



Sunday Brunch 26 June

11.30 am to 2.30 pm

Brunch Only \$ 61 Kids \$30
with bottomless Prosecco \$76
with bottomless Taittinger \$125

FOR RESERVATIONS, PLEASE CALL 949-1119 OR Manager@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 Tataki
Poached Jumbo Shrimp · Local Conch Ceviche
Smoked Wahoo Mousse + Yucca Chips
Yellowfin Tuna Crispy Tacos · House-cures Salmon
Vegetarian Lettuce Wraps · Seafood Salad
Smoked Salmon Savoury Croissant
Tuna Pokē · Local Fish Ceviche
Octopus-Potato-Olive Carpaccio

COLD APPETIZERS

Italian Classic Cold Cuts · Avocado Toast
Variety of International Cheese
Grilled Vegetables · Deviled Eggs
Chef's Sunday Salad
Local Tomato & Mozzarella Salad
Assorted Italian Bruschetta · Caesar Salad
Chickpeas Artichokes Parmesan Salad

HOMEMADE PASTA & SOUP

Seafood Gnocchi
Rosemary & Pumpkin Risotto
Short Ribs Baked Cannelloni
Red Beet & Ricotta Ravioli
Roasted Cream Butternut Squash Soup



CHEF'S CORNER

Lobster Dumpling
Mahi Mahi Soft Tacos
Baked Baby Brie
Cheesy Chicken Empanadas
Pulled Pork Bao Buns
Vegetarian Spring Rolls

LIVE CARVING STATION

Beef Brisket
Baby Back Ribs · Crispy Pork Belly
Roasted Lamb Leg · NZ Lamb Rack

CHAFERS

Lobster & Shrimps Fra Diavolo
Salmon Wellington + Mustard Creamy Sauce
Italian Meatballs · Garlic Mash Potatoes
Cauliflower & Broccoli Mornay
Stir Fried Rice · Fried Plantain
Veg Caponata · Fish Cakes
Garlic & Herb Red Bliss Potatoes

DESSERT EXTRAVAGANZA

Key Lime Pie · Churros · Rum Baba
Chocolate & Coconut Panna Cotta
Coffee Frappe · Profiteroles
White Chocolate Mousse w/ Strawberries
Vanilla Crème Brûlée · Fruit Tart
Pear Raisin Ricotta Cake · Pavlova
Date Sticky Toffee · Tiramisu
Mango Parfait · Black Forest Cake

