

CHRISTMAS EVE BRUNCH

Sunday, December 24th ~ 12:00pm-3:30pm

\$65 per person

STARTERS

COLESLAW SALAD

TRADITIONAL GREEN LEAF SALD

TOMATO SALAD

CHIA PUDDING

MANGO SMOOTHIES

CHEESE & CHARCUTERIE TABLE international cheeses, charcuterie, sliced fruits, breads, chutneys, jams, condiments

BREAKFAST STATION

BELGIAN WAFFLE pecans, strawberry, blueberries, chocolate chips, shredded coconut, whipped vanilla cream

BUTTERMILK PANCAKE

ASSORTED PASTRIES

LONGANIZA DE POLLO & MORCILLA

APPLEWOOD BACON

LIVE OMELETE STATION

MAINS

SANCOCHO SOUP

ROASTED PUMPKIN & POTATO MASH

MAMPOSTEA'O RICE

PASTELES

ROASTED PORK LEG chimichurri sauce

ROASTED TURKEY BREAST mofongo, garlic sauce

DESSERTS

Chef Janeric Bayala selection

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Applicable local sales tax will be added to your check.

CAÑA