lewy Yearp's Daw

C&A and Intrepid Restaurant | 11am - 4pm

\$120 Brunch | \$88 Kids Brunch [age 4 - 12] (kids under 4 eat free) \$150 Pure Brunch | \$170 Prosecco Brunch | \$200 Veuve Clicquot Brunch (Two hours of unlimited champagne)

Tomahawk Steak

Roasted Garlic, Dijon Mustard, Horseradish Cream, Red Wine Jus

Atlantic Salmon Wellington Dill & Caper Cream Sauce

Impossible Wellington Mushroom Gravy

Garlic Roasted Potatoes Princess Mac & Cheese

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

Penne | Spaghetti | Farfalle | Ravioli

SAUCES: Cream Sauce / Tomato Sauce / Bolognaise Sauce Mushroom, Onion, Bacon, Chicken, Peppers, Broccoli (GLUTEN FREE PASTA AVAILABLE UPON REQUEST)

Crispy Suckling Pig

Cuban Mojo Criolla Sauce

Roasted Root Vegetables Buttered Haricot With Crispy Onions

Seafood Paella

Tiger Prawns, Squid, Black Mussels, Bell Peppers, Red Onion, Green Peas, Semi Dried Tomato, Saffron, Lemon, Bomba Rice

Vegetable Paella

Broccoli, Green Beans, Bell Peppers, Red Onion, Green Peas, Semi Dried Tomato, Olives, Smoked Paprika, Saffron, Lemon, Bomba Rice

SOUPS

Seafood Bisque Kale & White Bean Soup (VG)

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,

> DRESSINGS: BALSAMIC, FRENCH, CAESAR, RANCH

CRISPY BACON

Roasted Potatoes (V)(GF)

Garlic. Scallions. Truffle Aioli

Caprese Salad (V)(GF)

Tomato, Mozzarella, Fresh Basil, Balsamic Dressing

Quinoa & Roasted Vegetables Salad (V)

Feta Cheese Crumble

Roasted Butternut Squash Salad (V)(GF)

Spinach, Walnuts

CHARCUTERIE - CHEESES

American & **European Cheeses**

Ham, Prosciutto & Salami Breads, Crackers & Chutnevs

FRESH BAKED

Jalapeño Cornbread. Sourdough, Johnny Bread, Bagels, Croissants. Pain Au Chocolate

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

FRENCH TOAST & PANCAKES

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

RAW SEAFOOD BAR Ovsters. Lobsters Shrimp, Mussels, Clams

SAUCES: COCKTAIL, REMOULADE. LEMON, TABASCO

Smoked Atlantic Salmon Citrus Gravlax

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

Caribbean Shrimp Cocktail Pico de Gallo. Mexican Cocktail Sauce

SUSHI & SASHIMI Maki Rolls

California Roll Spicy Tuna Roll Smoked Salmon Roll Tofu Mango Roll

Nigiri

Salmon Tuna Prawn

TOPPINGS: PICKLED GINGER, WASABI, WAKAME, SOY SAUCE

Chocolate Fountain

DIPPERS: FRESH MELON, SPRINKLES, MARSHMALLOWS, PINEAPPLE, RICE KRISPY SQUARES, VANILLA FINGER COOKIES, GINGERBREAD COOKIES

Caramel Pecan Chocolate Tart | Pistachio Mousse Cinnamon Cheesecake - Apple Jam | Lemon Tarts **Chocolate Ganache Pudding** | Rice Krispy Squares Sprinkle Cupcakes | Mini Rum Cake **Fudge Brownies** | Hamilton Princess Cookies



Each beverage tier includes a selection of wines and regular highballs, including mimosas. The following listed below is free flowing, valid for 2 hours starting at your reservation time.

Included listed beverages unlimited for two hours:

NON-ALCOHOLIC WINES

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

MOCKTAIL Clean Sour Apple

Included listed beverages unlimited for two hours:

WINES

- Frescobaldi, Nipozzano, Chianti Rufina Riserva, Italy

PREMIUM LIQUOR

Bombay Sapphire Gin, Tito's Vodka, Gosling's Black Seal Rum,

Served with your choice of mixer



Not included in the drink packages but available to order separately.

SCAN the QR Code to view

Open the Camera app on your phone. Hold your phone so that the QR code appears in view. Tap the notification to open the link associated with the QR code.