

EASTER BRUNCH

\$95 Brunch | \$40 for Children 12 years and under
\$125 - Pure Brunch Tier | \$145 - Prosecco Tier | \$175 - Veuve Clicquot Tier
(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

Quinoa & Beans Salad (v)

Apricot, Walnut, Beans,
Chickpeas, Lemon Olive Oil

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

Taco Salad (v)

Lettuce, Beans, Tomato,
Cheese, Corn Kernels,
Guacamole, Radish, Tortilla
Chips, Jalapeño Dressing

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

Hot Fried Chicken
Spiced Hamilton Princess
Honey Glaze

Carne Guisada
Portuguese Beef Short Rib
Stew, Bell Peppers, Tomato,
Potato

Mac n' Cheese
Fisherman's Pie
Salmon, Snapper, Mussels,
Spinach, Mustard, Parsley,
Mash Potato

Bermudian Hoppin John
Peas & Rice

Chargrilled Brocolini
Roasted Almonds,
Romesco Dressing

Slow Roasted Pumpkin
& Carrots
Pine Nuts, Roasted Shallots,
Garlic, Sage

Green beans
With 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

BERMUDIAN COD FISH CAKES & HOT CROSS BUNS

Fried or Raw Onions, Lettuce, Tomato, Cheese,
Relish, Tartare Sauce, Mustard

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

Atlantic Salmon Wellington
Dill & Caper Cream Sauce

Impossible Wellington (V)
Mushroom Sauce

Grilled Pork Sausages | Grilled Chorizo Sausages
Grilled Bacon

CAJA CHINA ROAST PORK STATION

Slow Roasted Crispy Pork Belly
Corn on the Cob, Black Beans, Cilantro Lime Rice,
Pineapple Salsa, Coleslaw

DESSERTS

Chocolate Fountain

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

Black Seal Rum Cake Rum Glaze (v)

Pineapple upside down cake (v)

Mini egg Caramel chocolate tart (v)

Double crunch chocolate mousse eggs

Strawberry meringue verrines

Lemon Meringue Tarts Dry Meringue, Lemon Curd (v)

Bailys Irish Cream Flan (v)

Funfetti Cup Cakes (v)

Sugar cookies (v)

Brownies (GF)(v)

KIDS CORNER

Pepperoni Pizza Squares | BBQ Chicken Tenders
Mac n' Cheese | Steamed Broccoli Florets
French Fries

(V) Vegetarian (GF) Gluten Free

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.