



*Sunday Brunch - June 11th*  
*11.30 am to 2.30 pm*

**Brunch Only \$ 73 Kids \$36**  
**with bottomless Prosecco \$85**  
**with bottomless Taittinger \$128**

+ 15% service added to final bill

FOR RESERVATIONS, PLEASE CALL 949-1119 OR EMAIL [manager@pappagallos.com](mailto:manager@pappagallos.com)

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

### BREAKFAST SPREAD

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

### SEAFOOD & RAW BAR

Fresh Blue Point Oysters · Jumbo Shrimp  
Assorted Sushi & Sashimi · Tuna Tataki  
Poached Jumbo Shrimp · Local Conch Ceviche  
Smoked Wahoo Mousse + Yucca Chips  
Yellowfin Tuna Crispy Tacos · Vodka-cured Salmon  
· Seafood Salad · Arugola-Burrata Croissant  
Tuna Pokē · Local Fish Ceviche -Smoked Wahoo  
Octopus-Potato-Olive Carpaccio , Savory Bigne

### COLD APPETIZERS

Italian Classic Cold Cuts · Avocado Toast  
Variety of International Cheese  
Grilled Vegetables · Deviled Eggs  
Chef's Sunday Salad-Caesar  
Tomato & Mozzarella Salad- Beets-Cucumber  
Assorted Italian Bruschetta · Caesar Salad  
Avocado Toast -Smoked Slamon Mimi Bagel

### HOMEMADE PASTA & SOUP

Ravioli Cacio & Pepe  
Shrimp and Zucchini Crepe  
Asparagus-Safron Risotto  
Seafood Gnocchi  
Potato e Leek Soup

### CHEF'S CORNER

Lobster Dumplings ·  
Mahi Soft Tacos  
Baked Brie-Spinach Rangoon  
Vegetarian Spring Rolls,  
Guava Glazed Jerek chicken Skewers.  
Pulled Pork Bao Buns -  
Cayman Beef Panino

### LIVE CARVING STATION

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

### CHAFERS

Lobster and Shrimp Buba  
Snapper Piccata  
Meatballs in Marinara Sauce  
Chicken Biryani -Beef Empanadas  
Garlic & Herb Red Bliss Potatoes  
Cauliflower & Broccoli Mornay  
Basmati Rice ·  
Roasted Vegi · Fish Cakes

### DESSERT EXTRAVAGANZA

Sbrisolona Tongo Cremoso  
Paris Breast- Tiramisu Classico  
White Chocolate Cheesecake  
Carrot Cake- Crunchy Choc Mousse  
Black Forest · Pavlova -Churros  
Coconut -Mango Terrine  
Pistachio Ricotta and Orange Cake  
Sicilian Cannoli -Creme Brule  
Sticky Toffee · Pecan Pie  
Mango -Passion Fruit Terrine  
Hazelnut Mille Foglie -Italian Apple  
Cake

