



Celebrate This Special Day And Sample From Our Chefs
Sumptuous Selection Of A La Carte Offerings.

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 Or Waffles

Maple Syrup | Honey Butter

Eggs Benedict

Canadian Bacon | Hollandaise Sauce | English Muffin

French Toast

Vanilla Rum Butter | Pure Maple Syrup

Bacon | Sausage | Corn Beef Or Ham Pick Any Two Sides With Your Eggs

Toasted Bread Wheat Or White With The Omelets

Small Starter Plates

Soup

Roasted Pumpkin Bisque

Salad of Young Greens

Grape Tomatoes | Red Radish | Roasted Parsnip | Passion Fruit Dressing

Salad of Romaine

Caesar Dressing | Shaved Parmesan | Herb Croutons

Quiche

Grilled Zucchini | Ricotta Cheese

Kale Salad

Pomegranate | Roasted Beets | Blood Orange Dressing

Fresh Fruit Salad

Yogurt Parfait

Granola | Seasonal Berries

Jumbo Shrimp

Horseradish Cocktail Sauce

Fresh Shucked Oyster

“Eat oysters love longer” They come in a perfect little case and require nothing but a little effort to be enjoyed.

One of nature’s perfect little gifts

Ceviche of the Day

Wahoo | Onion | Tomato | Cilantro | Jalapeno |
Coconut Milk | Lime Juice



King Crab legs
Red Pepper Remoulade

Smoked Salmon
Toasted Bagel | Cream Cheese | Capers | Red Onions

Dim Sum & Dumplings
Pork & Shrimp Sui Mei | Chicken Potstickers | Vegetable Dumplings

Chef's Choice Sushi and Sashimi
Wakami Salad | Pickled Ginger | Soy Sauce

Main Small Plates* Selection (2) Maximum

Beef

Shoulder Tenderloin | Yorkshire Pudding | Green Peppercorn Sauce

Salmon

Seared | Chardonnay Cream Sauce

Chicken

Jerk | Jerk Sauce

Pork

BBQ Pork Ribs | Bbq Sauce

All Main Course Will be Served With Fresh Vegetables
Pick Any One Side of Starch With Your Main Course, Basmati Rice | Roasted Parsnip Puree

Or

Pasta

Linguini & Bowtie

Your Choice of Sauce | White Wine, Bolognese Sauce or Tomato Sauce
Add Chicken | Vegetarian or Seafood

Fine Dessert Selection

Chefs Choice Of Mini Assorted Pastries

Or

Cheese & Meat Selection

Triple Cream **French** Brie Cow's Milk | Manchego **Spain** Sheep Milk | Fontal **Italy** Cow Milk
Toscano Fennel Salami | Salami Genoa | Calabrese Spicy Salome

Tea and Regular Coffee

CI\$42 | CI\$ 58 including Prosecco From 11.00am to 2.30pm
Kids Brunch CI\$ 34 (Below 12 years)

Menu Changes Every Sunday