

SUNDAY BRUNCH

FROM 11AM - 5PM | AZURA BERMUDA

STARTERS

Charcuterie & Cheese Board | \$36.00

Assorted Seasonal Meats Salumi and Cheese, Truffle Honey, Fruit Compote, Grapes, Berries, Grilled Ciabatta

Tropical Fruit Plate | \$21.00

Pineapple, Kiwi, Mango, Local Melon, Grapes, Berries, Poppysseed Yogurt Drizzle

Apple Custard Panettone | \$14.00

Toffee Sauce, Mixed Berries, Powder Sugar

BREAKFAST

Avocado Toast | \$16.00

Grilled Multi-Grain Bread, Avocado Duo, Soft Poached Egg, Mixed Local Greens, Tomato, Scallion

Shakshuka | \$19.00

Marinara Sauce, Chili Pepper, Baked Runny Eggs, Feta, Mint, Parsley, EVOO, Sea Salt

Breakfast Quesadilla | \$20.00

Scrambled Eggs, Bacon, Tomato, Peppers, Cheddar Cheese, Onion, Sour Cream and Pico De Gallo

Eggs Benedict | \$24.00

Toasted English Muffin, Grilled Canadian Bacon, Sauteed Spinach. Soft Poached Eggs, Hashbrowns, Hollandaise Sauce, Scallion

French Toast | \$16.00

House Made Fruit Compote, Candied Almonds, Maple Syrup

Add Ons:

Avocado | \$3.00
Glazed Ham | \$4.00
Smoked Salmon | \$5.00

MAINS

Tuna Crunch Bowl | \$26.00

Pickled Cucumber, Snow Peas, Ginger Pepper Slaw, Avocado, Puffed Rice, Sweet Soya Dressing

Steak and Eggs | \$42.00

Grilled Top Sirloin, Choice of Two Eggs, Crispy Potato, Ratatouille, Butter Toasted Ciabatta

Ceaser Salad | \$19.00

Romaine Lettuce, Garlic Croutons, Parmesan Cheese and Anchovy, Dressed with House Ceaser Dressing

Crispy Chicken Schnitzel | \$28.00

Toasted Ciabatta, Tomato Jam, Creamy Slaw, Butter Lettuce, Charred Lemon

The Zeus Burger | \$34.00

Wagyu Beef, Humboldt Fog Goat Cheese, Smoked Bacon, Butter Lettuce, Tomato, Toasted Brioche Bun

Add Ons:

Chicken | \$9.00
Rock Fish | \$10.00
Shrimp | \$14.00

DESSERT

Two Scoops of Ice Cream or Sorbet | \$12.00

King Richard's Key Lime Pie | \$17.00

Citrus Sauce, Candied Orange

A la Carte plus 17% gratuities. Please notify us of any food allergies.