



## HARBOUR TERRACE

### SUNDAY BRUNCH

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

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*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*

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*Peel and Eat Shrimp with Cocktail Sauce  
Asian Noodle Salad  
Avocado and Chick Pea Salad  
Red Bliss Potato Salad  
Roasted Fennel and Pepper Slaw*

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*Poached Eggs Benedict  
Crisp Honey Cured Bacon Strips  
Seasoned Sausage Links  
Waffles with Maple Syrup*

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*Herb Roasted Beef Sirloin  
Roast Leg of Lamb  
Creamy Green Peppercorn Jus*

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*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*

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

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*Chef's Selection of Assorted Pastries*

*\$42.00 per person*

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