

Mother's Day Brunch

\$105 Brunch | \$50 for Children 12 years and under | \$130 Pure Brunch
\$150 Prosecco Brunch | \$180 Veuve Clicquot Champagne Brunch
(Two hours of unlimited champagne) (17% gratuities will be added to the menu price listed)

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

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

CARVING & GRILL STATION

Chargrilled USDA Prime Rib Roast (GF)

Atlantic Salmon Wellington | Impossible Wellington (V)
Dill & Caper Cream Sauce

Chicken Satay Skewers

Peanut Satay Sauce

Herb & Garlic Marinated Mahi Mahi Skewers

Chimichurri Sauce

Eggplant & Mushroom Skewers

Harissa Aioli

SIDES

Spicy Fries | Smashed Thyme & Garlic Potatoes

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

All Sliders served in House-Made Soft Bun Rolls

14 Hour Smoked
Beef Brisket
Pickled Cabbage,
BBQ Sauce

BBQ Chicken
Hoisin sauce,
Crispy Asian Slaw

Eggplant &
Mushroom Skewers
Harissa Aioli

KIDS CORNER

Pepperoni Pizza Squares | BBQ Chicken Tenders

Mac n' Cheese | Steamed Broccoli Florets | French Fries

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

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

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

Grilled Corn, Tomato & Arugula Salad (V)

Goat Cheese & Lime Chili
Cream Dressing

Baby Potato Salad (VG)

Red Onion, Cornichon,
Italian Parsley, Grain
Mustard Dressing

Panzanella Salad (VG)

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

Quinoa & Beans Salad (VG)

Apricot, Walnut, Beans,
Chickpeas, Lemon Olive Oil

DESSERTS

Chocolate Fountain

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

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 with Lemon Curd (V)

Baileys Irish Cream Flan (V) | Funfetti Cup Cakes (V)

Sugar Cookies (V) | Brownies (GF)(V)

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 Broccoli (V)

Roasted Almonds, Romesco Dressing

Slow Roasted Pumpkin & 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

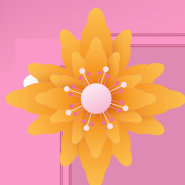
Salmon | Tuna | Prawn



HAMILTON PRINCESS

BERMUDA

HOTEL • BEACH CLUB • MARINA



Mother's Day Brunch

CLASSIC BRUNCH

— **\$105 per person** —

Drinks Available À La Carte



PURE BRUNCH

— **\$130 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
— **\$180 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.