



S U M M E R H O U S E

Sunday Brunch

FOR THE TABLE

Warm Cinnamon Raisin Rolls, *Cream Cheese Frosting*

Scotch Bonnet Cornbread, *Tomato Butter*

Salt Fish Fritters, *Spicy Dipping Sauce*

Sherried Pumpkin Bisque, *Brown Butter Breadcrumbs, Parmesan*

FOLLOWED BY A CHOICE OF

Eggs Benedict *Poached Eggs, Hollandaise, Ham, Gruyere, Spinach*

Jamaican Breakfast, *Ackee & Saltfish, Callaloo, Johnny Cake, Plantain*

Coconut Pancakes, *Caramelized Apple, Raspberry Coulis, Pistachio*

Herb Grilled Fish, *Whole Snapper, Mojito Oil, Pickled Peppers, Cho Cho Slaw, Bammy*

Crab and Corn Cakes, *Grilled Scallion Aioli, Dill, Mixed Greens*

Smoked Marlin Plate, *Toasted Bagel, Dill, Cream Cheese, Pickled Onion, Pickled Cucumber*

Fried Chicken Sandwich, *Bell Pepper Pesto, Pickled Cucumber, Spicy Mayo, Island Slaw,*

Lamb Meatball Kofta, *Minty Salsa Verde, Feta, Pepper Jelly, Tahini Yoghurt, Crispy Onion,
Roti, Green Salad*

Blue Mountain Burger, *Caramelized Onions, Coffee BBQ, Swiss, Scotchie Aioli, Frites*

Steak Frites, *Beef Tenderloin, Mushrooms, Frites, Bernaise, Seasonal Green Salad*

TO FINISH

Apple Berry Crumble, *Ice Cream*

Brioche Bread Pudding, *Rum Sauce*

Brownie A La Mode, *Ice Cream*

Chocolate Mousse Pie, *Mousse au Chocolat, Chantilly*

Carrot Cake, *Cream Cheese Frosting, Toasted Nuts*

\$50pp

(Prices Subject to GCT & Service Charge)