

New Year's Day Brunch

January 1, 2025 | 11am - 4pm

\$108 Brunch* | \$62 Kids Brunch* [age 4 - 12]
\$165 Pure Brunch* | \$185 Prosecco Brunch* | \$215 Veuve Clicquot Brunch*
(Two hours of unlimited champagne) (*17% gratuities will be added to the menu price listed)

EGGS BENEDICT STATION

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

PASTA STATION

Penne / Spaghetti / Farfalle / Ravioli
Cream Sauce / Tomato Oregano Sauce / Bolognese Sauce
Pesto / Mushroom, Onion, Bacon, Chicken, Peppers, Broccoli
(Gluten Free pasta available upon request)

CARVING STATION

Chargrilled USDA Prime Rib Roast (GF)
Yorkies (GF), Red wine Sauce, Mushroom Sauce, Mustards

Porchetta

Roasted Pork Belly - Rosemary, Garlic, Fennel Seeds

Impossible Wellington (V)

Mushroom Gravy

TACO STATION

Birria (Beef Short Rib)

Grilled Cajun Wahoo | Chipotle Chicken

Corn & Flour Tortilla, Pico De Gallo, Guacamole, Pickled Red Onion, White Onion, Coriander, Queso Fresco, Jalapeno, Hamilton Princess Hot Sauce, Tomatillo Sauce, Chimichurri

Bomba Rice (V)(GF)

Smoked Paprika, Saffron, Lemon, Bomba Rice

CHARGRILL STATION

Chicken Satay Skewers

Peanut Satay Sauce (GF)

Herb & Garlic Marinated Mahi Mahi Skewers

Chimichurri Sauce (GF)

Eggplant & Mushroom Skewers

Harissa Aioli (GF)

KIDS CORNER

Pepperoni Pizza Squares | BBQ Chicken Tenders
Mac n' Cheese | Steamed Broccoli Florets | French Fries

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

SOUP

Seafood Bisque

Kale & White Bean Soup (VG)

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

Grilled Corn, Tomato & Arugula Salad (V)

Goat Cheese & Lime Chili Cream Dressing

Baby Potato Salad (VG)

Red Onion, Cornichon, Italian Parsley, Grain Mustard Dressing

Chermoula Spiced Eggplant (V)(GF)

Mint, Parsley, Cilantro, Lemon Garlic Yoghurt

Quinoa, Avocado & Broad Beans (V)(GF)

Radish, Fennel, Arugula, Shallots, Lemon Dressing

DESSERTS

Chocolate Fountain

DIPPERS: Biscotti, Marshmallows, Pineapple, Rice Krispy Squares, Vanilla Finger Cookies, Gingerbread Cookies, Banana Bread, Churro Crackers

Caramel Pecan Chocolate Tart (V) | Pistachio Mousse (GF) | Mini Rum Cake (V)

Hazelnut Cheesecake - Milk Chocolate Cream (V) | Key Lime Tartlets (V)

Chocolate Ganache Pudding (V)(GF) | Sprinkle Cupcakes (V)

Toasted Marshmallow Fudge Brownies (V)(GF) | Hamilton Princess Cookies

HOT STATION

Chargrilled Brocolini (GF)

Roasted Almonds, Romesco Dressing

Slow Roasted Pumpkin & Carrots (GF)

Pine Nuts, Roasted Shallots, Garlic, Sage

Impossible Kofta

Tomato Honey Caponata, Herb & Chili Yoghurt Dressing

Smashed Thyme & Garlic Potatoes (GF)

Princess Mac & Cheese

SEAFOOD & RAW BAR

Shrimp, Mussels, Clams

Cocktail & Remoulade Sauces, Lemon & Tabasco

Smoked Salmon & Citrus Gravlax (GF)

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

Shrimp Aguachile

Lime, Cucumber, Serrano Chili, Cilantro, Green Apple

Sushi | Nigiri

Salmon \ Tuna \ Prawn

Tuna Temaki Handroll

Avocado, Cucumber, Spicy Mayo

Maki Rolls

California \ Cucumber Tofu (V)

Spicy Salmon \ Chicken Teriyaki

Pickle Ginger, Wasabi, Wakame, Soy Sauce



New Year's Day Brunch

BEVERAGE PACKAGES

CLASSIC BRUNCH

— **\$108 per person** —

Drinks Available À La Carte



PURE BRUNCH

— **\$165 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

— **\$185 per person** —

INCLUDED BEVERAGES:

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

PREMIUM BRUNCH

Veuve Clicquot Tier

— **\$215 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.