

THE BRASERRIE EASTER SUNDAY FAMILY BRUNCH

9TH APRIL 2023



COLD APPETIZERS CORNER

Assorted Sushi and Sashimi Platter with Sake shots, cured Meat Slaver with pickled Vegetables, Crackers and Cheese, Prawns Cocktail, Chicken Liver Pate with toast Soldiers, Bloody Mary Shots

ON THE COLD SIDE

Chilli Tuna Pasta Salad, Chicken sausage and sweet corn on the cob salad Veggie Chopped salad, Waldorf Salad, Cucumber slices, Mombasa Kachumbari, Mediterranean grilled vegetable salad Assorted condiments, pickles and dressings

EGG STATION

Eggs and Omelets prepared to order | Grilled Tomato, Pork Chipolatas, streaky Bacon,

VIENNOISSERIE

Croissants, Danish pastries, Banana Muffins, hot Cross buns, Homemade Jams and Marmalade

WAFFLES, FLUFFY PANCAKES AND CINNAMON ROLL FRENCH TOAST

Made to order with choice of topping: Strawberry, Maple syrup, Whipped Cream

CARVED BY A CHEF | Whole roast Crocodile marinated in Tandoori spices

ACTIVE FROM THE BARBEQUE

Marinated Beef Hump, Lobster Tails, Calamari steaks | Baked Potato with sour cream

SAUCES | Garlic Butter, Hollandaise

ENTRÉES

Whole bake red Snapper "Creole style", Italian Chicken Cutlets Capers butter sauce Mediterranean vegetable Arborio rice, Steamed Basmati rice, Beef meatball Lasagna, Lentil Tamarind Curry, Potato and green Banana Casserole, steamed mixed vegetables, Vegetable Korma.

Mutton Biryani, Buttered Basmati rice, Creamy Chayote Gratin, Breakfast Potatoes

ACTIVE STATION

Lamb Shawarma

Served with Hummus, Moutabel, Garlic Aioli, red Cabbage and white Cabbage salad,
Muhammara and Pita Bread

ACTIVE INDIAN TANDOORI CORNER

"Tawa" Prawns with fresh Garlic or Buttered Nan, "Tawa" mixed vegetables Papadum, chili pickle, Pineapples, Pawpaw, Mango Chutney and Raita

FROM THE SMOKER | Mesquite wood smoked ribs

DESSERTS

Empty tomb rolls, Double chocolate Easter cake, Passion fruit and raspberry crème caramel Easter jelly Eggs, Chocolate Easter nest cake, Easter Mimi egg cookies bars, Blueberry cheesecake Lemon curd meringues, Peanut butter confetti cake, Chocolate crème Brulèe, Pear and Almond tart Candy floss, Fresh Tropical Fruit cuts and Fruit salad, Chocolate fountain









