



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 Reax, The Perfect Weekend.

**Merry Christmas**

### Baked Breakfast Pastry | Banana Bread

## Breakfast and Egg Plates

### Two Eggs any Style

#### Omelet

#### Choice of Three Fillings

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

#### Mixed Berry | Chocolate Or Plain Pancake

Maple Syrup | Honey Butter

#### Belgian Waffles

Wild Berry Compote | Maple Syrup | Whipped Cream

#### Shakshuka

Special Middle East Sauce & Egg

#### Steak & Organic Valley Eggs

Pulled Beef | Spinach | Hollandaise Sauce | Brioche Bread

#### Eggs Benedict

Canadian Bacon | Hollandaise Sauce | English Muffin

#### Banana 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

### Cheese & Meat Selection

White Irish Cheddar Cheese **Ireland** Cow Milk | Provolone **Italy** Cow Milk | Smoked Gouda **Netherlands**  
Cow Milk

**Milano** Salami | **Spianata Romana** Salami | **Mortadella** Salami

## Small Starter Plates

### Soup

Pumpkin Ginger Soup | Spiced Crouton

### Winter Salad

Baby Lettuce | Orange | Cranberry | Candid Pecan Nut | Apple | Local Honey Mustard Dressing

### Salad of Romaine

Caesar Dressing | Shaved Parmesan | Herb Croutons

### Quiche

Baby Spinach | Arugula | Goat Cheese

### Bao Bun

Jerk Chicken | Bell Pepper | Scallion | Mango | Jerk Mayo

### Fresh Fruit Salad

### Yogurt Parfait

Granola | Seasonal Berries

15% Service Charge added to all checks | All prices in C\$ (Exchange Rate C\$ to US\$ 1.25)

NO SPLIT CHECKS



**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**

Mexican Grilled Octopus | Confit Tomato | Baby Rocket | Potato | Lemon Olive Oil

**Spring Roll**

Vegetable Spring Roll | Sweet Chilly Sauce

**Crab Claws**

Red Pepper Remoulade

**Cured Salmon**

Avocado | Cream Cheese | Capers | Pickled Onions

**Dim Sum & Dumplings**

Pork Pot stickers | Chicken Pot stickers | Vegetable Dumplings

**Chef’s Choice Sushi and Sashimi**

Wakami Salad | Pickled Ginger | Soy Sauce

**Main Small Plates\* Selection (2) Maximum**

**Beef**

Braised Short Ribs | Yorkshire Pudding | Thyme Infused Jus

**Queen Red Snapper**

Seared | Cayman Style Sauce

**Traditional Roasted Turkey**

Chestnut | Apple Stuffing | Cranberry Sauce | Turkey Gravy

**Lamb**

Grilled Rack Of Lamb Cutlet | Mint Jelly Glaze | Rosemary Infused Lamb Jus

**Ham**

Grilled | Pineapple Glazed Ham

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

Or

**Pasta**

**Pumkin Agnolotti**

Your Choice of Sauce | White Wine | Creamy Tomato Sauce | Basil Oil

Or

**Pappardelle | Penne**

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

Or

**Baked Lobster Macaroni & Cheese**

**Taste of Fine Dessert Selection**

**Christmas Pudding** Vanilla Rum Sauce | **Pecan Tart** | **Orange Chocolate Mousse** | **Cranberry Cheese Cake** | **Chocolate Bon Bon**

Tea and Regular Coffee



CI \$ 85 | CI\$ 110 Including, Prosecco From 11.00am to 2.30pm  
Kids CI 65 ( Under 10 yrs )  
Champagne Brunch CI \$160  
Kids Brunch CI\$ 65 (Below 10 years)