST SPREAD

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

## SEAFOOD & RAW BAR

Fresh Blue Point Oysters  
Assorted Sushi & Sashimi · Tuna Takaki  
Poached Jumbo Shrimp · Local Conch Ceviche  
Smoked wahoo Mousse + Tostada chips  
Yellowfin Tuna Crispy Tacos · Deviled Eggs  
Beets Cured Salmon  
Roast Beef Savory Croissant · Tuna Poki Spoon -  
Octopus-Potato-Olive Ceviche-  
Smoked Salmon Mousse Cornet

## COLD APPETIZERS

Italian Classic Cold Cuts  
Variety of International Cheese  
Grilled Vegetables · Harvest Salad  
Mozzarella-Avocado-Tomato Salad  
Caesar Salad · Artichokes Chickpeas Olives  
Cherry Mozzarella Salad

## HOMEMADE PASTA

Sweet Potato Gnocchi & cheese fondue  
Crab Ravioli  
Italian Beef Lasagna  
Goat cheese and eggplant ravioli

## CHEF'S CORNER

Lobster Dumplings ·  
Lobster Bisque  
Pulled Pork Bao Ban  
Cayman beef Soft Tacos  
Vegetable Spring Rolls

## LIVE CARVING STATION

CAB Striploin + Yorkshire Pudding  
Baby Back Ribs · Crispy Pork Belly  
Roasted Leg of Lamb · N.Z Lamb Rack

## CHAFERS

Bengali Lobster & Shrimps Curry  
Sweet & Sour Mahi Mahi - I  
Italian Meatballs Marinara Sauce -  
Leek & Truffle Scalloped Potatoes  
Cauliflower & Broccoli Mornay  
Coconut Basmati Rice · Fried Plantain  
Ratatouille

## DESSERT EXTRAVAGANZA

Key Lime Pie · Vanilla Panna Cotta  
Churros · Coffee Frappe · Profiteroles  
White Chocolate Mousse + Strawberry  
Bailey's Crème Brûlée · Fruit Tart  
Rum Baba · Licorice Bavarois  
Bread Pudding · Tiramisu Cannonicini  
Pastry Cream  
Mango Parfait · Black Forest Cake