

Sunday Brunch

\$120 for two persons

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

&

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
Eggplant mechada arepas

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

Local cashew cake
Carrot cupcakes
Lemon curd cookies

Macaroons
Strawberry & peach tart
Coconut rice pudding
Ponche creme anglaise

VEGAN

Sunday Brunch

\$60 per person

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

&

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

Grilled pineapple and coconut sorbet
Panna cotta with seasonal berries
Coconut rice pudding
Assortment of tropical fruit