

June 16 2024  
**Fathers Day Brunch**

11.30 am to 2.30 pm

**Brunch Only \$95 · with Bottomless Bubbles \$110**

**Bottomless Taittinger \$145 · Children \$40 including soft drinks**

+ 15% service added to final bill

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

**This menu is for reference only items are subject to change as per market availability**

**Dress Code: Smart Casual No tank tops for men**

### BREAKFAST SPREAD

Baked Breakfast Pastries  
Banana Bread · Pancakes · Waffles  
Scrambled Eggs · Eggs Benedictine  
Sautéed Mushrooms  
Crispy Smoked Bacon · Breakfast Sausage  
Seasonal Fresh Fruit

### SEAFOOD & RAW BAR

Fresh Blue Point Oysters  
Assorted Sushi, Sashimi  
Argentinian Shrimp Cocktail ·  
Octopus Carpaccio · Daily Ceviche · Tuna Tataki  
House-cured Salmon · Smoked Fish Mousse  
Seafood Cocktail · Yellowfin Tuna Crispy Tacos  
Cod Mousse Tostada · Marinated Conch Ceviche

### COLD APPETIZERS

Italian Classic Cold Cuts  
International Variety of Cheese  
Mini Savory Croissant-Beef Carpaccio  
Marinated Vegetables  
Tomato, Mozzarella, Avocado & Bean Salad  
Harvest Salad · Caesar Salad  
Assorted Bruschetta -Avocado Toast  
Pickled Beets-Cucumber Salad

### HOMEMADE PASTA

A Weekly Selection of  
Baked + Sautéed Pasta  
+ Risotto  
Seasonable Soup

### CHEF'S CORNER

Lobster Dumplings- Veg Samosa  
Pulled Pork Bao Ban  
Soft Tacos- Baked Brie  
Vegetable Spring Rolls  
Guava Glazed Jerked Chicken  
Beef Sliders / Chicken Parma

### LIVE CARVING STATION

Prime Rib Roast  
Roasted Lamb Leg · Rack of Lamb  
Crispy Pork Belly · Baby Back Ribs

### CHAFERS

Lobster & Shrimp, the chef way  
Market Fresh Fish  
Butter-Chicken - Basmati Rice  
Seasonable items  
French Beans -Garlic Whipped Potatoes  
Market Vegetable Medley  
Garlic & Butter Bliss Potatoes

### DESSERT EXTRAVAGANZA

Pappagallos Sunday Selection  
of Mini Dessert and Pudding

