

EMANCIPENDENCE BRUNCH

RUM

Selection of Jamaican Rums complemented with your Freshly Squeezed Juice

EARLY MORNING FAVORITES

Freshly Baked Basket of Croissant, Danish, Muffin, Banana Bread, Jams & Butter
Whole Grain Bread, Fried Dumplings
Carved Seasonal Fruits with Selection of Yogurts

JAMAICAN BREAKFAST

Jamaican Mackerel Rundown, Steamed Callaloo, Fried Dumplings, Green Bananas

EGGS BENEDICT STATION

Toasted English Muffin topped with Choice of:
Sautéed Spinach, Grilled Ham, Smoked Salmon, Smoked Marlin and Hollandaise Sauce

BRETON GALETTE

Buckwheat Crêpes with Gourmet Ham, Swiss Cheese and Eggs

FRESH GARDEN SALAD BAR

Assorted Lettuce, Vegetables, Choice of Dressings

COLD PLATTERS

Tonnato - Turkey Breast, Capers, Tuna Mayo
Smoked Beef, Olives - Sun-dried Tomato Tapenade
Caprese - Our Garden Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil
Gamberi - Marinated Prawns, Red Onions
Home Cured Gravlax with Honey Dill Sauce

Focaccia - Ciabatta - Grissini

SOUP

Pumpkin Lobster Bisque

CARVING

Pepper Crusted Tenderloin of Beef and Horseradish Cream

PASTA

Paccheri
Sautéed Lobster, Cherry Tomatoes, Garlic, Extra Virgin Olive Oil, Parsley & Parmesan Cheese

JAMAICAN MAINS

Curry Goat, Escoveitched Snapper, Jerk Chicken, Oxtail

TEMPURA STATION

Choice of Chicken, Shrimp, Fish, Vegetables and a Variety of Dips

SIDES

Roasted Fingerling Potatoes with Garlic and Rosemary
Marinated Grilled Vegetables
Spinach, Mushroom and Goat Cheese Tartlets
Rice & Peas, Bammy
Flat Bread with Prosciutto, Arugula, Cherry Tomatoes and Mozzarella

SWEET TREATS

Miniature Pastries, Cookies, Chocolate Treats
Homemade Ice Cream & Sorbets, Fresh Waffle Cones

US\$50 per person

Please note 10% Government Tax and 15 % Service Charge will be added to your bill.

