

# EASTER BRUNCH

**\$85 Brunch** | **\$40 for Children 12 years and under**  
**\$135 Prosecco Brunch** | **\$165 Veuve Clicquot Champagne Brunch**  
(Two hours of unlimited champagne)

## 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

### Roasted Beetroot & Chicory Salad (v)

Walnuts, Arugula, Goat's  
Cheese, Pomegranate,  
Honey Clove Dressing

### Baby Potato Salad (v)

Red Onion, Cornichon,  
Italian Parsley,  
Grain Mustard Dressing

### Panzanella Salad (v)

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

### Penne Pasta Salad (v)

Sundried Tomato Pesto,  
Baby Spinach, Asparagus,  
Pine Nuts

## 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

Bermudian Cod Fish Cakes  
& Hot Cross Buns

## 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

## HOT STATION

Chicken & Waffles  
Spiced Whisky Glaze

Mac n' Cheese

Prawn & Mussel  
Seafood Stew

Calamari, Fennel, Roasted  
Cherry Tomato, Chili, Saffron

Bermudian Hoppin John  
Peas & Rice

Patatas Bravas

Smoked Paprika, Slow  
Roasted Onions, Bell  
Peppers, Scallions

Chargrilled Broccolini

Roasted Almonds,  
Romesco Dressing

Slow Roasted Pumpkin  
and Carrots

Pine Nuts, Roasted Shallots,  
Garlic, Sage

Green Beans

Sautéed Bacon

## SEAFOOD BAR & RAW BAR

Smoked Salmon  
& Citrus Gravlax

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

## LIVE 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

## LIVE TACO & BARBACOA STATION

### Birria (Beef Short Rib)

Grilled Cajun Wahoo | Chipotle Chicken

Corn Tortillas, Flour Tortillas, Pico de Gallo,  
Guacamole, Pickled Red Onion, White Onion,  
Queso Fresco, Jalapeño, Hamilton Princess Hot Sauce,  
Coriander, Tomatillo Sauce, Chimichurri

## LIVE CARVING & GRILL STATION

Chargrilled USDA Prime Rib Roast

Roasted Spring Leg of Lamb

Yorkshire Pudding, Slow Roasted Onion Jam,  
Mint Sauce, Rosemary Red Wine Sauce,  
Mushroom Sauce, Mustard Beer Gravy

### Porchetta

Roasted Pork Belly, Rosemary, Garlic, Fennel Seeds

Atlantic Salmon Wellington

Dill & Caper Cream Sauce

Grilled Pork Sausages | Grilled Chorizo Sausages

Grilled Bacon

## DESSERTS

### Chocolate Fountain

*DIPPERS:* Fresh Fruit Skewers, Sprinkles, Marshmallows,  
Strawberries, Pineapple, Waffle Bits, French Toast, Cookies

Pineapple Upside-Down Cake (V)

Mini Egg Caramel Chocolate Tart (V)

Double Crunch Chocolate Mousse Eggs

Strawberry Meringue Verrines

Bunny Nest Irish Cream Flan (V)

Sugar Cookies (V)

Brownies (GF, V)

Key Lime Tartlets (V)

## KIDS CORNER

Pepperoni Pizza Squares | BBQ Chicken Tenders

Mac n' Cheese | Steamed Broccoli Florets

French Fries

(V) Vegetarian | 17% gratuities will be added to the menu price listed.

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.