

EGGS BENEDICT STATION

Peameal Bacon - Florentine - Royale - Smashed Avocado
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, Mustard Beer Gravy

Impossible Wellington
Thyme Mushroom Sauce

LIVE PASTA STATION

CHOOSE YOUR PASTA

Rigatoni - Orecchiette - Fettuccini

SELECT YOUR SAUCE

Classic Pomodoro

Slow-Simmered Tomato Sauce with Fresh Basil

Creamy Alfredo

Rich Cream Sauce with Parmesan
& a Touch of Garlic

Alla Buterra

Italian Sausage, Green Peas, Rose Sauce

Amatriciana

Guanciale, Chili Peppers,
Pecorino Cheese, Stewed Tomato

FINISH & GARNISH

Freshly Grated Parmesan, Chili Flakes,
Cracked Black Pepper, Extra Virgin Olive Oil,
Fresh Basil, Fresh Mozzarella

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 Dauphinoise (V)

Idaho Potato Gratin, Garlic, Gruyere Cheese

Cassava Pie

Chicken, Vanilla, Nutmeg

KIDS CORNER

Margherita Pizza | Pigs in a Blanket | BBQ Chicken Tenders
Mac n' Cheese | Steamed Broccoli Florets | Potato Gratin

Christmas Day Princess Brunch

FRENCH TOAST & PANCAKES

Strawberries, Blueberries,
Whipped Cream,
Cinnamon Butter,
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

Focaccia, Sourdough,
Rolls, Bagels, Croissants,
Liege Waffles

Pesto Butter, Honey Butter,
Avocado Butter(VG), Tallow
Butter, Pb&J, Chocolate,
Whipped Cream, Caramel,
Fruit Compote, Syrup

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

Orzo Salad (V)

Orzo Pasta, Onions, Carrots,
Celery, Cucumber & Fresh
Basil, Basil Pesto Sauce

Beach Beetroot
Salad (V)(GF)

Arugula, Roasted Beetroot,
Goat Cheese, Pinenuts,
Garlic Dressing

Baby Potato Salad (VG)

Red Onion, Cornichon,
Italian Parsley, Grain
Mustard Dressing

Roasted Butternut
Squash Salad (V)

Spinach, Lentils, Radicchio,
Maple Vinaigrette

DESSERTS

Fresh Fried Churros

Cinnamon Sugar, Vanilla Cream, Chantilly, Chocolate Sauce, Dulce De Leche
Mini Apple Fritters (V) | Pear and Cinnamon Cake (V) | Eggnog Flan (V, GF)
Bourbon Chocolate Mousse (V) | Gingerbread & Croissant Pudding (V)
Irish Cream Cheesecake (V) | Sugar Cookies (V) | Double Fudge Brownies (V)(GF)
Coconut Cream Tartlets (V) | Glazed Rum Cake (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

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

Caribbean Wahoo Cocktail

Pico de Gallo, Mexican Cocktail Sauce

Maki Rolls

California | Cucumber Tofu (VG)

Spicy Salmon | Chicken Teriyaki

Nigiri

Salmon | Tuna | Prawn
Pickle Ginger, Wasabi, Wakame,
Soy Sauce



Christmas Day Princess Brunch

BEVERAGE PACKAGES

CLASSIC BRUNCH

— **\$118 per person** —
— **\$64 Kids 4-12** —

Drinks Available À La Carte



PURE BRUNCH

— **\$160 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
— **\$185 per person** —

INCLUDED BEVERAGES:

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

PREMIUM BRUNCH

Veuve Clicquot Tier
— **\$225 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.