



Brunch Menu 01

1st Course:

Tropical Fruit Bowl
Freshly Squeezed Orange Juice
Wild Berry Parfait

2nd Course:

Eggs Benedict
English Muffin, Poached Organic Eggs and Hollandaise

3rd Course:

Grilled, Marinated Lamb Chops
Zesty Couscous Salad and Roasted Pepper Sauce

4th Course:

Dark and White Chocolate Mousse
Raspberry Coulis and Vanilla Macaron





Brunch Menu 02

1st Course:

Tropical Fruit Bowl
Freshly Squeezed Orange Juice
Wild Berry Parfait

2nd Course:

Mexican Breakfast Quesadilla
Chicken, Fried Egg and Avocado with Pico de Gallo and Guacamole

3rd Course:

Roast Beef Tenderloin with Port Reduction
Garlic Mash Potato and Charred Asparagus

4th Course:

Chocolate Lava
Vanilla Ice-cream and Organic Berries





Brunch Menu **03**

1st Course:

Tropical Fruit Bowl
Freshly Squeezed Orange Juice
Wild Berry Parfait

2nd Course:

Blue Maxx Breakfast Skillet
Poached Eggs, Potato, Apple-wood Smoked Bacon, Spinach and Hollandaise

3rd Course:

Rosemary Organic Chicken Breast
Fresh Mushroom Ravioli, Walnuts and Porcini Cream Sauce

4th Course:

Keylime Pie
Mango Coulis and Lemon Macaron





Brunch Menu **04**

1st Course:

Tropical Fruit Bowl
Freshly Squeezed Orange Juice
Wild Berry Parfait

2nd Course:

Eggs Royale with Fried Capers
English Muffin, Smoked Salmon, Poached Eggs and Hollandaise

3rd Course:

Oven-roasted Pork Tenderloin with Caramelized Apple Sauce
Fingerling Potatoes and Sauteed Rapini

4th Course:

Mango Cheesecake
Mango Compote and Organic Berries

