



## **RIO BRUNCH**

TAKE YOUR PICK UP FROM OUR ALL-INCLUSIVE SELECTION  
OF PASTRIES, EGGS, SIGNATURES AND SWEETS

SUNDAY 11th | 1PM - 6PM

PACKAGES AVAILABLE FOR 3 HOURS

Including mocktails, fresh juices, soft drinks, hot beverages \_425

Add-on house red, white & Rosé wines, sangrias, selected cocktails  
(Paloma, Bramble, Morning Mule, Caipirinia), pimm's & beers \_560

Add-on mimosa, bubbly sangrias, Moët & Chandon Champagne, Gin Mare \_790

## **E G G S**

Truffled scrambled eggs on toast

Eggs Mimosa, crispy bacon & avocado (GF)

Eggs Benedict, veal bacon, salmon or spinach, hollandaise sauce (S)

Poached eggs, avocado, brown bread, tomato salsa

## **S T A R T E R S**

**Delícias do Brasil**

*coxinha, empada, pão de queijo*

**Salada de carnaval**

*pineapple, iceberg lettuce, shrimp (GF) (S)*

**Saladinha de feijao fradinho e polvo**

*black eye peas and octopus salad*

**Salada de manga**

*mango salad, cucumber, red bell pepper & coriander (GF) (V)*

Yellowfin tuna ceviche, sesame, avocado, sweet onion vinaigrette

Flat bread, avocado, chimichurri

Beef tartare, sundried tomato dressing, rustic bread

## **M A I N S**

**Picanha no Espeto**

*rump cap*

**Franguinho piri-piri**

*grilled baby chicken, piri-piri sauce*

**Moqueca de camarao**

*brasilian shrimp stew served with white rice*

**Polvo na brasa**

*grilled octopus, baby potato, lime dressing*

**Les coquillettes de mon enfance (V)**

**Milho assado**

*grilled corn & herbs butter sauce*

## SWEETS

Abacaxi braseado

*roasted pineapple & yogurt ice cream*

Panna cotta de Maracujá

*passion fruit panna cotta (GF)*

Brigadeiro de chocolate

*fudge chocolate balls*

Salada de frutas tropical

*exotic fruit salad (GF)*

Acai na tigela

*acai bowl, coconut, granola, fresh exotic fruit*

Rabanadas

*sweet fried bread, cinnamon & mango jam*



