



CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

11:30am - 4pm

\$74 Brunch* | \$40 Kids Brunch* [age 12 and under]

\$114 Pure Brunch* | \$134 Prosecco Brunch* | \$164 Veuve Clicquot Brunch*

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

LIVE EGGS STATION

Omelettes

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

Eggs Benedict

Florentine - Royale - Smashed Avocado
Served on Johnny Bread with Hollandaise

LIVE CARVING & HOUSE-SMOKED MEATS

Chargrilled USDA Flanksteak (gf)

Red wine Sauce, Peppercorn Sauce, Bearnaise Sauce

Salmon en Croute

Puff Pastry Baked Atlantic Salmon,
Spinach, Lemon Caper Butter Sauce

House-Smoked USDA Beef Brisket (gf)

18hr Dry Rub

12hr Pulled Pork (gf)

House-Smoked Boston Butt

Burnt Ends in House-made BBQ Sauce (gf)

Served with Potato rolls, Cheddar Cheese,
Dill Pickles, BBQ Sauce, Mustard

Applewood Smoked BBQ Chicken (gf)

House-made BBQ Sauce

Bacon & Onion Hushpuppies

Deep Fried Cornbread Balls, Ranch Sauce

LIVE SHAWARMA STATION

Lemon Yoghurt Spiced Chicken Shawarma

Pita Bread, Tomato, Red Onion, Tabouleh,
Garlic Sauce, Tahini Sauce, Chili Sauce, Lemon

HEALTHY START

Seasonal Fresh Fruits

Sliced & Whole

Honey Greek

Yoghurt & Berries

Hamilton Princess Granola

Bircher Muesli

FRENCH TOAST

& PANCAKES

Strawberries, Blueberries,
Whipped Cream,
Berry Compote,
Chocolate Chips, Syrup

CHARCUTERIE MEATS

American & European

Artisanal Hams,
Salamis, & 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

Chermoula Spiced Eggplant Salad (v)(gf)

Mint, Parsley, Cilantro,
Lemon Garlic Yoghurt

Wadson's Farm Kale & Roasted Pumpkin Salad (vg)(gf)

Honey Vinaigrette

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

ASIAN CORNER

Dim Sum

Har Gao

Shrimp Dumplings

Sui Mai

Pork & Shrimp Dumplings

Char Siu Bao

Chinese BBQ Pork Bun

Shrimp Fried Rice

Tiger Shrimp, Egg, Green Peas,
Scallions, Oyster Sauce, Sriracha

Hong Kong Style

Sweet & Sour Chicken

Crispy Fried Chicken, Bell Peppers,
Onion, Sweet Sous Sauce

Stir Fried Bok Choy

Garlic, Ginger, Mushroom Sauce,
Sesame Oil, Chili Oil

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, Tigers Milk,
Onion, Coriander

Maki Rolls

California | Cucumber Tofu | Spicy
Salmon | Chicken Teriyaki

Nigiri

Salmon | Tuna | Prawn

DESSERTS

Princess Rum Cake (v)

Rum Glaze

Banoffee Tart (v)

Chocolate Tart, Caramelized Bananas

Berry Pavlova (v)(gf)

Fresh Berries, Strawberry Curd

Devils' Food Cupcakes (v)

Dark Chocolate Cream

Bourbon Cream Flan (v)(gf)

Bourbon Cream Liquor Latin Flan

Fudge Brownies (v)(gf)

Chocolate Ganache, Marshmallows

Lemon Meringue Tarts (v)

Dry Meringue, Lemon Curd

Assorted Cookies (v)

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PURE BRUNCH

— **\$114 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

— **\$134 per person** —

INCLUDED BEVERAGES:

Cellar Selection Red & White Wines

Cocktail Du Jour & Long Drinks

Hamilton Princess

Selected Bar Spirits

PREMIUM BRUNCH

Veuve Clicquot Tier

— **\$164 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.