

Mother's Day Brunch

\$95 Brunch | **\$40 for Children 12 years and under** | **\$125 Pure Brunch**
\$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

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 (V)

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 (V)
Roasted Almonds,
Romesco Dressing

Slow Roasted Pumpkin
and Carrots (V)
Pine Nuts, Roasted Shallots,
Garlic, Sage

Green Beans (GF)
Sautéed Bacon

SEAFOOD BAR & RAW BAR

Smoked Salmon
& Citrus Gravlax (GF)

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 (GF)

Porchetta

Roasted Pork Belly, Rosemary, Garlic, Fennel Seeds

Atlantic Salmon Wellington

Dill & Caper Cream Sauce

Impossible Wellington (V)

Dill & Caper Cream Sauce

Grilled Pork Sausages | Grilled Chorizo Sausages
Grilled Bacon

LIVE PASTA STATION

Penne / Spaghetti / Farfalle / Ravioli

Cream Sauce / Tomato Oregano Sauce / Bolognese Sauce
Pesto / Mushroom, Onion, Bacon, Chicken, Peppers, Broccoli
(Gluten Free pasta available upon request)

SLIDER STATION

Cheeseburger

*Cheddar/Tomato/
Dill Pickle/Bacon/
Onion Jam*

Crispy Chicken

*Lettuce /Dill Pickle/
Ranch Dressing*

Impossible Slider (V)

*Cheddar/Lettuce/
Tomato/Dill Pickle*

DESSERTS

Chocolate Fountain

DIPPERS: Fresh Fruit, Sprinkles, Marshmallows, Graham
Crackers, Lady Fingers, Pineapple, Waffle Bits, French Toast,
Pretzels, Rice Krispie Fingers, Dry Meringues

Oreo Cake | Pineapple Upside-Down Cake (V)

Caramel Chocolate Tart (V) | Cheesecake

Double Crunch Chocolate Mousse | Sugar Cookies (V)

Strawberry Meringue Verrines | Irish Cream Flan (V)

Brownies (GF, V) | Lemon Tartlets (V)

KIDS CORNER

Pepperoni Pizza Squares | BBQ Chicken Tenders

Mac n' Cheese | Steamed Broccoli Florets

French Fries

CROWN & ANCHOR
BAR • RESTAURANT • TERRACE

Mother's Day Brunch

CLASSIC BRUNCH

— **\$95 per person** —

Drinks Available À La Carte



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

— **\$135 per person** —

INCLUDED BEVERAGES:

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

PREMIUM BRUNCH

Veuve Clicquot Tier

— **\$165 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.