

# FISH

*From our ocean & land to your plate*

## Mother's Day Brunch

BUFFET STYLE MENU | 99 per person

### SALAD CORNER

Romaine Lettuce, Green Coral Lettuce, Red Coral Lettuce, Butter Lettuce, Mesclun  
Crispy Bacon, Parmesan Cheese, Egg, Garlic Croutons  
Cherry Tomato, Cucumber, Baby Corn, Beans  
Caesar Dressing, Vinaigrette Dressing, Italian Dressing, Thousand Island Dressing

Mediterranean Marinated Vegetable Salad with Radicchio  
Caesar Salad Station with Parmesan Cheese, Bacon, and Croutons  
Rocket Salad with Parmesan Cheese, Micro Herbs and Beetroot  
Farfalle Pasta with Cherry Tomatoes and Basil

### ARTISAN COLD CUT | CHEESE STATION

Cold Cut Selection  
Salami Sausage, Champagne Ham, Beef Bresaola, Mortadella

Cheese Selection  
Brie, Cheddar, Emmental, Blue Cheese

Assorted Pickles, Mustards, Dried Fruits, Homemade Plum Chutney, Grape, Cracker

### BAKERY SELECTIONS

Focaccia, Baguette, Sourdough Bread, Assorted Bread Rolls

Pain au Chocolate, Croissant, Fruit Danishes  
Condiments, Preserves

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## BREAKFAST BAR

Eggs Benedict  
Ham, Smoked Salmon, Spinach

Smashed Avocado Tartine  
Boiled Egg, Prosciutto, Salmon

Toasted Croissant  
Ham, Cheese, Tomato

## CHEFS SIGNATURE MAIN DISH

*Choose one item per guest*

Penne alla Vodka  
Crab Omelette, Hollandaise Sauce  
Buttermilk Fried Chicken, Smoked Tabasco  
Beer Battered Fish Sandwich, Caviar Ranch Dressing  
Brioche French Toast, Seasonal Fruit, Pure Maple Syrup  
Prime Rib Burger, Smoked Cheese, McClure's Pickles

## PASTRY CORNER

Selection of Cupcakes  
Vanilla | Chocolate | Red Velvet

## SELECTION OF SWEET TREATS

Lemon Meringue Tart  
Assorted Macaroons  
Caramel Fudge Cubes  
Double Chocolate Brownie

## SELECTION OF VERRINES

Tiramisu  
Vanilla Pot de crème  
Berry Trifle

*Add-ons: Juices, barista coffees and cocktails.  
Children under 5 dine free; ages 5-12 receive 50% off.*

## CULINARY DIRECTOR

Des Harris