



UNION

A La Carte Brunch Menu - Restaurant Month

Address: The Crescent

Phone: (345) 640 5660

Cuisine: Upscale Grill & Cocktail Bar



OCT 2024



A La Carte Brunch Menu

Sunday 13th October, 11am-3pm

LAZY BREAKFAST

Eggs Benedict	CI\$14
Two English muffins, hollandaise sauce. Add prosciutto CI\$4, smoked salmon CI\$8 or bacon CI\$4	
Huevos Rancheros	CI\$18
Two fried or poached eggs, tortillas, pico de gallo, chistorra, guacamole, refried beans and lime	
Shakshuka	CI\$18
Baked eggs in a Maghrebi spiced tomato sauce (paprika and cumin), with roasted red peppers and crumbled feta	
Avocado Sourdough Toast	CI\$16
Topped with feta, blistered tomatoes, sambal, pico de gallo, and cilantro. Add smoked salmon CI\$8, bacon CI\$4 or grilled chicken CI\$12.	
Steak & Eggs	CI\$15
Angus steak skewers with two fried or poached eggs, breakfast potatoes, cherry tomatoes and chimichurri sauce	
'Full Monty' Platter	CI\$20
Two poached or fried eggs, English pork sausage, crispy bacon, breakfast potatoes, cherry tomatoes, baked beans, and grilled mushrooms. Add sourdough toast	

WAFFLES & PANCAKES

Classic	CI\$12
Served with sugar dust and real maple syrup or honey for \$12. Add blueberries, banana or strawberries CI\$5 each or bacon CI\$4	
Island Dream	CI\$16
Featuring banana, rum and raisin gelato, candied walnuts, and rum caramel sauce	
Chocoholic	CI\$16
A delightful mix of chocolate and vanilla gelato, brownie and chocolate sauce	
Eton Mess	CI\$16
Strawberry four ways—fresh, sorbet, candy and meringue kisses	
Mango Mania	CI\$16
Mango compote, mango sorbet, orange candy, pineapple foam and lime zest	

SUNDAY ROAST

Includes Yorkshire puddings, roast potatoes, herb stuffing, glazed carrots, broccoli, beef gravy, horseradish cream, English mustard.

Prime Rib	CI\$45
Beef	CI\$45

APPETIZERS & DISHES

Caesar Salad	CI\$16
A classic Caesar salad for \$16. Add grilled or jerk chicken CI\$10 or blackened shrimp CI\$15	
Burrata	CI\$19
Italian burrata served with torched orange, lavender and candied walnuts	
Truffle Mushroom Pâté	CI\$18
Local mushrooms, truffle, olive crumb, cornichons and toast	
Angus Steak Tartare	CI\$18
Garnished with Parisienne, Quai's egg, grissini, and 'forrest smoke'	
Union Ceviche	CI\$23
Wahoo served with passionfruit 'aguachile' and scotch bonnet sorbet	

Smoked Fish Pâté	CI\$16
Snapper blended with sour cream, guacamole, cilantro and toast	
Garlic Shrimp	CI\$18
Butterflied shrimp cooked in garlic chili butter, served with grilled baguette	
Scallops	CI\$23
Alaskan scallops served with warm apple velouté and Spanish chistorra	
Mussels Marinières	CI\$27
PEI mussels in white wine marinière sauce, accompanied by French fries	
Snapper	CI\$39
Pan-seared local snapper with PEI mussels, hand-rolled gnocchi, red curry coconut broth and crispy capers	
Salmon	CI\$39
Roasted Chilean salmon with chorizo and sun-blush tomato cream sauce, served with butter beans, cherry tomatoes and spinach	
Tuna Poke Bowl	CI\$23
Marinated sushi-grade tuna served with rice, wakame, avocado, edamame beans and blush daikon	
Mushroom Risotto	CI\$29
Made with local mushrooms, aged Parmesan and balsamic glaze	

STEAKS & BURGERS

All steaks are served with either fries or whipped mash, blistered tomatoes and one sauce.

Add lobster tail CI\$15

Burger add-ons: Fries CI\$6, togarashi fries CI\$6, truffle parmesan fries CI\$9

Tenderloin Centre Cut	CI\$65
8oz	
New York Strip	CI\$49
14oz	
Ribeye	CI\$79
18oz	

Picanha

CI\$45

10oz

Cowgirl

CI\$89

16oz

Angus Burger 8oz

CI\$20

An Angus patty topped with crispy bacon, cheddar, onion jam, tomato, lettuce, pickles, and chipotle sauce, served on a brioche bun

New Zealand Lamb Burger 6oz

CI\$20

A lamb patty with feta tzatziki, onion jam, lettuce, and pickled cucumber on a brioche bun



Last updated: Tue 08 Oct, 2024