

SUNDAY BRUNCH MENU

DELI COUNTER

Foie Gras Parfait, Truffle and Wine Jelly Game and Foie Gras Pithiviers Bruschetta with Padron Peppers, Burrata and Anchovy Smoked Salmon / Gravlax 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 Mache Salad with Melted Goat Cheese Croutons, Walnut and Honey Avocado Martini, Crayfish Tails, Horseradish Mayo Coleslaw Buckwheat Crepe with Cream Cheese and Caviar

AGED CHEESE TROLLEY

Assorted Cheese Selected by Chef Caesar Salad in Parmesan Wheel

HOMEMADE BREAD & VIENNOISERIES STATION

Sourdough, Baguette, Focaccia, Walnut-Fig Roll, Laugen Bread Assorted Croissant & Viennoiseries Butter, Truffle Butter, Herb Butter, Local Jams, Marmalade

JAPANESE COUNTER

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

GRILL STATION SERVED TO YOUR TABLE

Variety of Fresh Fish or Scallop Variety of Australian Beef Cuts

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

SEAFOOD ON ICE

Variety of French Oysters Poached Scallop, Dashi, Caviar Octopus Salad with Potato, Fennel and White Balsamic Salmon Tataki, Lemongrass Vinaigrette Whelks / Large Dutch Mussels Poached Snow Crab Variety of Poached Prawns / Shrimp Thai Seafood Sauce, Shallot Mignonette, Lemon, Cocktail Sauce, Tartare Sauce, Mayonnaise

PIZZA & PASTA STATION

Assorted Flavours

HOT PASS

SOUP

Classic French Onion Soup, Gruyeres, Croutons Crab Bisque

MAINS AND SIDES

BBQ Beef Brisket BBQ Sauce Salmon en Croûte Endive Gratin, Paris Ham, Truffle Bechamel Iberico Pork Shoulder Stew with Chorizo Fusilli Boscaiola, Bacon & Mushroom Gambas al Ajillo Monkfish Stew, in Tomato Sauce with Olives and Capers Sauteed Green Beans (Kenya Beans) Buttered Mash Potato

THAI STATION

Yum Som-O Nam Tok Moo Gaeng Rawang Pla Samun Pai Fish Maw Soup with Crab Meat Pad Thai Station Tom Yum Soup Steamed Mud Crab Steamed Rice

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DESSERTS

Madagascar Vanilla Egg Tart Double Chocolate Cookie Mille-Feuille Vanilla / Hazelnut Panettone Almond Frangipane Lemon-Raspberry Tartlet Belgian Dark Chocolate Mousse Carrot Cake Pistachio Choux Macaron

DESSERT STATION

Crepe Suzette with Vanilla Ice Cream Ice Cream and Sorbet Station Condiments and Sauce

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