

MOTHER'S DAY BRUNCH

Sunday, May 10 | 11 am - 2 pm

BUFFET SPECIALTIES

johnny cakes

ackee & salt fish (g)

vegetable quiche

roasted vegetables (d)

curried eggs

(d)

SUSHI ROLLS

california

salmon, avocado, cucumber, tempura crunch (g)

spicy tuna

cucumber cream cheese, sesame, scallions, unagi, spicy mayo (d, s, se)

breakfast

crispy bacon, egg & cheese (d)

LAND & SEA

fish mains

local mahi mahi, stewed conchs
& creole lobster (m, d)

meats

chicken in mushroom sauce (d),
braised oxtail, curry goat

carving station

jerk pork tenderloin,
grilled tomahawk steak (d)

FIXINGS

live pasta station

ravioli: Italian sausage, mushroom & ricotta
(d, g), tomato-basil fettuccine (g)

salad bar

caesar salad & potato salad (d, g)

specialty sides

grilled asparagus, fried plantains,
rice & peas, corn on the cob (d),
scaloped potatoes (d)

DESSERTS

celeste favorites

Le Duccana cake (d, g), Tart Celeste (d, g)

local flavors

coffee & chocolate mousse cups (d),
bush tea cheesecake (d)

sweets live station

crepe flambé: Grand Marnier, toasted almonds (d, g, n)
ice cream & sorbet flavors: vanilla, pistachio, mango, raspberry (d)

Unlimited Buffet | 95+ per person | 35+ per child, 12 & under

d - dairy | g - gluten | n - nut | s - soy | c - crustacean | molluscs | se - sesame

Please inform us of any allergies or dietary requirements when placing your order.

All prices are in USD and subject to + 17% service charge.

CELESTE

by Kerth Gumbs