

# Sunday Brunch

\$120 for two persons

Basket of traditional local baked treats accompanied by butter and fruit preserves

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One bottle of Veuve Ambal cremant de Bourgogne and a carafe of orange juice to create your own mimosas

## Shared Starters

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

## Breakfast Special

**Baked Sunny Side Up**  
Spiced pumpkin, bacon, cheddar, croutons

## Chef's Choice

**Mexican French Toast**  
Spiced french toast with caramelized mango

## Main Courses

*select 2 per person*

**Grilled Beef Tenderloin**  
(2oz) Tenderloin, mashed potatoes, steamed vegetables, peppercorn sauce

**Parmesan Crusted Chicken**  
(2oz) Free-range chicken breast, steamed rice, steamed vegetables, basil-lemon-butter sauce

**Escovitch Red Snapper**  
(2oz) Fried snapper fillet, coconut rice, peas, pineapple coleslaw, fried sweet plantain

## Desserts

**Dessert Tasting Platter**  
Assorted miniatures of our favorite traditional local pastries, sweets, and Caribbean delicacies

VEGAN

# Sunday Brunch

\$60 per person

Basket of traditional local baked treats accompanied by butter and fruit preserves

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One bottle of Veuve Ambal cremant de Bourgogne and a carafe of orange juice to create your own mimosas

## Shared Starters

Roasted carrot and chickpea hummus  
Warm pita bread and crudites  
Vegan cheese platter and veggie sausages

## Breakfast Special

**Eggplant Mechada Arepas**  
Slow-roasted shredded eggplant, corn patty, pickled onions

## Chef's Choice

**Bruschetta Di Aruba**  
Polenta, funchi, onions, tomatoes, fresh basil

## Main Courses

*select 2 per person*

**Heart of Palm Salad**  
Artichoke hearts, creamy avocado, cherry tomatoes, lime vinaigrette

**Madras Style Curry Tofu**  
Onions, chickpeas, potatoes, carrots, vegetable stock, steamed rice, micro greens

**Roasted Cauliflower**  
Marinated and roasted cauliflower, onion jam, raisin-caper sauce

## Desserts

**Dessert Tasting Platter**  
Assorted miniature portions of local pastries, sweets, and our favorite caribbean delicacies