

Sunday Brunch - 25th September

11.30 am to 2.30 pm

Brunch Only \$65 · Kids \$30

with bottomless Prosecco \$78

with bottomless Taittinger \$125

+ 15% service added to final bill

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

BREAKFAST SPREAD

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

SEAFOOD & RAW BAR

Fresh Blue Point Oysters · Poached Jumbo Shrimp
Assorted Sushi & Sashimi · Tuna Tataki
Snapper Ceviche · Local Conch Ceviche
Smoked Wahoo Mousse + Yucca Chips
Yellowfin Tuna Crispy Tacos · Tuna Pokē
Italian Seafood Salad · House-cured Salmon
Oriental Beef Salad · Savoury Croissant
Octopus-Potato-Olive Carpaccio

COLD APPETIZERS

Italian Classic Cold Cuts · Avocado Toast
Variety of International Cheese
Grilled Vegetables · Deviled Eggs
Chef Sunday Salad · Caesar Salad
Beet & Cucumber Salad
Tomato & Mozzarella Salad
Assorted Italian Bruschetta

HOMEMADE PASTA & SOUP

Rigatoni Puttanesca
Risotto with Sausage and Safran
Roasted Veg Crespelle
Asparagus and Shrimp Ravioli
Pumpkin Bisque

CHEF'S CORNER

Lobster Dumplings · Fish Tacos
Baked Brie in Pastry
Argentinian Beef Empanadas · Beef Sliders
Crab Rangoon
Vegetarian Spring Rolls

LIVE CARVING STATION

Slow Cooked Beef Brisket
Baby Back Ribs · Crispy Pork Belly
Roasted Lamb · N.Z Lamb Rack

CHAFERS

West Bay Lawyer Lobster and Shrimp
Coconut-Lime Snapper
Italian Meatballs · Fish Cakes
French Beans · Vegetable Medley
Garlic & Herb Red Bliss Potatoes
Wasabi whipped potatoes
Cauliflower & Broccoli Mornay
Fried Plantain · Jasmine Rice

DESSERT EXTRAVAGANZA

Key Lime Pie · Choc Brownies
Coconut Panna Cotta · Coffee Frappe
Tres Leches · Profiteroles
Pumpkin Pie · Pavlova
White Chocolate Bread Pudding
Vanilla Crème Brûlée · Fruit Tart
Sicilian Ricotta Cannoli
Sticky Toffee Pudding · Opera Cake
Mango Parfait · Black Forest Cake