

Jan 22th Brunch
11.30 am to 2.30 pm

Brunch Only \$72 Kids \$ 36
with bottomless Prosecco \$84
with bottomless Taittinger \$125

+ 15% service added to final bill .

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

Dress Code: Smart Casual NO beach attire -NO sleeveless shirt for Men

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
Local Fish Ceviche • Conch Ceviche
Smoked Wahoo Mousse + Yucca Chips
Yellowfin Tuna Crispy Tacos • Tuna Pokē
Italian Seafood Salad • House-cured Salmon
Wahoo Carpaccio • Tuna Carpaccio • 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
Roast Beef - Beet & Cucumber Salad
Tomato & Mozzarella Salad
Assorted Italian Bruschetta ,

HOMEMADE PASTA & SOUP

Safron-Gorgonzola Risotto
Seafood Savory Crepe
Mushroom Ravioli Alfredo
Lobster bisque

CHEF'S CORNER

Lobster Dumplings •
Blackened Mahi Tacos
Baked Brie in Puff Pastry • Shrimp Rangoon-
Vegetarian Spring Rolls,
Provolone-Ham Suffle
Pulled Pork Bao Buns - Cayman beef panino •

LIVE CARVING STATION

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

CHAFERS

West Bay Lawyer /Lobster
Red Snapper Piccata
Italian Meatballs
Sweet sour Chicken • Veg Fried rice
French Beans • Botched Polenta
Garlic & Herb Red Bliss Potatoes
Garlic Whipped Potatoes
Roasted Vegetables

DESSERT EXTRAVAGANZA

Lemon Cupcakes • Choco Brownies
Strawberry Panna Cotta • Tiramisu
Tres Leches • English Trifle
Pumpkin Spiced Cheesecake • Pavlova
Chocolate Crème Brûlée • Fruit Tart
Sicilian Ricotta Cannoli
Sticky Toffee • Pecan Pie
Chocolate rolls -Eclairs |
Black Forest Cake -Fried Custard