

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

Butter Nut Squash 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

Lamb Vol-au-vent

Lamb | Mint Yogurt Sauce

Duck Spring Roll

Duck | Bell pepper | Scallion | Onion | Orange Chili Sauce

Fresh Fruit Salad

Yogurt Parfait

Granola | Seasonal Berries

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

Conch | Bell Pepper | Onion | Cilantro | Pickapeppa Sauce

Jumbo Shrimp

Horseradish Cocktail Sauce

Cocktail Crab Claws

Red Pepper Remoulade

Cured Salmon

Avocado I 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

Local Mahi

Seared | Cayman Style Sauce

Oven Roasted Turkey

Traditional 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 | Rice & Beans Or Garlic Mashed Potato

Or

Pasta

Pumpkin Agnolotti with Amaretti Crumb

Your Choice of Sauce: Sage Creamy Butter | White Wine | Creamy Tomato Sauce

Or

Pappardelle | Penne

Your Choice of Sauce | White Wine | Bolognese Sauce | 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 | House Wine | Cocktail Aperol Spritz, Midor Martini, Survivor (Whiskey),
From 11.00am to 2.30pm
Kids CI 65 (Under 10 yrs.)
Champagne Brunch CI \$160