

Sunday Brunch

11:30am - 4pm

\$69 Brunch* | \$40 Kids Brunch* [age 4 - 12]

\$99 Pure Brunch* | \$119 Prosecco Brunch* | \$149 Veuve Clicquot Brunch*

(Two hours of unlimited champagne) (*17% gratuities will be added to the menu price listed)

LIVE EGGS STATION

Omelets

Ham, Smoked Salmon, Sausage, Pepper, Onion,
Mushroom, Green Onion, Cheddar

Eggs Benedict

Florentine - Royale - Smashed Avocado
Served on Johnny Bread with Hollandaise

LIVE CARVING & GRILL STATION

Chargrilled USDA Striploin

Red wine Sauce, Mushroom Sauce, BBQ Sauce

Crispy Pork Belly

Rosemary, Garlic, Fennel Seeds

Roasted Jerk Chicken

Cilantro & Lime

Grilled Catch of the Day

Marinated Wahoo or Snapper or Mahi Mahi

LIVE GRILL KEBAB STATION

Impossible Kofta (vg)

Chicken Tikka

Lamb Seekh kebab

Pita Bread, Red Onion, Lemon,
Oregano Lemon Yoghurt, Mint Cilantro Sauce

HEALTHY START

Seasonal Fresh Fruits

Sliced & Whole

Honey Greek Yoghurt & Berries

Hamilton Princess Granola

Bircher Muesli

FRENCH TOAST & PANCAKES

Strawberries, Blueberries,
Whipped Cream,
Berry Compote,
Chocolate Chips, Syrup

DELI MEATS BOARD

American & European
Artisanal Hams,
Salamis, & Cured Meats
Pickles, Olives & Mustards

CHEESE BOARD

Classic American &
European Cheeses
Dried Fruits, Crackers,
Chutney, Grapes

FRESH BAKED

Jalapeño Cornbread,
Sourdough, Johnny Bread,
Bagels, Croissants,
Pain Au Chocolat

Princess Marmalade,
Tomato Jam, Honey
Butter, Bacon Relish,
Salted Butter, Margarine

SALADS

Salad Bar (v)

Seasonal Greens | Romaine
Arugula | Baby Spinach

TOPPINGS: Sweet Corn,
Cucumber, Kidney Beans,
Feta Cheese, Blue Cheese,
Pickled Beetroot, Red Onion,
Herb Croutons, Parmesan
Cheese, Smoked Turkey,
Crispy Bacon

DRESSINGS: Balsamic,
French, Caesar, Ranch

Southwest

Quinoa Salad (vg)

Black Beans, Corn, Grape
Tomatoes, Bell Peppers,
Cilantro Lime Dressing

Baby Potato Salad (vg)

Red Onion, Cornichon,
Italian Parsley,
Grain Mustard Dressing

Mediterranean Salad (vg)

Marinated Artichokes,
Tomatoes, Chickpeas,
Olives Cucumber,
Balsamic Dressing

Crunchy Coleslaw (v)

Carrots, Fennel,
Celery, Mayo, Mustard,
Ranch Dressing

HOT STATIONS

Chicken and Waffles

Spiced Whisky Glaze

Mac N Cheese (v)

Chargrilled Jerk Spice Cauliflower (v)(gf)

Blue Cheese Dressing, Scallions,
Toasted Almonds

Spanish Rice (vg)(gf)

Grilled Corn, Tomato, Peppers,
Olives, Coriander

Stir Fried Seasonal Vegetables

Broccoli, Mushrooms,
Bell peppers, Baby Corn, Carrot,
Oyster Sauce, Sesame

Green Beans (vg)(gf)

Caramelized Onions

SEAFOOD BAR & RAW BAR

Smoked Salmon & Citrus Gravlax

Capers, Red Onion, Cream Cheese,
Lemon, Dill Mustard Dressing

Caribbean Shrimp Cocktail

Pico de Gallo, Mexican Cocktail Sauce

Wahoo Ceviche

Grilled Corn, Tigers Milk,
Onion, Coriander

Maki Rolls

California | Cucumber Tofu | Spicy
Salmon | Chicken Teriyaki

Nigiri

Salmon | Tuna | Prawn

DESSERTS

Black Seal Rum Cake (v)

Rum Glaze

Caramel Chocolate Tart (v)

Milk Chocolate Salted Caramel

Double Crunch Chocolate Mousse

Devils Food Cake, Valrhona Dark
Chocolate Mousse

Vanilla Sprinkle Cupcakes (v)

Strawberry Buttercream

Irish Cream Flan (v)

Bailys Irish Cream Mexican Flan

Fudge Brownies (v) (gf)

Chocolate Ganache, Marshmallows

Lemon Meringue Tarts (v)

Dry Meringue, Lemon Curd

Assorted Cookies (v)

Sunday Brunch

BEVERAGE PACKAGES

CLASSIC BRUNCH

— **\$69 per person** —

Drinks Available À La Carte



PURE BRUNCH

— **\$99 per person** —

INCLUDED BEVERAGES:

Bottega Sparkling Life Blanc
Non Alcoholic
Bottega Sparkling Life Rose
Non Alcoholic
Ariel Premium Dealcoholized
Chardonnay
Ariel Premium Dealcoholized
Cabernet Sauvignon

DELUXE BRUNCH

Prosecco Tier
— **\$119 per person** —

INCLUDED BEVERAGES:

Cellar Selection Red & White Wines
Cocktail Du Jour & Long Drinks
Hamilton Princess
Selected Bar Spirits

PREMIUM BRUNCH

Veuve Clicquot Tier
— **\$149 per person** —

INCLUDED BEVERAGES:

Cellar Selection Red & White Wines
Cocktail Du Jour & Long Drinks
Hamilton Princess
Selected Bar Spirits

Free flowing drinks is valid for two hours, starting at guest reservation time.