

Eggs & Omelettes

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

Egg en Cocotte
mushroom, black truffle paste

Omelette
asparagus, crabmeat

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 Pumpkin
available at Brasserie on the Eighth

Winter Mushroom
available at Nicholini's

"Brunch Surprises"

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

Caesar Salad
traditional condiments

Risotto in Parmesan Wheel
lobster, tomato, basil

Beef Goulash
homemade spätzle

Mixed Berries
Chantilly cream, ice cream, sherbets and meringue

Apple Crumble
vanilla sauce

Champagne Brunch

on the

8th

Pacific Bar

*al dente
pasta kitchen*

*cheese
library*

*antipasto
garden*

Nicholini's

*taste of
China*

welcome

*carving
counter*

Brasserie on the Eighth

*sushi
bar*

*mix &
shake
bar*

Mix & Shake Bar

pamper your senses with the specialty drinks by our mixologists

Pacific Bar cold-pressed Bloody Mary

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

Perrier-Jouët Grand Brut NV Champagne

Warsteiner German draught beer

Refreshing Mocktails

Seafood on Ice

Mains

Pan-fried Halibut Fillet
braised lentils, beurre blanc

Grilled Prawns
bisque sauce, Romanesco broccoli

Roasted Pork Loin
creamy mushroom ragout

Grilled Beef Tenderloin
beurre Maître D'Hôtel, truffle mash, arugula salad

Baked Aubergine Parmigiana

*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 artisan cheese collection.

Desserts

Panna Cotta with Raspberry Coulis

Blueberry Cheesecake

Chocolate Mousse with Griottines

Strawberry Mille-feuille

Opera Cake

Lemon Éclairs

Seasonal Fresh Fruits

Ice Cream Selection