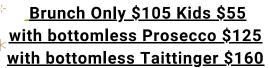
Easter Brunch 2024 SOLD OUT/SORRY



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

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



