



UNIVERSAL ORLANDO™



EGGS-OTIC EASTER BRUNCH

Sunday, April 16, 2017 • 11am - 3pm

RESERVATIONS:

OpenTable • 407.503.DINE (3463)
or visit or call the concierge at 407.503.3200

From the Garden

- Mixed Organic Baby Greens
- TOPPINGS:
Mandarin Oranges, Cucumbers, Tomatoes, Shredded Carrots, Garlic Croutons, Red Onions, Sun-Dried Blueberries, Toasted Almonds, Blue Cheese
- DRESSINGS:
Cilantro Buttermilk Ranch, Caesar and Balsamic Vinaigrette
- Green Bean Salad with Avocado Green Goddess Dressing
- Antipasto Pasta Salad with Salami, Provolone, Olives, Tomatoes, Pepperoncini
- Roasted Potato and Bacon Salad
- Capresse Cous-Cous Salad with Lemon Basil Vinaigrette
- Selection of Imported and Domestic Cheese
- Candied Papaya in Spiced Syrup with Queso Fresco Martini

Out of the Ocean

- Hot and Cold Smoked Salmon
- Mahi-Mahi
- Scallops
- Shrimp
- RAW BAR:
Jumbo Shrimp, King Crab Legs, Mussels and Oysters
- Cocktail Sauce
- Lemons and Limes
- Ahi Tartar Martini

Asian Charcuterie Station

- Chicken Terrine with Apricot and Walnuts
- Apple Ginger Stuffed Pork Loin Sous-Vide
- Chili Garlic Shrimp Terrine

Sushi Station

- Assorted Sushi
- ROLLS:
California, Eel and Avocado, Spicy Tuna and Vegetable
- Vietnamese Shrimp Summer Rolls
- Pickled Ginger
- SAUCES:
Soy Sauce, Wasabi, Sweet Chili and Peanut

Into the Fire

- Tender Shrimp
- Marinated Beef
- Ginger Spiced Chicken
- Jasmine Rice
- NOODLES:
Udon and Rice
- Assorted Vegetables
- SAUCES:
Teriyaki, Coconut Red Curry Broth, Sweet and Sour

Omelet and Waffle Station

- CONDIMENTS:
Mushrooms, Tomatoes, Onions, Ham, Applewood Smoked Bacon, Aged Cheddar and Swiss Cheese
- Crispy Waffles with Maple Syrup, Whipped Cream and Strawberries

Carvers and Main Selection

- Cream of Asparagus Soup
- Rosemary Garlic Roasted Leg of Lamb, Balsamic Fig Reduction
- Palmetto Creek Farm Smoked Ham, Cherry Glaze
- Grilled Salmon with Baby Spinach and Sun-Dried Tomato Cream

Carvers and Main Selection (cont'd)

- Chicken Breast Stuffed with Portobello Mushroom, Boursin, Cheese, Smoked Tomato Jus
- Roasted Fingerling Potatoes with Butter and Parsley
- Green Beans, Golden Beets, Tri-Colored Carrots, Roasted Red Pepper

Desserts

- ARRAY OF FRESHLY BAKED:
Breads, Pastries, Cakes, Pies and Tortes

\$56* Adult

\$24* Child (ages 3 - 9)

Children under age 3 complimentary

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LOEWS ROYAL PACIFIC RESORT AT UNIVERSAL ORLANDO™

6300 Hollywood Way
Orlando, Florida 32819

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