



C U I S I N E S   O N   S T A G E

## BRUNCH

### APPETIZERS

Chicken Liver Parfait with White Wine Jelly  
Grilled Asparagus salad with Truffle Mayonnaise  
Smoked Salmon and Salmon Gravlax  
Bagels / Cucumber / Cream Cheese  
Cobb Salad with Grilled Chicken, Avocado & Sweetcorn  
Caprese Salad  
(Tomato, Mozzarella, Pesto)  
Egg Mimosa  
DIY Caesar Salad Station

### DELI COUNTER & CHEESE

Marinated Artichokes / Sundried Tomatoes / Olives  
Crudités  
(Carrot, Cucumber, Celery)  
Babaganoush / Hummus  
Pita Bread  
Iberico Ham / Salami / Mortadella / Chorizo  
Comté / Camembert / Emmental / Stilton / Goat's Cheese / Parmesan

### BREAD STATION

Baguette / Multigrain / Rye Bread / Cornbread / Soft Rolls  
Herb Butter / Truffle Butter / Plain Butter

### BRUNCH SPECIALS

Served to your Table

Seafood Tower  
Oysters / King Crab / Lobster Claws / Tiger Prawns / Scallop Ceviche  
Lobster Benedicte, Poached Egg, Champagne Hollandaise

### LIVE STATIONS & CARVING

Torched Wagyu Beef with Daikon and Ponzu Dressing  
Sushi and Sashimi Counter  
Roasted Prime Rib  
Red Wine Sauce / Mustards  
Pasta Station  
Fresh Egg Pasta and Variety of Sauce

### HOT PASS

Braised Beef in Red Wine Sauce  
Yorkshire Puddings  
Grilled Lamb Cutlets with Mint Sauce  
Flamed Seafood in Bisque Sauce  
Gratin Dauphinois  
Vichy Carrots  
Green Beans

### DESSERTS

Sugar Coated Donuts  
Chocolate Croissants  
Signature Macarons  
Chocolate Pralines  
Tiramisu a la minute  
Cheese Cake  
Carrot Cake  
Dark Chocolate Tart  
Mixed Fruit Tartlets  
Ice Cream Selection  
Fruit Selection