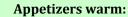
EASTER Champagne BRUNCH

SUNDAY MARCH 27th





Brie Cheese ompanied with

Fried Brie cheese accompanied with mixed greens and cherry compote

Vineyard Snails Traditional Escargots sautéed with garlic and herbs, finished with a dash of heavy cream

Mini Spring Rolls Served with sweet and sour dip and marinated seaweed salad

Hot Shrimp Tiger prawns in a creamy hot sauce topped with crispy onions

Main Courses:

Caribbean Grouper This popular fish is poached with vegetables and Hollandaise sauce

Chicken Sate Grilled skewer with peanut sauce, grated coconut, krupuk and fried rice

Pork Medallions Served with a light creamy mustard sauce

Beef Tenderloin Skewer Teriyaki glazed straight from the grill

Desserts:

Crepes Suzette Served with ice cream

NY Cheese Cake With strawberry sauce and whipped cream

Pan Bollo With raisins, caramelized walnuts and Vanilla – custard cream

Late Breakfast:

Eggs Benedict

Poached egg on English muffin served with Hollandaise sauce

Farmers Omelet

With potatoes, bacon, peppers, onions, cheese

Appetizers cold:

Beef Carpaccio

Thinly sliced raw beef marinated with mustard, mixed greens, pine nuts & grated parmesan cheese

Prosciutto and Pâté

Marriage between thin sliced Prosciutto ham & Pâtè accompanied with cranberry compote

Caesar Salad

Hand tossed Romaine lettuce with a la minute grated Parmesan cheese and bread croutons

Baby Shrimp Cocktail

Marinated shrimp finished with sauce Marie Louise, on a bed of mixed garden greens

Ceviche a la Tulip

Our own interpretation of this classic fish dish

Soups:

Onion Soup

Oven gratinated with Gouda cheese

Dutch split Pea Soup (Erwtensoep)
Traditional dish served with smoked sausage

All you can eat, a la carte, from 11:30 a.m. to 2:30 p.m. Enjoy Unlimited Champagne or Mimosa!

Plus, your choices of Unlimited amounts of items and in the sequence of your preference.

For only: \$32.50 per person