

Brunchin' SUNDAYS

11:30am - 4pm

\$85 Brunch* | \$40 Kids Brunch* [age 12 and under]

\$125 Pure Brunch* | \$150 Prosecco Brunch* | \$190 Veuve Clicquot Brunch*

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

CHEF'S LIVE GRILL STATION

Char-Grilled CAB Hanger Steak (gf)

CAB Beef Grilled To Order, Seasoned & Finished Over Live Flames

House-Made Rotisserie Chicken (gf)

Slow-Roasted In Our Rotisserie and Seasoned with a Signature Blend of Herbs and Spices

Flame-Grilled Atlantic Salmon (gf)

Fresh Atlantic Salmon, Infused with Aromatic Herbs and Citrus Notes, Finished with a Light Glaze

Char-Grilled Garlic Prawns (gf)

Herb & Garlic Marinated Prawns Cooked Fresh Over Live Flame Grill

All served hot from the grill.

ACCOMPANIMENTS & CONDIMENTS

Red Wine Jus, Béarnaise Sauce, Lemon Butter Sauce, Herb Chimichurri, Roasted Seasonal Vegetables, Creamy Mashed Potatoes

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 Butera

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

BREAKFAST STATION

Omelettes

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

HP Eggs Benedict

Peameal Bacon - Florentine - Royale - Smashed Avocado

Served on Johnny Bread with Hollandaise

ACCOMPANIMENTS:

Crispy Pork Bacon, Lorne Style Sausage, Corned Beef Hash

CHEESE & CHARCUTERIE

American & European Artisanal Hams, Salamis, & Cured Meats

Classic American & European Cheeses

Dried Fruits, Crackers, Chutney, Grapes, Pickles, Olives & Mustards

FRESH BAKED

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

Pesto Butter, Honey Butter, Avocado Butter (vg), Tallow Butter, PB&J, Chocolate, Whip Cream, Caramel, Fruit Compote, Syrup

HEALTHY START

Seasonal Fresh Fruits

Sliced & Whole

Honey Greek

Yoghurt & Berries

Hamilton Princess Granola

Bircher Muesli

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

Greek Salad (v)(gf)

Spinach, Olives, Peppers, Cucumber, Feta Cheese

Panzanella Salad (v)(gf)

Tomato, Boconcini, Cucumber, House-made Sourdough, Basil, Balsamic Dressing

Baby Potato Salad (vg)

Red Onion, Cornichon, Italian Parsley, Grain Mustard Dressing

Crunchy Coleslaw (v)

Carrots, Fennel, Celery, Mayo, Mustard, Ranch Dressing

TASTE OF THE ISLAND

Bermudian Peas-n-Rice

Simmered with Pigeon Peas & Herbs

Mac-n-Cheese

Oven Baked, Creamy Cheese Sauce

Ackee Salt Fish

Red Peppers, Bacalhau, Sautéed Onion

HOUSE-SMOKED MEATS

USDA Beef Brisket (gf)

18-HR Dry Rub

BBQ Pork Ribs (gf)

12-HRs

BBQ Pulled Pork (gf)

House-made BBQ Sauce

ACCOMPANIMENTS:

Raw Onion, Pickles, White Bread, Sweet or Sour BBQ Sauce, Baked Beans, Jalapeño Corn Bread

ASIAN CORNER

Har Gao

Shrimp Dumplings

Sui Mai

Pork & Shrimp Dumplings

K.F.C.

Crispy Korean Fried Chicken Thigh, Sesame Gochujang Sauce

Egg Fried Rice

Shitake, Onion, Scallion, Garlic, Soy, Egg

SEAFOOD BAR & RAW BAR

Smoked Salmon

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

Shrimp Agua Chili

Lime, Cucumber, Serrano Chili, Cilantro, Green Apple

Maki Rolls

California Cucumber Tofu Spicy Salmon Chicken Teriyaki

Nigiri

Salmon Tuna Prawn

DESSERTS

Princess Rum Cake (v)

Rum Glaze

Mango Roulade (gf)

Almond Sponge, Mango Diplomat Crème, Toasted Almonds

Cinnamon Sugar Princess Pebbles (v)

Fried Brioche Dough

Chocolate Almond Cake (v)

Almond Sponge, Oat Crumble, Dark Chocolate Glaze

Dulce De Leche Flan (v)(gf)

Caramelized Condensed Milk Latin Flan

Fudge Brownies (v)(gf)

Chocolate Ganache, Marshmallows

Lemon Meringue Tarts (v)

Dry Meringue, Lemon Curd

White Chocolate Blondies

Passionfruit Curd, Mix Berries

(v) Vegetarian | (gf) Gluten Free | (vg) Vegan | Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.

CROWN & ANCHOR

BAR • RESTAURANT • TERRACE



Brunchin' SUNDAYS



PURE BRUNCH

— \$125 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

— \$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.