

# Sunday Brunch

-11.30 to 2.30 pm

**Brunch Only \$75 Kids \$36**  
**with bottomless Prosecco \$88**  
**with bottomless Taittinger \$140**

**This is sample menu Food items are subject to change as per availability.**

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 Croissant

## COLD APPETIZERS

Italian Classic Cold Cuts · Avocado Toast  
Variety of International Cheese  
Grilled Vegetables · Deviled Eggs  
Chef's Sunday Salad-Caeser , Savory Croissant  
Tomato & Mozzarella Salad- Beets-Cucumber  
Assorted Italian Bruschetta · Caesar Salad  
Avocado Toast -Vitello tonnato

## HOMEMADE PASTA & SOUP

Pasta and sauces are freshly made for brunch  
selection changes every week.

Gnocchi - Risotto  
Baked an Sautéed Pasta  
Soup of Moment

## CHEF'S CORNER

Lobster Dumplings ·  
Baked Brie-Spinach Rangoon  
Vegetarian Spring Rolls,  
Guava Glazed Jerk Chicken Skewers.  
Pulled Pork Bao Buns -  
Beef Sliders  
Fish Tacos

## LIVE CARVING STATION

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

## CHAFERS

Lobster-Shrimp /chef choice  
Local Catch  
Meatballs in Marinara Sauce  
Fish Cakes  
Sunday Special  
Prosciutto Cheese Empanadas  
Garlic & Herb Red Bliss Potatoes  
French Beans- Roasted Veg  
Basmati Rice ·

## DESSERT EXTRAVAGANZA

Chef Ranjith  
Weekend Extravaganza

A Selection of 16 Artisan  
Crafted Mouthwatering.  
Mini Dessert