



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

Toscana Fennel Salami | Salami Genoa | Calabrese Spicy Salome

Tea and Regular Coffee

CI\$45 | CI\$62 including Prosecco From 11.00am to 2.30pm  
Kids Brunch CI\$34 (Below 12 years)

**Menu Changes Every Sunday**