

SUNDAY BRUNCH

by

Elements
RESTAURANT

Welcome Treat

Homemade flavored Champagne foam
Savory amuse bouche bites

To Celebrate

One bottle of Veuve Ambal
cremant and unlimited orange
juice for celebratory mimosas

Shared Starters

Artisan cold cuts
Assortment of fine cheeses
Smoked salmon and mackerel platter
Shrimp cocktail

Breakfast Special

Prosciutto Eggs Benedict
Spicy Hollandaise
Cured baked prosciutto
Crispy potatoes

Chef's Choice

Mexican French Toast
Spiced french toast
Tropical mango chutney

A-La-Minute

Treat yourself at any moment during
your brunch to a selection of freshly
made pasta from our live cooking
station

Main Courses

select one per person

Grilled Tenderloin

Creamy mashed potatoes, steamed
vegetables, peppercorn sauce

Honey Garlic Pork Chop

Roasted cauliflower, spiced apple
chutney, honey-garlic glaze

Escovitch Red Snapper

Sauteed vegetables, coconut rice, sweet
plantains, pineapple coleslaw

Desserts

Saronno Fruit Cup

Tropical fruit topped off with
Amaretto Zabaione espuma

Tasting Platter

Assorted miniatures of our favorite
traditional pastries, local sweets, and
Caribbean delicacies