

WEEKEND BRUNCH

ALL YOU CAN EAT

Adults: 1,000 | Kids 5-12: 500 | 4 & under: Free

BITES

COTTAGE CHEESE (M)
SUNCHOKE ARANCINI (M)
CHICKEN CROQUETAS
DUCK RILLETTES

CHEESE

CAMEMBERT CLOUD (M)
Chutney / Rye Bread / Seeds / Greens
TRUFFLE CHEESE SNOW (M)
Chutney / Rye Bread / Seeds / Greens

EGGS

EGG MEURETTE
Confit Onion / Pancetta / Croutons / Red Wine Sauce
POACHED EGG & MUSHROOM CREAM (M)
Croutons / Greens / Champignons
DEVILED EGGS (M)
Boiled Eggs / Mayonnaise / Mustard / Green Salad

STARTERS

LEEK & POTATO ESPUMA (M)
Potato Confit / Potato Chips / Hazelnuts
PRAWN MAYONNAISE *3 PCS
Mayonnaise Trio / Pickles / Crispy Bread
BEETROOT & CURED SALMON
Sour Cream / dill / Pickles
FLAMBÉED TIGER PRAWNS *3 PCS
Butter / Garlic / Pastis / Parsley
QUINOA SALAD (M)
Ratatouille / Mixed Tomatoes / Micro basil / Seeds

TORTILLAS

CHORIZO & MANCHEGO
Chutney / Confit Tomatoes / Greens
CURED SALMON
Sour Cream / Dill / Pickles
BELL PEPPER & ONION (M)
Confit Bell Pepper / Caramelized Onion / Basil

PASTA & RISOTTO

MUSHROOM RISOTTO (M)
Mushroom Duxelles / Parmesan / Chives
HAM & CHEESE COQUILLETTES
Paris Ham / Cream / Emmental / Black Pepper
LINGUINE AGLIO E OLIO (M)
Extra Virgin Olive Oil / Garlic / Chili
TIGER PRAWN FETTUCCINE
Lobster Cream / Garlic / Spring Onion / Rouille
PENNE BOLOGNESE
Beef / Tomato Sauce / Parmesan
CRAB MEAT RISOTTO
Crab Bisque / Tomato Sauce / Parmesan / Rouille

MAINS

TOULOUSE SAUSAGE
Mashed Potatoes / Confit Onion / Green Salad / Jus
PAN-SEARED BARRAMUNDI
Ratatouille / Potato Confit / Fennel / Brown Sauce
CONFIT DUCK LEG
Sautéed Potatoes / Shallot / Parsley / Jus
EGGPLANT MEDLEY (M)
Eggplant Caviar / Eggplant Confit / Pumpkin seeds
GLAZED PORK BELLY
Potato confit / Mushroom Textures / greens / Jus
SUNCHOKE TEXTURES (M)
Sunchoke Purée / Confit Sunchoke / Hazelnuts
CRISPY POLENTA (M)
Ratatouille / Eggplant / Garlic / Sunflower Seeds

DESSERTS

CHOCOLATE MOUSSE (M)
Dark Chocolate / Cocoa Nibs
ICED NOUGAT (M)
Cranberry / Apricot / Longan / Cashew / Berries Sauce
HAZELNUT ENTREMET (M)
Milk Chocolate / Royaltine / Hazelnut Praline / Chantilly
APPLE CRUMBLE (M)
Apple Textures / Longan / Caramel / Vanilla Ice Cream

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



BRUNCH COCKTAILS

Elevate your brunch with our special cocktails. Enjoy them by the glass or jug, perfect for sharing with friends. Cheers to a delightful brunch experience!



GLS / JUG

APPLE SPRITZ 280 / 900

Skyy Vodka / Prosecco / Apple Juice
Lime Juice / Syrup / Soda

ELDERFLOWER G&T 240 / 800

Henkes Gin / Tonic / Soda
Elderflower & Cucumber Syrup

PIÑA RUM PUNCH 260 / 850

Brugal Rum / Apple / Orange / Pineapple
Lime / Piña Colada Syrup

TEQUILA PASSION 280 / 900

Jose Cuervo Reposado / Passionfruit Liqueur
Apple Juice / Cranberry Juice / Soda / Mint

MOJITO 260 / 850

Brugal Rum / Lime / Mint / Syrup / Soda

ESPRESSO MARTINI

Skyy Vodka / Kahlúa

Espresso / Syrup

280



**BUY 3
GET
1 FREE**