

## Desserts

### Chocolat Pot de Creme

Chocolat flan, mint cream, orange peel

### Syllabub

Lemon, white wine, whipped cream, red fruit, lime zest, almond cookie crumble

### Quesillo

Caramel flan, butterscotch caramel sauce

### Apple Tarte Tatin

Vanilla creme, cinnamon ice cream

### Dessert of the Day

Announced by your server



## SUNDAY BRUNCH MENU



Suggested aperitif: Veuve Clicquot Brut NV Gl's \$19 Btl \$110

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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

### Ricotta Fruit Salad

Honey drizzle, raisins , toasted nuts

### French Toast

Vanilla cinnamon butter, blue berries, pear compote, syrup, bacon, sausage

### Croissant

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

### Dutch Grits

Cheese, spicy shrimp, bacon

### 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

### Salmon Rilette

Roasted bell pepper, capers, lemon confit, arugula salad, pine nuts, toast

### Chef's Salad

Mixed greens, blue cheese crumble, rosemary croutons, pickled pears, raspberry vinaigrette

## Appetizers cont.

### Pulled Pork Taco

Cole slaw, pico de gallo, sriracha yoghurt mayo

### Pissaladiere

Puff pastry, caramelized onions, anchovy, olives, roasted tomato, bell pepper

### Escargots and Shrimp

Garlic and fresh herb butter sauce, toast points

### Asparagus potato truffle cream

Fresh herbs, potato croutons, scallions

## Main Courses

### Scallop Squid Duo

Squid ink pasta, roasted tomato, anchovy, basil, lemon herb oil

### Fresh catch shrimp duo

Panseared, parsnip creme, cinnamon infused lobster butter sauce

### Skirt Steak

Oven roasted potato wedge, anchovy butter, shii take sauce, chimichurri

### Duckbreast

Panseared , wasabi potato puree, citrus plum sauce

### Brie

Breaded, five spice, mango chutney, pear, dried cranberry, balsamic port reduction