Alexander's Restaurant

Christmas BRUNCH MENU

Friday December 25, 2026
12 noon until 3:00 pm

SOUP

Red Peas Soup with Salt Beef & Spinners
with freshly baked pumpkin dinner rolls

SALAD BAR

Display of international cheese platter with crackers
Assorted mixed lettuces, cherry tomatoes, cucumbers, red onion, shredded carrot, raisins, dry cranberries, toasted nuts, olives, roasted beets, shredded cabbage, parmesan cheese, papaya balsamic dressing

SEAFOOD OMELETTE STATION

Shrimp
Lobster
Smoked Salmon
Chopped Scallion
Chopped Bacon
Diced Ham
Bell Peppers
Onions
Chopped Tomatoes
Grated Cheddar Cheese
Julienne Peppers
Scallion
Thyme
Scotch Bonnet Pepper

ENTREES

Pink Peppercorn-Crusted Smoked Beef Tenderloin
(finished on pimento charcoal grill)
Jack Daniel Braised Chicken Breast
(with caramelized mushroom, candied walnuts & cranberries)
Honey-Pineapple Roasted Ham
(with caramelized apples)
Blueberry-Lime Glazed Salmon
(with tomato scotch bonnet chutney)



ACCOMPANIMENTS

Tropical Black Bean Wild Rice
Duo of Potato Truffle infused Israel Style Cous-Cous
Fried Festival
Brown Butter Glazed Carrots
Pickled Saltfish

DESSERTS

Christmas Cake
Sorrel & Jack Daniel Cheesecake
Chocolate Mousse Cake
Coconut Rum Cake
Tropical Fruit Platter

US$73.00 per person, inclusive of a Glass of Sorrel
Price Subject to 15% Government Tax & 10% Service Charge
reservations: 876-929-9000