

## Desserts

### Tiramisu

Coffee orange drizzle, cinnamon cream

### Chocolate Forrest Fruit

Dark Chocolate mousse, marinated forrest fruit, cookie crumble

### Quesillo

Caramel flan, butterscotch caramel sauce

### Five Spice Pineapple

Rum balsamic butter, vanilla sauce, cinnamon ice cream

### Dessert of the Day

Announced by your server



## SUNDAY BRUNCH MENU



Suggested aperitif: Veuve Clicquot Brut NV Gls \$19 Btl \$110

---

Price \$49.00 p.p. Including mimosas • Unlimited bubbles supplement \$8  
Kids up to 12 years \$30.00

Price in US Dollars excluding taxes. 15% service charge will be added to parties of 6 and larger.

## Breakfast Items

### Fresh Fruit Yoghurt

Plain yogurt, fresh fruit salad, raisins, toasted nuts

### French Toast

Cinnamon butter, fruit salad, syrup, bacon, sausage

### Croissant

Mini croissant filled with strawberries, pastry cream, hot chocolate sauce

### Puff Pastry

Oven baked, stuffed with shrimp, lobster, bacon and cheese ragout

### Eggs Benedict

Poached eggs served on toasted muffin with smoked salmon or ham, hollandaise sauce

## Appetizers

### Fresh Oyster (Upon availability)

Supplement \$4 per piece

### Chicken Curry Waldorf Salad

Sliced juicy chicken breast mixed with apples, celery and raisins, toasted walnuts, curry mayo

### Caprese

Buffalo mozzarella, basil, grape tomato, arugula, balsamic drizzle

### Caesar Salad

Parmesan cheese, bacon bits, chopped egg, anchovy, lemon mustard vinaigrette

## Appetizers cont.

### Pulled Pork Taco

Cole slaw, pico de gallo, sriracha yoghurt mayo

### Macaroni Fritters

Spicy roasted tomato basil sauce

### Escargots and Shrimp

Garlic and fresh herb butter sauce, toast points

### Lobster Cappuccino

Chopped shrimp, saffron cream

### Brunch soup

Will be announced by your server

## Main Courses

### Garlic Shrimp

Pan seared, fresh pasta, dill saffron sauce

### Pacific Salmon

Pan seared, lentils, bacon, caper butter sauce

### Beef Tenderloin

Oven roasted, potato truffle mash, red wine truffle sauce

### Thai BBQ Pork Tenderloin

Cooked low and slow, roasted egg plant, coconut curry sauce

### Portobello Mushroom

Oven roasted, blue cheese crumble, red bell pepper orange sesame sauce