



## HARBOUR TERRACE

### SUNDAY BRUNCH

*Home made Selection of Danish,  
Muffins, Croissants, Sliced White and Wheat Bread  
Plain and Cinnamon Raisin Bagels with Cream Cheese*

\*\*\*

*A display of Cut Vine and Tree Ripened Fruits, Melons and Berries to include  
Cantaloupe, Honeydew, Watermelon, Citrus, Strawberries, Pineapple and Grapes*

*Smoked Salmon plated with Fresh Lemon and Traditional Garnishes*

*Platters of Sliced imported Meats and Cheeses*

*Mixed Cultivated Greens and Assorted Dressings*

*Crisp Romaine with Croutons, Parmesan Cheese and Caesar Dressing*

\*\*\*

*Peel and Eat Shrimp with Cocktail Sauce*

*Asian Noodle Salad*

*Avocado and Chick Pea Salad*

*Red Bliss Potato Salad*

*Roasted Fennel and Pepper Slaw*

\*\*\*

*Poached Eggs Benedict*

*Crisp Honey Cured Bacon Strips*

*Seasoned Sausage Links*

*Waffles with Maple Syrup*

\*\*\*

*Herb Roasted Beef Sirloin*

*Roast Leg of Lamb*

*Creamy Green Peppercorn Jus*

\*\*\*

*Bermuda Fish Chowder, Sherry Peppers and Black Rum*

*Roasted Chicken with Wild Mushroom Ragout*

*Seared Bermuda Fish with Fresh Tropical Salsa*

*Summer Vegetable Rice Pilaf*

*Rosemary Scented Roasted Potatoes*

*Fresh Vegetable Medley*

\*\*\*

*Codfish and Potatoes with Tomato, Avocado, Boiled Eggs, Bananas and Mayonnaise*

\*\*\*

*Chef's Selection of Assorted Pastries*

*\$42.00 per person*

*For your convenience a 17% gratuity will be added to your bill*