

# BLUE CILANTRO A-LA-CARTE BRUNCH

The Ideal Place For A Little Bite, Time To Relax, The Perfect Weekend.

# Breakfast and Egg Plates

Two Eggs any Style

# Omelet Choice of Three Fillings

Mushroom, Scallions, Cheddar Cheese, Bacon, Ham, Bell Peppers

#### Pancake

Maple Syrup, Honey Butter

# Eggs Benedict

Canadian Bacon, Hollandaise Sauce, English Muffin

#### French Toast

Vanilla Rum Butter, Pure Maple Syrup

Bacon, Sausage Or Ham Pick Any Two Sides With Your Eggs Toasted Bread Wheat Or White With The Omelets

# Small Starter Plates

Chef's Daily Soup

## Salad of Young Greens

Grape Tomatoes, Pomegranate Dressing

#### Salad of Romaine

Caesar Dressing, Shaved Parmesan, Herb Croutons

#### Fresh Fruit Salad

Cayman Honey, Organic Yogurt

## Yogurt Parfait

Granola, Seasonal Fruit

#### Jumbo Shrimp

Horseradish Cocktail Sauce

## Fresh Shucked Oyster

Ceviche of The Day

#### Crab Claws

Red Pepper Remoulade

#### Smoked Salmon

Toasted Bagel, Cream Cheese, Capers, Red Onions

#### Chef's Choice Sushi And Sashimi

Wakami Salad, Pickled Ginger, Soy Sauce



# Main Small Plates\* Selection (2) Maximum

**Changes Every Week** 

# Sage Scented Beef Flank Steak

Porcini Jus | Yorkshire Pudding

**Seared Mahi Mahi** Cayman Mango Emulsion

**Butter Chicken** Green Pea Basmati Rice

# Pick Any Two Sides With Your Main | Garlic Mash Potato | Steamed Rice | Fresh Steamed Vegetables

# Pasta Seashell or Penne

Your choice of sauce, White wine or tomato sauce add Chicken, Vegetarian or Seafood

Fine Dessert Selection

Chefs Choice Of Mini Assorted Pastries

Or

**Cheese Plate** 

Tea and Regular Coffee

CI\$40 | CI\$ 52 including Prosecco | Kids Brunch CI\$ 24