

Paradise Brunch

BREAD _(G,D)

Conchas(G, D, L, E,), Chipa(G, D, L, E), Cremona(G, D, L, E)
Pan de campo (G), Trezza (G, D, L, E), Pobleto (G, V),
Focaccia, Sourdough

COLD BUFFET

Rucola, iceberg, Carrot, Cucumber, corn, honey mustard, olive oil,
balsamic, sweet chilly dressing, lemon vinaigrette

BRUNCH SPECIAL SALAD

ENSALADA DE PIÑA Y AGUACATE (V)

Pineapple and Avocado Salad

HEIRLOOM TOMATO & BURRATA (D)

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

CAESAR SALAD (G,D,S)

Baby gem lettuce, croutons, parmesan cheese, Caesar dressing (D,L,G,S)

CHARCUTERIE BOARD _(G,D)

Assorted cheese and cured meat
Crackers, nuts, grapes, honey, jam, berries

TAPAS BAR _(G)

Marinated heirloom tomatoes(V), Braised carrots in flavored oil(V)
Marinated antipasti veggies (V), Pickled heirloom tomatoes (V),
Anchovies (S), Marinated tuna (S),
Homemade rustic breads (G,E)

(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_(G,D)

Corn chips (G), Pico de Gallo, sour cream (D), cheddar (D), lime, cilantro, chili carne (G,D)

CEVICHE STATION_(S)

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

FROM THE SEA_(S)

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

SUSHI STATION_(S,D,L)

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

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TACO & QUESADILLA STATION

MEAT

Chicken Tinga, Chili con carne

TOPPINGS

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

PAPA AL HORNO CON CHORIZO (Baked potato & chorizo) (D)

Baked potato loaded with chorizo & melted cheese

TROMPO DE POLLO AL PASTOR(G)

Condiments & Toppings

Fresh cilantro (V)

Lime wedges (V)

Pickled red onions (V)

Diced white onions (V)

Jalapeños asados (grilled) (V)

Pineapple pastor bites (V)

Salsas

Salsa Roja (smoky red chili)

Salsa Verde (tomatillo & green chili)

Chipotle crema (D,L)

Habanero hot sauce

BUTCHER'S ROTISSERIE

BBQ STRIPLOIN

Herb roasted baby potato with cheese (D)

Roasted heirloom carrots (D,V), Thyme jus (D, G)

TACOS DE BEEF AL ESTILO PLANCHA (tropicana short rib plancha station)

Grilled onions, jalapenos, corn tortilla

Toppings

Cilantro, lime, salsa Roja, salsa Verde, pickled onion, cheddar & mozzarella cheese

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PARADISO SPECIAL

FRIJOLES CON CHORIZO ENTERO

Slow cooked Mexican bean stew with smoked chorizo, peppers, tomato, spices

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 FLAT BREAD (G,E,D)

CONDIMENTS

Bell pepper, Asparagus, Button mushroom, King oyster
Oyster mushroom, Shimeji, Sundried tomato, corn,
(G)

SIDES

Arroz rojo (V)
Frijoles charros
Baked pasta (G,D,L)
Cauliflower casserole (V, D)

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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

Vanilla / Yogurt / Banana / Pistachio
Chocolate / Mango / Oreo / Coffee

TOPPINGS

Marshmallow, Chocolate Chip, Rainbow Sprinkle, Pistachio

CHOCOLATE FOUNTAIN

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SIGNATURE COCKTAILS

LYCHEE RAIN

Butterfly pea, Lime juice, Lychee, Soda, Gin.

AGAVE MOJITO

Rum, Agave syrup, Mojito-Mix, Syrup, Lemon juice.

BERRY WAVE

Vodka, Cranberry juice, Grenadine, Lemon juice.

ZERO-PROOF (MOCKTAILS)

APPLE DELIGHT

Apple juice, Lime juice, Passion syrup, Strawberry syrup.

MANGO SPICY

Mango juice, chilli, mint leaves.

COCONUT PARADISE

Coconut, Mint leaves, Ginger ale.

OTHER STRAIGHT BEVERAGES

ALCOHOLIC BEVERAGES

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

SOFT BEVERAGES

Assorted sodas, juices, still & sparkling water.