

Sunday Brunch

by Chef Alex Powell

\$110 for two persons

THE FOLLOWING MENU INCLUDES

Basket of freshly baked sourdough bread selection, from our local artisanal baker. Accompanied with butter and marmalade.

&

1 Bottle of Veuve Ambal crémant de Bourgogne (méthode champenoise), carafe of orange juice to create your own mimosas and 2 bucuti logo-engraved flutes.

Starters

Fine artisan cold cuts, fine cheeses, smoked salmon and mackerel platter.

&

Classic refreshing shrimp cocktail on crispy salad.

&

French style warm folded crêpes with caramelized banana.

&

Baked sunny side eggs with, spiced pumpkin, bacon, cheddar cheese and pickled jalapeno.

Main Courses

Choose 2 of the main courses per person.

Parmesan crusted chicken breast, lemon basil sauce accompanied by mix basmati & wild rice.

Or

Fresh broiled salmon filet, on fettucine pasta with basil pistachio pesto.

Fine Argentinian beef tenderloin, with savory gravy on garlic mashed potatoes and vegetable medley.

“Veggie Affair”

Roasted marinated cauliflower, onion walnut jam completed with a fresh raisin caper sauce.

Desserts

Homemade cashew pete with whipped cream.

&

New York style cheesecake with strawberry sauce.

&

Tropical fruits salad covered with a champagne amaretto sabayon.