

EASTER BRUNCH

\$95 Brunch | \$40 for Children 12 years and under
\$125 - Pure Brunch Tier | \$145 - Prosecco Tier | \$175 - Veuve Clicquot Tier
(Two hours of unlimited champagne)

EGG STATION

Omelettes

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

Eggs Benedict - Florentine - Royale - Smashed Avocado

Served on Johnny Bread with Hollandaise

BERMUDIAN COD FISH CAKES & HOT CROSS BUNS

Fried or Raw Onions, Lettuce, Tomato, Cheese, Relish, Tartare Sauce, Mustard

CARVING & GRILL STATION

USDA Angus Beef Rib Roast

Roasted Spring Leg of Lamb

Yorkshire Pudding, Slow Roasted Onion Jam, Mint Sauce, Rosemary Red Wine Sauce, Mushroom Sauce, Mustard Beer Gravy

Atlantic Salmon Wellington

Dill & Caper Cream Sauce

Pork Belly Bites (GF)

Maple Syrup, Mustard, Sesame Seeds, Coleslaw

Grilled Pork Sausages

Grilled Chorizo Sausages

Grilled Bacon

PASTA STATION

Penne / Spaghetti / Spinach & Cheese Ravioli

Cream Sauce / Tomato Oregano Sauce / Bolognese Sauce/ Pesto

Mushroom, Onion, Bacon, Chicken, Peppers, Broccoli

(Gluten Free pasta available upon request)

SOURDOUGH PIZZA STATION

Margherita (v)

Mozzarella, Tomato, Basil, Oregano

Pepperoni

Pepperoni, Mozzarella, Tomato, Oregano

BBQ Chicken

BBQ Roast Chicken, Mozzarella, Smoked Gouda, Red Onion, Cilantro, BBQ Sauce

Meat Lovers

Pepperoni, Sausage, Chorizo, Bell Pepper, Red Onion, Oregano

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

Roasted Beetroot & Squash Salad (v)(GF)

Walnut, Arugula, Goat Cheese, Butternut Squash

Baby Potato Salad (v)(GF)

Red Onion, Cornichon, Italian Parsley, Grain Mustard Dressing

Panzanella Salad (v)

Tomato, Cucumber, Bell Pepper, Olives, Ciabatta, Red Onion, Basil, Balsamic Dressing

Deviled Eggs with Smoked Paprika (GF)

Mayonnaise, Dijon Mustard, Chives

KIDS CORNER

Pepperoni Pizza Squares

BBQ Chicken Tenders

Mac n' Cheese (v)

Steamed Broccoli Florets (v)(GF)

Tatter Tots (v)

DELI MEATS BOARD

American & European Artisanal Hams, Salamis and 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

FRENCH TOAST & PANCAKES

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

HEALTHY START

Seasonal Fresh Fruits Sliced & Whole

Honey Greek Yoghurt & Berries

Hamilton Princess Granola

Bircher Muesli



HOT STATION

Hot Fried Chicken

Spiced Hamilton Princess Honey Glaze

Carne Guisada

Portuguese Beef Short Rib Stew, Bell Peppers, Tomato, Potato

Grilled Red Snapper (GF) Sauce Vierge

Mac n' Cheese (v)

Oven Roasted Herb Potatoes (v)(GF)

Bermudian Hoppin John (v)(GF)

Peas & Rice

Chargrilled Brocolini (v)(GF)

Roasted Almonds, Romesco Dressing

Slow Roasted Pumpkin & Carrots (v)(GF)

Pine Nuts, Roasted Shallots, Garlic, Sage

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

Maki Rolls

California, Cucumber Tofu (V), Spicy Salmon, Chicken Teriyaki

Nigiri

Salmon | Tuna | Prawn

DESSERTS

Chocolate Fountain

DIPPERS: Fresh Fruit Skewers, Sprinkles, Marshmallows, Strawberries, Pineapple, Waffle Bits, French Toast, Cookies Black Seal Rum Cake Rum Glaze (v) | Pineapple Cream Cake (v) Coconut Easter Verrines | Mini Egg Caramel Chocolate Tart (v) Double Crunch Chocolate Mousse Eggs | Lemon Meringue Tarts Pastel Meringues (v) | Baileys Irish Cream Flan (v) | Chocolate Nest Cup Cakes (v) | Easter Lemon Cookies (v) | Brownies (GF)(v)

(V) Vegetarian (GF) Gluten Free

| 17% gratuities will be added to the menu price listed.

Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.

