

Desserts

Pan Bojo

Breadpudding, vanilla creme

Caramel Pannacotta

Milk chocolate sauce, cookie crumble

Quesillo

Caramel flan, butterscotch caramel sauce

Cheese Cake

Cookie crumble, vanilla sauce

Dessert of the Day

Announced by your server



SUNDAY BRUNCH MENU



Veuve Clicquot

■ REIMS FRANCE ■

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

Price \$49.00 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

Yoghurt Fruit Salad

Honey drizzle, raisins, toasted nuts

French Toast

Vanilla cinnamon butter, red berry compote, syrup, bacon, sausage

Croissant

Mini croissant filled with strawberries, vanilla pastry cream, hot chocolate sauce

Grits

Cheese, spicy shrimp, bacon, maple syrup drizzle

Egg Benedict

Poached egg served on toasted brioche with smoked salmon or ham, topped with sauce Hollandaise

Appetizers

Chicken Curry Waldorf Salad

Sliced juicy chicken breast mixed with apples, celery and raisins, toasted walnuts, curry mayo

Ceviche

Local white fish and shrimp, lime juice, cilantro, sweet potato, avocado and corn

Caesar Salad

Crispy Romaine, anchovy lemon vinaigrette, garlic croutons, Parmesan shavings

Appetizers cont.

Pulled Pork Taco

Cole slaw, pico de gallo, sriracha, tzatziki

Escargots and Shrimp

Creamy garlic butter sauce, fresh herbs, toast point

Mac and Cheese

Triple cheese, truffle, bacon

Soup of the day

Announced by your server

Main Courses

Spicy Garlic Shrimp

Lobster risotto, fresh herbs, curry corn lemongrass butter sauce

Fresh Catch Fillet

Panseared, basil tomato mash, basil creole sauce

Beef Tenderloin

Oven roasted potato, chimichurry, red wine sauce

Confit de Canard

Slow cooked duck leg, potato sauerkraut patty, maple mustard sauce

Brie

Breaded, five spice, mango chutney, pear, dried cranberry, balsamic port reduction