



Father's Day

SUNDAY BRUNCH



\$105 Brunch | \$50 for Children 12 years and under | \$130 Pure Brunch
 \$150 Prosecco Brunch | \$180 Veuve Clicquot Champagne Brunch
 (Two hours of unlimited champagne) (17% gratuities will be added to the menu price listed)

EGG STATION

Omelettes

Ham, Smoked Salmon, Sausage, Pepper, Onion,
Mushrooms, Green Onion, Cheddar

Eggs Benedict - Florentine - Royale - Smashed Avocado
 Served on Johnny Bread with Hollandaise

TACO STATION

Birria (Beef Short Rib)

Grilled Cajun Wahoo | Chipotle Chicken

Corn & Flour Tortilla, Pico De Gallo, Guacamole, Pickled Red
Onion, White Onion, Coriander, Queso Fresco, Jalapeno,
Hamilton Princess Hot Sauce, Tomatillo Sauce, Chimichurri

CARVING & GRILL STATION

Chargrilled USDA Prime Rib Roast (GF)

Red Wine Sauce, Mushroom Sauce

Atlantic Salmon Wellington

Dill & Caper Cream Sauce

Impossible Wellington (V)

Mushroom Gravy

Chicken Satay Skewers

Peanut Satay Sauce

Herb & Garlic Marinated Mahi Mahi Skewers

Chimichurri Sauce

Eggplant & Mushroom Skewers

Harissa Aioli

SIDES

Spicy Fries | Smashed Thyme & Garlic Potatoes

PASTA STATION

Penne / Spaghetti / Farfalle / Ravioli

Cream Sauce / Tomato Oregano Sauce / Bolognese Sauce
Pesto / Mushroom, Onion, Bacon, Chicken, Peppers, Broccoli
 (Gluten Free pasta available upon request)

SLIDER STATION

All Sliders served in House-Made Soft Rolls

**14-Hour Smoked
Beef Brisket**

Pickled Cabbage,
BBQ Sauce

BBQ Chicken

Hoisin sauce,
Crispy Asian Slaw

**Eggplant &
Mushroom**

Harissa Aioli

KIDS CORNER

Pepperoni Pizza Squares | BBQ Chicken Tenders
 Mac n' Cheese | Steamed Broccoli Florets | French Fries

FRENCH TOAST & PANCAKES

Strawberries, Blueberries,
Whipped Cream,
Berry Compote,
Chocolate Chips, Syrup

HEALTHY START

Seasonal Fresh Fruits
Sliced & Whole

**Honey Greek
Yoghurt & Berries**

Hamilton Princess Granola
Bircher Muesli

DELI MEATS BOARD

**American & European
Artisanal Hams,
Salamis, and Cured Meats**
Pickles, Olives & Mustards

CHEESE BOARD

**Classic American &
European Cheeses**
Dried Fruits, Crackers,
Chutney, Grapes

FRESH BAKED

**Jalapeño Cornbread,
Sourdough, Johnny Bread,
Bagels, Croissants,
Pain Au Chocolat**

Princess Marmalade,
Tomato Jam, Honey
Butter, Bacon Relish,
Salted Butter, Margarine

SALADS

Salad Bar (V)

Seasonal Greens | Romaine
Arugula | Baby Spinach

TOPPINGS: Sweet Corn,
Cucumber, Kidney Beans,
Feta Cheese, Blue Cheese,
Pickled Beetroot, Red Onion,
Herb Croutons, Parmesan
Cheese, Smoked Turkey,
Crispy Bacon

DRESSINGS: Balsamic,
French, Caesar, Ranch

**Grilled Corn, Tomato &
Arugula Salad (V)**

Goat Cheese & Lime Chili
Cream Dressing

Baby Potato Salad (VG)

Red Onion, Cornichon,
Italian Parsley, Grain
Mustard Dressing

Panzanella Salad (VG)

Tomato, Cucumber,
Bell Pepper, Olives,
Ciabatta, Red Onion, Basil,
Balsamic Dressing

Quinoa & Beans Salad (VG)

Apricot, Walnut, Beans,
Chickpeas, Lemon Olive Oil

DESSERTS

Chocolate Fountain

DIPPERS: Fresh Fruit, Marshmallows, Graham Crackers, Almond Biscotti, Lady Fingers,
Pineapple, Waffle Bits, Pretzels, Rice Krispie Fingers, Dry Meringues, Churro Crackers

Black Seal Dark & Stormy Rum Cake (V) | Pineapple Upside Down Cake (V)
Salted Caramel Chocolate Tart (V) | Double Crunch Bourbon Chocolate Mousse Eggs
Strawberry Meringue Verrines (GF) | Lemon Meringue Tarts with Lemon Curd (V)
Baileys Irish Cream Flan (GF/V) | Guinness Chocolate Cupcakes Vanilla Frosting (V)
Sugar Cookies (V) | S'mores Brownies (GF/V)

HOT STATION

Hot Fried Chicken

Spiced Hamilton Princess
Honey Glaze

Carne Guisada

Portuguese Beef Short Rib Stew,
Bell Peppers, Tomato, Potato

Mac n' Cheese

Fisherman's Pie

Salmon, Snapper, Mussels, Spinach,
Mustard, Parsley, Mash Potato

Bermudian Hoppin John

Peas & Rice

Chargrilled Broccoli (V)

Roasted Almonds, Romesco Dressing

Slow Roasted Pumpkin & Carrots (V)

Pine Nuts, Roasted Shallots,
Garlic, Sage

Green Beans (GF)

Sautéed Bacon

SEAFOOD & RAW BAR

Smoked Salmon & Citrus Gravlax (GF)

Capers, Red Onion, Cream Cheese,
Lemon, Dill Mustard Dressing

Caribbean Shrimp Cocktail

Pico de Gallo, Mexican Cocktail Sauce

Wahoo Ceviche

Grilled Corn, Tiger's Milk,
Onion, Coriander

Maki Rolls

California, Cucumber Tofu,
Spicy Salmon, Chicken Teriyaki

Nigiri

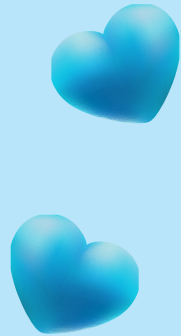
Salmon | Tuna | Prawn



HAMILTON PRINCESS

BERMUDA

HOTEL • BEACH CLUB • MARINA



Father's Day

SUNDAY BRUNCH

CLASSIC BRUNCH

— **\$105 per person** —

Drinks Available À La Carte



PURE BRUNCH

— **\$130 per person** —

INCLUDED BEVERAGES:

Bottega Sparkling Life Blanc
Non Alcoholic
Bottega Sparkling Life Rose
Non Alcoholic
Ariel Premium Dealcoholized
Chardonnay
Ariel Premium Dealcoholized
Cabernet Sauvignon

DELUXE BRUNCH

Prosecco Tier

— **\$150 per person** —

INCLUDED BEVERAGES:

Cellar Selection Red & White Wines
Cocktail Du Jour & Long Drinks
Hamilton Princess
Selected Bar Spirits

PREMIUM BRUNCH

Veuve Clicquot Tier

— **\$180 per person** —

INCLUDED BEVERAGES:

Cellar Selection Red & White Wines
Cocktail Du Jour & Long Drinks
Hamilton Princess
Selected Bar Spirits

Free flowing drinks is valid for two hours, starting at guest reservation time.