

## SUNDAY BRUNCH AT VOILÀ!

### DELI COUNTER

Foie Gras Parfait, Truffle and Wine Jelly  
Marinated Little Sardines  
Smoked Salmon / Gravlox Salmon / Salmon Tarator  
Blinis and Condiments

### CHARCUTERIES

Chorizo, Saucisson, Black Forest Ham, Cooked Ham, Bresaola  
Bone-in Iberico Ham  
Seasonal Fruits, Nuts, Dried Fruits

### SALADS & APPETIZERS

Ruccola Salad, San Daniele Ham, Burrata, Black Truffle  
Vitello Tonnato, Capers, Lemon  
Farro Salad with Kale and Grilled Mushroom  
Beetroot Martini, Goat's Cheese Espuma, Truffle Pearl  
Coleslaw  
Caviar Tartlet with Avocado and Salmon Tartare

### AGED CHEESE TROLLEY

Assorted Cheese Selected by Chef  
Caesar Salad in Parmesan Wheel

### HOMEMADE BREAD & VIENNOISERIES STATION

Sourdough, Baguette, Focaccia, Walnut-Fig Roll, Dill Bread Roll  
Pistachio Croissant, Chocolate Croissant, Strawberry Chocolate Croissant  
Butter, Truffle Butter, Herb Butter, Local Jams, Marmalade

### JAPANESE COUNTER

Sashimi, Nigiri, Maki Rolls  
Salmon / Madai / Akami / Octopus / Kampachi / Yellowfin Tuna / Truffle Roll

### GRILL STATION

#### SERVED TO YOUR TABLE

Variety of Fresh Fish or Scallop  
Variety of Australian Beef Cuts

## **SEAFOOD ON ICE**

Variety of French Oysters  
Poached Scallop, Mango Sphere, Kaffir Lime  
Octopus Salad with Potato, Fennel and White Balsamic  
Yellowfin Tuna Tartare in Assorted Cones – Live Station  
Whelks / Large Dutch Mussels  
Tourteau – French Brown Crab in Endive Leaf  
Variety of Poached Prawns / Shrimp  
Thai Seafood Sauce, Shallot Mignonette, Lemon, Cocktail Sauce, Tartare Sauce, Mayonnaise

## **PIZZA & PASTA STATION**

Assorted Flavours

## **HOT PASS SOUP**

Truffle & Mushroom Cream Soup  
Crab Bisque

## **MAINS AND SIDES**

BBQ Beef Brisket  
BBQ Sauce  
Crispy Roasted Pork Belly, Artisanal Sausages, Mustard Sauce  
Endive Gratin, Paris Ham, Truffle Bechamel  
Braised Iberico Pork Shoulder with Bell Pepper and Olives  
Potato Gnocchi with Cep Mushroom, Girolles and Truffle  
Gambas al Ajillo  
Seared Seabass, Seafood Broth with Tomato and Olives  
Sautéed Green Beans (Kenya Beans)  
Buttered Mash Potato with Truffle

## **THAI STATION**

Yum Som-O  
Scallop Saeng-Wa  
Gaeng Rawang  
Pla Samun Pai  
Fish Maw Soup with Crab Meat  
Pad Thai Station  
Tom Yum Soup  
Steamed Mud Crab  
Steamed Rice

Please advise us of any special dietary requirements, including potential reaction to allergens.

## DESSERTS

Madagascar Vanilla Egg Tart

Double Chocolate Cookie

Coffee Tiramisu Choux Cream

Chocolate Hazelnut & Caramel Crunchy Mousse

Lemon Cheesecake, Muscat Grape

72 % Chocolate Black Forest Mousse

Caramel Custard Pudding

Vanilla Coconut & Mango Panna Cotta

Blackcurrant & Champagne Tart

Chocolate Bonbon

Macaron Burger

## DESSERT STATION

Cherry Jubilee with Vanilla Bean Ice Cream

Ice Cream and Sorbet Station  
Condiments and Sauce

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