



Sunday Brunch

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
some items are subject to change as per market availability

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 + Oriental Beef Salad
Yellowfin Tuna Crispy Tacos · House-cured
Salmon Seafood Salad · 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 · Chef's Sunday Salad
Local Tomato & Mozzarella Salad
Assorted Italian Bruschetta · Caesar Salad
Hawaiian Chicken Salad

HOMEMADE PASTA & SOUP

Short Ribs Ragout · Potato Gnocchi
Seafood Risotto
Callaloo & Ricotta · Savory Crepes
Pumpkin Ravioli
Chef Soup of the Day

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 & Shrimp Fra Diavolo
Red Snapper Artichokes Capper Lemon
Italian Meatballs · Fish Cakes - Garlic Mash
Potatoes - Butter Chicken-Jasmine Rice
Cauliflower & Broccoli Mornay -
Garlic & Herb Red Bliss Potatoes -
Plantain Fried

DESSERT EXTRAVAGANZA

Key Lime Pie · English Trifle
White Chocolate Bread Pudding -Donut-
Tres Leches· Fruit Tart - Sicilian Cannoli -
Coffee & Sambuca Cream Caramel
Vanilla Crème Brûlée -Opera Cake
Pear Raisin Ricotta Cake · Pavlova
Sticky Toffee Pudding · Tiramisu
Mango Parfait · Black Forest Cake

