

# Easter Brunch 2024

## SOLD OUT / SORRY

**Brunch Only \$105 Kids \$55**  
**with bottomless Prosecco \$125**  
**with bottomless Taittinger \$160**

**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 ,

### 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 Savory Croissant

### 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

Prime Rib Roast  
Pork Belly -baby back ribs  
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

Easter Extravaganza

A Selection of 16 16  
Artisan Crafted  
Mouthwatering.  
Mini Dessert