

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 Gl \$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