



# Christmas Day Princess Brunch

**December 25th | 11am - 4pm**

**\$115 Brunch\* | \$64 Kids Brunch\* [age 4 - 12]**

**\$140 Pure Brunch\* | \$160 Prosecco Brunch\* | \$190 Veuve Clicquot Brunch\***

*(Two hours of unlimited champagne) (\*17% gratuities will be added to the menu price listed)*

## **EGGS BENEDICT STATION**

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

## **LIVE CARVING STATION**

**Traditional Roasted Turkey**  
Pan Gravy & Cranberry Compote

**Pineapple & Rum Glazed Ham (GF)**

**Christmas Porchetta**  
Roasted Pork Belly, Rosemary, Garlic, Pine Nuts, Raisins

**Chargrilled USDA Prime Rib Roast**  
Yorkshire Pudding, Slow Roasted Onion Jam Mint Sauce  
Rosemary Red Wine Sauce (GF), Mustard Beer Gravy

**Impossible Wellington**  
Thyme Mushroom Sauce

## **HOT STATION**

**Bermudian Paw Paw Casserole (GF)**  
Onion, Beef, Tomato, Cheese

**Mac N Cheese (V)**

**Roasted Atlantic Cod (GF)**  
Kale and Mustard Cream Sauce

**Roasted Atlantic Salmon (GF)**  
Cherry tomato, Onion, Capers, Fennel

**Roasted Pumpkin (V)(GF)**  
Cumin, Honey Spiced

**Potato Dauphinois (V)**  
Idaho Potato Gratin, Garlic, Gruyere Cheese

**Cassava Pie**

Chicken, Vanilla, Nutmeg

## **KIDS CORNER**

**Pigs in a Blanket | BBQ Chicken Tenders**  
**Mac n' Cheese | Steamed Broccoli Florets | French Fries**

## **FRENCH TOAST & PANCAKES**

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

## **DELI MEATS BOARD**

**American & European Artisanal Hams, Salamis, & 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

## **SOUP**

**Butternut Squash & Ginger (VG)(GF)**  
Honey & Coconut Cream

## **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

**Beetroot Salad (V)(GF)**  
Caramelize Pears, Arugula,  
Pine Nuts, Honey Clove  
Dressing

**Baby Potato Salad (V)(GF)**  
Red Onion, Cornichon,  
Italian Parsley, Grain  
Mustard Dressing

**Arugula & Fig Salad (V) (GF)**  
Goat's cheese, Candied  
Walnuts

**Roasted Butternut Squash Salad (V)**  
Spinach, Lentils, Radicchio,  
Maple Vinaigrette

## **DESSERTS**

**Fresh Fried Churros & Beignet Station (V)**

Chocolate, Maple & Vanilla Dip, Cinnamon Sugar, Chocolate, Dulce De Leche, Berry Sauces,  
Sprinkles, Oreo Bits, Mini Marshmallows, Chocolate Chips, Pretzels, Vanilla Foam

**Pear & Gingerbread Cake (V) | Eggnog Flan (V) | Irish Cream Basque Cheesecake (V)**  
**Gingerbread & Cinnamon Baked Pudding (V) | Sugar Cookies (V)**

**Double Fudge Brownies (V)(GF) | Carmelia Bourbon Chocolate Mousse (V)**  
**Butterscotch Pudding (V) | Coconut Cream Tartlets (V)**

## **TRADITIONAL SIDES**

**Pigs in Blankets**  
Pork Sausages in Bacon

**Classic Sage & Italian Sausage Stuffing**

**Butternut Squash, Cranberry & Red Onion Stuffing (V)**

**Roasted Baby Potatoes (V)**  
Garlic, Red Onions, Parsley

**Roasted Brussel Sprouts (V)**  
Maple Glaze

**Honey Glazed Bermudian Carrots (V)(GF)**

**Green beans (V)(GF)**  
Toasted Almonds

## **SEAFOOD, SUSHI & SASHIMI**

**East Coast Oysters**

**Smoked Salmon**  
**Beetroot Gravlax**

**Gingerbread Gravlax**  
Capers, Red Onion, Cream Cheese,  
Dill Mustard Dressing, Mignonette,  
Tabasco, Bagel Crisps, Lemon, Lime

**Classic Shrimp Cocktail**  
Spicy Cocktail Sauce, Lettuce, Lemon

**Maki Rolls**

Smoked Salmon, Cream Cheese

Tofu Mango(V) | Spicy Tuna

Chicken Teriyaki

**Nigiri**

Salmon | Tuna | Prawn

Pickle Ginger, Wasabi, Wakame, Soy Sauce



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## BEVERAGE PACKAGES

### CLASSIC BRUNCH

— **\$115 per person** —

Drinks Available À La Carte



### PURE BRUNCH

— **\$140 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  
— **\$160 per person** —

*INCLUDED BEVERAGES:*

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

### PREMIUM BRUNCH

Veuve Clicquot Tier  
— **\$190 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.