



CROWN & ANCHOR
BAR · RESTAURANT · TERRACE

International Women's Day Sunday Brunch

11:30am - 4pm (Last reservation taken at 2pm)

\$78 Brunch* | \$40 Kids Brunch* [age 4 - 12]

\$120 Pure Brunch* | \$145 Prosecco Brunch* | \$185 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

CHEF'S LIVE GRILL STATION

Char-Grilled Beef Tenderloin

Grilled To Order, Seasoned & Finished Over Live Flames

Flame-Grilled Atlantic Salmon And Wahoo

Infused With Aromatic Herbs & Citrus Notes, Finished With A Light Glaze & Served Hot From The Grill

ACCOMPANIMENTS & CONDIMENTS

Red Wine Jus, Béarnaise Sauce, Lemon Butter Sauce, Herb Chimichurri, Roasted Seasonal Vegetables, Creamy Mashed Potatoes

LIVE PASTA STATION

CHOOSE YOUR PASTA

Penne Rigate - Spaghetti - Ravioli

SELECT YOUR SAUCE

Classic Pomodoro

Slow-Simmered Tomato Sauce with Fresh Basil

Creamy Alfredo

Rich Cream Sauce with Parmesan & a Touch of Garlic

Herb Pesto

Fresh Basil Pesto with Olive Oil & Pine Nuts

ADD YOUR TOPPINGS

Grilled Chicken, Sautéed Mushrooms, Roasted Bell Peppers, Baby Spinach, Cherry Tomatoes, Caramelized Onions

FINISH & GARNISH

Freshly Grated Parmesan, Chili Flakes, Cracked Black Pepper, Extra Virgin Olive Oil, Fresh Basil

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

HOUSE-SMOKED MEATS

USDA Beef Brisket (gf)

18hr Dry Rub

BBQ Pork Ribs (gf)

12 hrs

Applewood Smoked BBQ Chicken (gf)

House-made BBQ Sauce

Crispy Pork Bacon Pork Sausage

ASIAN CORNER

Dim Sum

Har Gao

Shrimp Dumplings

Sui Mai

Pork & Shrimp Dumplings

Noodles

Stir-fry Noodles, Crispy Seasonal Vegetables

TASTE OF ISLAND

Bermudian Peas-n-Rice

Simmered With Pigeon Peas & Herbs

Mac-n-Cheese

Oven Baked, Creamy Cheese Sauce

Chicken & Waffles

Fried Chicken, Waffles, Maple Syrup

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

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)



International Women's Day Sunday Brunch

BEVERAGE PACKAGES

CLASSIC BRUNCH

— **\$78 per person** —

Drinks Available À La Carte



PURE BRUNCH

— **\$120 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

— **\$145 per person** —

INCLUDED BEVERAGES:

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

PREMIUM BRUNCH

Veuve Clicquot Tier

— **\$185 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.