

SUNDAY BRUNCH MENU

DELI COUNTER

Foie Gras Parfait, Mushroom Duxelle
Smoked Salmon / Gravlax Salmon / Salmon Tarator
Blinis and Condiments
Stuffed Vine Cherry Tomatoes, a la Provençale

CHARCUTERIES

San Daniele Ham, Saucisson, Black Forest Ham, Cooked Ham, Bresaola
Bone-in Serrano Ham
Seasonal Fruits, Nuts, Dried Fruits

SALADS & APPETIZERS

Green Asparagus Salad, Potato, Hazelnut, Beaufort Cheese
Octopus Salad with Potato, Fennel and White Balsamic
Vitello Tonnato, Capers, Lemon
White Asparagus with Soft Boiled Egg and Truffle
Asparagus Martini, Parmesan Foam, Caviar

AGED CHEESE TROLLEY

Assorted Cheese Selected by Chef
Caesar Salad in Parmesan Wheel

HOMEMADE BREAD STATION

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

SEAFOOD ON ICE

Oyster Bar
Ostra Regal Oyster #4 – Asparagus Vinaigrette
Poached Lobster, Cauliflower Mousse, Bisque Reduction with Vanilla
Poached Hokkaido Scallop, Pear, Yuzu Gel
Salmon Tataki, Lemongrass Vinaigrette
Dutch Mussels
Whelks
Variety of Poached Prawns / Shrimp
Thai Seafood Sauce, Shallot Mignonette, Lemon, Cocktail Sauce, Tartare Sauce, Mayonnaise

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

JAPANESE COUNTER

Sashimi, Nigiri, Maki Rolls, Mini Tuna Poke Bowls
Salmon / Madaï / Akami / Octopus / Kampachi / Yellowfin Tuna / Asparagus

LIVE PASTA & RISOTTO STATION

Spaghetti, Capellini, Fusilli, Penne
Crab Meat / Amatriciana / Lobster AOP / Truffle Sauce
Risotto with Asparagus, Green Pea and Truffle
Bella Sera Pizza
48 hrs fermented Dough with Italian Spelt and Flour
Asparagus & Bottarga / Truffle & Mushroom / 3 Tomato, Anchovy & Caper

HOT PASS

SOUP

White Asparagus Velouté
Crab Bisque

MAINS AND SIDES

Lamb Leg, Rosemary and Garlic
Black Garlic Jus
Salmon en Croûte
Confit Duck Leg, Pommes Lyonnaise, Green Peppercorn Sauce
Asparagus Gratin, Bechamel
Sauteed Mussels in Calabria Style - Nduja, Orange, Fennel
Artichokes Romana Style
Grilled Luganega with Sauteed Potato and Broccoli
Gambas al Ajillo
Buttered Mash Potato
Glazed Carrots
Sauteed Green Beans (Kenya Beans)

THAI STATION

Yum Mamuang
Nam Tok Moo
Panaeng Beef
Fish Maw Soup with Crab Meat
Steamed Mud Crab
Steamed Rice
Hoy Thod – Crispy Oyster Omelette – Live Station
Pad Thai Goong – Live Station

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DESSERTS

Assorted Croissant & Viennoiseries

Double Chocolate Cookie

Mille-Feuille Vanilla/Hazelnut

Fraisier – Strawberry Cake

Mango Sticky Rice

Torta Caprese

Raspberry, Chocolate & Orange Tart

Tiramisu

Apple Pie

Carrot Cake

Paris-Brest

Macaron

DESSERT STATION

Ice Cream and Sorbet Station

Condiments and Sauce

Hot Pancake Lava

72% Dark Chocolate, Earl Grey, Crème Brûlée & Feuilletine Cake

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TABLE MENU

Brunch Specials

Assorted Australian Beef & Veal Cuts
Ribeye, Striploin, Tenderloin, Wagyu A5, Veal Tenderloin
Grilled Asparagus, Morel-Cognac Velouté

Variety of Fresh Fish or Hokkaido Scallop
Based on Seasonality, and Sustainable Fishing
Asparagus Foam, Bone Jus

KID'S MENU

Penne Carbonara
Penne Pomodoro
Spaghetti Bolognese
Grilled Fish with Tartare Sauce, Lemon Wedge
Pizza Margherita
French Fries

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