



Sunday Brunch Menu

Breakfast Items

Yogurt-Fruit Salad

Plain yogurt, fresh fruit salad, raisins, toasted nuts

Pan Cakes

Vanilla butter, fruit salad, syrup, bacon, breakfast sausages

Croissant

Mini croissant filled with pastry cream, hot chocolate sauce

Scrambled Eggs

Choose chopped garlic shrimp or smoked salmon

Eggs Benedict

Poached eggs served on toasted muffin with smoked salmon or smoked ham, hollandaise sauce

Cold Appetizers

Fresh Oyster (Upon availability)

Supplement \$4 per piece

Oriental Tuna Napoleon

Black peppered tuna tataki, oriental salad of carrots, cucumber, celery, mint, cilantro, bean sprouts, orange sesame vinaigrette, wonton crisp

Green Beans Salad

Chopped soft boiled egg, crispy bacon bits, scallions roasted garlic truffle vinaigrette

Smoked Salmon

Green asparagus, quinoa salad, toasted Chia seeds, lemon herb vinaigrette

Price \$46.00 p.p. - Including mimosas • Unlimited bubbles supplement \$8

Kids up to 12 years \$25.00

Price in US Dollars excluding taxes. No service charge.



Chef's Salad

Baby spinach leaves, mixed greens, pine nuts, tomatoes, Parmesan cheese, pickled onions, honey orange balsamic vinaigrette

Beef Tataki

Flash seared sliced beef carpaccio, tempura shrimps, pickled cucumber salad, hoi-sin lime vinaigrette

Hot Appetizers

Seafood Pasta

Garlic shrimp, octopus, assorted fish, yellow curry- carrot sauce

Escargots and Shrimps

Lightly spiced garlic butter sauce fresh herbs, fresh toast points

Main Courses

Tuna

Sesame coated pan seared tuna with, toasted coconut jasmine rice, and hoi-sin pine apple sauce

Catch of the Day

Locally caught fish fillet, pan seared, served with saffron quinoa, and citrus butter sauce

Skirt Steak

Grilled, with smoked bacon potato crème and chimichuri sauce

Duck Breast & Ostrich fillet duo

5 spice and hazelnut crusted ostrich, sweet potato puree, baby bokchoy, passion fruit sweet-sour sauce

Portobello Mushroom

Oven roasted with green asparagus, roasted vegetables, pine nuts, truffled brie cheese and Béarnaise sauce

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Desserts

Pineapple

Grilled fresh pineapple, banana ice cream, balsamic drizzle

Aruban Quessillo

Caramel flan, butterscotch caramel sauce, vanilla ice cream

3 Melon Soup

Fresh melon soup, melon cubes, vanilla ice cream

Chocolate Banana Bread

Chocolate sauce and lemon grass vanilla crème

Ventanas Dessert Surprise

Will be announced by your server

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