



SUNDAY BRUNCH 12:30 PM – 3:00 PM

APPETIZERS & SALADS

Quinoa Salad
Lentil Salad
Beetroot Salad
New Potato Salad
Spicy Chicken Salad
Tomatoes & Hearts of Palms
Sopresatta, Smoked Salmon, Salami
Charcuterie / Rilletes / Shaved Parmesan / Gherkins / Mustard / Olives / Herb Crostini
Selection of Artisan Cheeses / Dried Fruits / Country Bread

HOT SELECTIONS

Roasted Chicken
Island Chicken Curry
Crisp Skin Suckling Pig
Roast Beef
Yorkshire Pudding
Roasted Lamb Leg
Roasted Ham
Roasted Turkey
Dauphinoise Potatoes
Braised Cabbage
Cauliflower Gratin
Mixed Steamed Vegetables
Roasted Potatoes
Steamed Rice
Roasted Root Vegetables
Bajan Macaroni Pie
Mashed Potatoes

SEAFOOD BAR

Poached Jumbo & Chilled Shrimp
Oysters
Mahi-Mahi Ceviche
Local Lobster
Clams
Prawn Cocktail
Marinated Mussels
Alaskan Crab

Please note, the buffet is not limited to the items listed and some changes may occur as our chefs strive to bring you the very best of their creations. Occasionally, this may mean some items listed may be temporarily unavailable.



DESSERTS

Strawberry Cake
Rum Baba with pipette of rum
Chocolate Tartlet
Cheesecake
Vanilla Crème Brulee
Mini Apple Tart
Mango Choux Buns
Raspberry Tartlet
Brownie
Vanilla Cupcakes
Mini Pumpkin Loaf
Mini Mango Pavlova
Pear Bourdaloue
Mini Chocolate Cones
Chardons
Berry Trifle
Vanilla Panna Cotta
Assorted Macaroons
Assorted Cookies
Ice Cream and Sorbets
Bread and Butter Pudding
Apple Crumble
Rice Pudding

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