

Paradise Brunch

BREAD

Conchas, Chipa, Cremona, Pan de campo, Trenza
Pebete, Focaccia, Sourdough

COLD BUFFET

Lollo rosso, carrot, cherry tomato, honey mustard
Cucumber, rucola, mesclun, olive oil, and balsamic

BRUNCH SPECIAL SALAD

ENSALADA DE PIÑA Y AGUACATE

Pineapple and Avocado Salad

HEIRLOOM TOMATO & BURRATA

Heirloom tomato, cherry tomato, burrata, olive oil, basil, rucola, balsamic

CAESAR SALAD

Baby gem, croutons, parmesan cheese, Caesar dressing

CHARCUTERIE BOARD

Cheddar, brie, Emmenthal, turkey roll, beef salami
Crackers, nuts, grapes, honey, jam, berries

TAPAS BAR

Marinated heirloom tomatoes, Braised carrots in flavored oil,
Marinated antipasti veggies, Pickled heirloom tomatoes,
Anchovies, Pickled salmon, Marinated tuna,
Marinated calamari in herb-infused olive oil,
Homemade rustic breads

(G) Gluten (D) Dairy (N) Nuts (S) Shellfish (V) Vegetarian
*Should you have any dietary restrictions or allergies,
please inform your order taker.*

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MAKE YOUR OWN NACHOS

Corn chips, Pico de Gallo, sour cream, cheddar, lime, cilantro

CEVICHE STATION

Shrimp, crab, seabass, mushroom, tiger milk, lime juice, coconut milk, cilantro, lime

FROM THE SEA

Shrimps, mussels, Spicy cocktail (V),
Shallot mignonette (V), Chili mignonette (V)

SUSHI STATION

Salmon / Tuna / Beef / Veggie
Beef tataki roll / California roll
Salmon nigiri / Tuna nigiri
Soy / Ponzu / Togarashi / Furikake / Wasabi
Japanese ginger / Japanese mayo

PARADISO SPECIAL HOT APPETIZER

Spicy Elotes (D, G)
Pulled Beef Empanada (D, G)

SAUCES & CONDIMENTS

Togarashi mayo (V), Citrus cream (D, V), Chimichurri (V),
Tomatillo salsa (V), Mint mojo (V), Salsa rojo (V)

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TACO & QUESADILLA STATION

MEAT

Pastor, Beef birria, Chili con carne, Chicken Tinga, Carne asada

TOPPINGS

Corn, mushroom, chorizo, Pico de Gallo, sour cream, lime, grated cheese, sautéed vegetables, guacamolata, pickled onion, pineapple, mozzarella, morita, green onions

BUTCHER'S ROTISSERIE

HERB CRUSTED FILLET MIGNON (G)

Herb roasted potato, Roasted heirloom carrots, Thyme jus (D, G)

ROASTED LAMB LEG (D)

Rosemary jus (D, G), Tropicana BBQ sauce (D, G), Homemade gravy (D, G)

BRAISED BEEF BRISKET (D)

Roasted root vegetable (D, V), Mushroom sauce (V), Herb butter (D, V), Honey mustard (V)

MOJITO WHOLE CHICKEN (D, G)

Habanero sweet chili (V), Salsa rojo (V)

PARADISO SPECIAL

BAKED SALMON / HERB CRUSTED FILLET

Roasted cherry tomato on wine (V), Sautéed kale (V, D), Tomato salsa (V), Saffron lime velouté (D, G)

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BEEF BIRRIA STATION

Birria broth, avocado slices, radish, lime wedges, fresh cilantro, sour cream, shredded cheese, chopped fresh tomatoes

CORN RIB & PINEAPPLE

BBQ Corn Rib (D, V), Garlic Butter Corn Rib (D, V)
Habanero Glazed Corn Rib (D, V), Coriander Feta Corn Rib (D, V)
Cinnamon Honey Roasted Pineapple (D, V)

MAKE YOUR OWN FLATBREAD

Bell pepper, asparagus, button mushroom, king oyster,
oyster mushroom, shimeji, sundried tomato, corn

FLATBREAD DIPS

Salsa verde, molcajete, salsa piquant, sour cream, salsa rojo

SIDES

Mexican rice
Potato bravas
Mac & cheese
Chili con carne
Creamy quinoa

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DESSERT

Tres leches (D, G)
Churros (D, G)
Caramel walnut tart (D, G)
Red velvet (D, G)
Avocado delight (D, G)
Fruit bowl
Coconut cicadas (D, G)
Caramelized pineapple cake (D, G)

ICE CREAM COUNTER

Lemon Sorbet / Coconut / Banana / Pistachio
Salted Caramel / Chocolate / Mango / Oreo / Coffee

TOPPINGS

Marshmallow, Chocolate Chip, Rainbow Sprinkle, Pistachio

CHOCOLATE FOUNTAIN

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SIGNATURE COCKTAILS

BERRY ZEEN

vodka, lime juice, mixed berries, soda water

SPICY COOLER

gin, grape juice, simple syrup, jalapeno, soda water.

OCEAN SUNSET

white rum, blue curacao, orange juice, grenadine.

ZERO-PROOF (MOCKTAILS)

TROPICAL BLOOM

Pineapple, apple juice, coconut syrup, peach, passion.

GINGER MOJITO

Mint leaves, ginger syrup, lime juice, ginger ale.

FRUIT SANGRIA

Pineapple juice, mint, apples, mango juice, peach, passion.

OTHER STRAIGHT BEVERAGES

ALCOHOLIC BEVERAGES

Bottle beer, gin, rum, vodka, whisky, white wine, red wine.

SOFT BEVERAGES

Assorted sodas, juices, still & sparkling water.