## Dessert Buffet Sation located inside main dining room

**Coconut Mango** Trifle with layers of sponge cake, rum, coconut and mango

Chocolate peanut butter brownie Dark chocolate

**Aruban Quessillo** Vanilla sauce

Apple Apricot Crumble Rum infused raisins

Oreo Cheesecake Loaded with oreo cookie crumbs

Cashew Cake Cashews, almonds, maraschino cherries







Father's Day 2019 SUNDAY BRUNCH **MENU** 



Suggested aperitif: Veuve Cliquot Brut NV Gls \$19 Btl \$110

Price \$59.00 p.p. Including mimosas • Unlimited bubbles supplement \$8 Kids up to 12 years \$30.00

Price in US Dollars excluding taxes. 15% service charge will be added to parties of 6 and larger.

## **Breakfast Items**

Fresh Fruit Yoghurt Salad Plain yogurt, fresh fruit salad, raisins, toasted nuts

**French Toast** Vanilla lemon butter, fresh fruit compote, syrup, bacon, sausage

**Croissant** Mini croissant filled with chocolate chips, vanilla pastry cream, chocolate sauce

**Arepita** Corncake, grilled flanksteak, queso blanco, bean salsa, guasacaca

Huevos Rancheros Mexican style eggs, spicy sausage, chili beans, spicy tomato salsa

## **Appetizers**

Fresh Oyster (Upon availability) Supplement \$4 per piece

Skirt Steak Roasted potato salad, truffle mayo, chimichurri vinaigrette

**Ceviche** Local fish and shrimp, lime juice, cilantro, sweet potato, grilled corn, avocado

**Chicken Curry Waldorf Salad** Apple, celery, raisins, curry mayo, toasted walnuts

**Chinese Steamed Bun** Korean style pulled pork, pickled cabbage, hoisin

# Appetizers cont.

**Vol-Au-Vent** Oven baked pastry filled with chicken Tikka Masala ragout

Black Bean Soup Smoked sausage, sour cream, cilantro, bacon bits

Mac and Cheese Three cheese pasta, truffle, bacon, Parmesan cheese shave

#### **Main Courses**

Veal Ribeye Roast Carving Station located in the main dining room

**Red Snapper** Basil potato mash, basil creole sauce

**Spicy Shrimp** Lobster risotto, red coconut curry sauce

Lamb Chop Grilled onion & smoked bacon creme, mint oregano sauce

**Confit de Canard** Cooked low and slow, sauerkraut potato patty, maple mustard sauce

### Brie

Deepfried, five spice, mango chutney, pear, dried cranberries, Balsamic port reduction

