

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 lettuce, croutons, parmesan cheese, Caesar dressing

CHARCUTERIE BOARD

Cheddar, brie, Emmental, 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 , chili carne

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

PARADISO SPECIAL HOT APPETIZER

Spicy Elotes (D, G)
Homemade Empanada (D, G)

SAUCES & CONDIMENTS

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

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TACO & QUESADILLA STATION

MEAT

Pastor, Beef birria, 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

ROAST FILLET MIGNON (G)

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

ROASTED LAMB LEG (D)

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

POBLANO-RUBBED BEEF BRISKET (D)

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

HONEY ROASTED WHOLE CHICKEN (D, G)

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

PARADISO SPECIAL

BAKED SALMON

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

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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 piquante, sour cream, salsa roja

SIDES

Mexican rice
Creamy quinoa
Potato bravas
Chilli Con Carne
Mac&Cheese Pasta

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DESSERT

Tres leche (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 GEEN

vodka, lime juice, mixed berry, soda water.

SPCIY COOLER

gin, grape juice, simple syrup, soda water.

OCEAN SUNSET

white rum, blue curacao, orange juice, ginger ale.

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.