

Eggs & Omelettes

Eggs Benedict
poached free range hen egg, spinach,
espelette pepper, Hollandaise sauce

Chawanmushi
shrimps, chicken, chives

Omelette
mushrooms, truffle cream sauce

Healthy Starters

Greek Yoghurt
mixed berry compote

Granola Parfait
Greek yoghurt, mango coulis,
fresh berries

Bircher Muesli
dried fruits, apples, assorted nuts

Soups

Cream of Butternut Squash
available at Brasserie on the Eighth

Forest Mushroom
available at Nicholini's

"Brunch of Surprises"

*please stay tuned for the pop-up culinary carts
during today's brunch*

Caesar Salad
herb croutons, shaved Parmesan

Risotto in Parmesan Wheel
mushrooms, Taleggio cheese

Bouillabaisse
saffron rouille croutons

Mixed Berries
Chantilly cream, ice cream, sherbets and meringue

Apple Crumble
vanilla sauce

Champagne Brunch

on the
8th



Mix & Shake Bar

pamper your senses with the sunday drinks by our mixologists

Pacific Bar cold-pressed Bloody Mary

Perrier-Jouët Grand Brut NV Champagne cocktail
(Mimosa, Kir Royale, Bellini)

Perrier-Jouët Grand Brut NV Champagne

Warsteiner German draught beer

Autumn mocktails

Seafood on Ice

Mains

Roasted Chilean Cod
mushroom cream sauce

Grilled Prawns
bisque sauce, Brussel sprouts

Italian Meatballs
tomato stew, mashed potato

Grilled Beef Tenderloin
beurre Maître D'Hôtel, arugula salad

Grilled Lamb Chops
rosemary and garlic jus, ratatouille

Baked Aubergine Parmigiana (v)

*for our junior guests, please check with our team for entree
sized servings and special dishes.*

Sides

French Fries Creamy Spinach Mashed Potato

Steamed Vegetables with Herbs Ratatouille

Sautéed Broccoli in Garlic Butter

Cheese Library

explore our artisanal cheese selection.

Desserts

Panna Cotta with Mango Coulis

Blueberry Cheesecake

Crème Caramel

Strawberry Mille-feuille

Modern Black Forest

Autumn Profiteroles

Seasonal Fresh Fruits

Ice Cream Selection