

Eggs & Omelettes

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

Quiche Lorraine
creamy tomato sauce

Omelette
asparagus

Healthy Starters

Greek Yoghurt
strawberry & rhubarb compote

Bircher Muesli
dried fruits, apples, assorted nuts

Soups

Cream of Mushroom
available at Brasserie on the Eighth

Tomato Soup with Basil Pesto
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
asparagus, peas, Burrata and Pecorino cheese

Beef Goulash
homemade spätzle

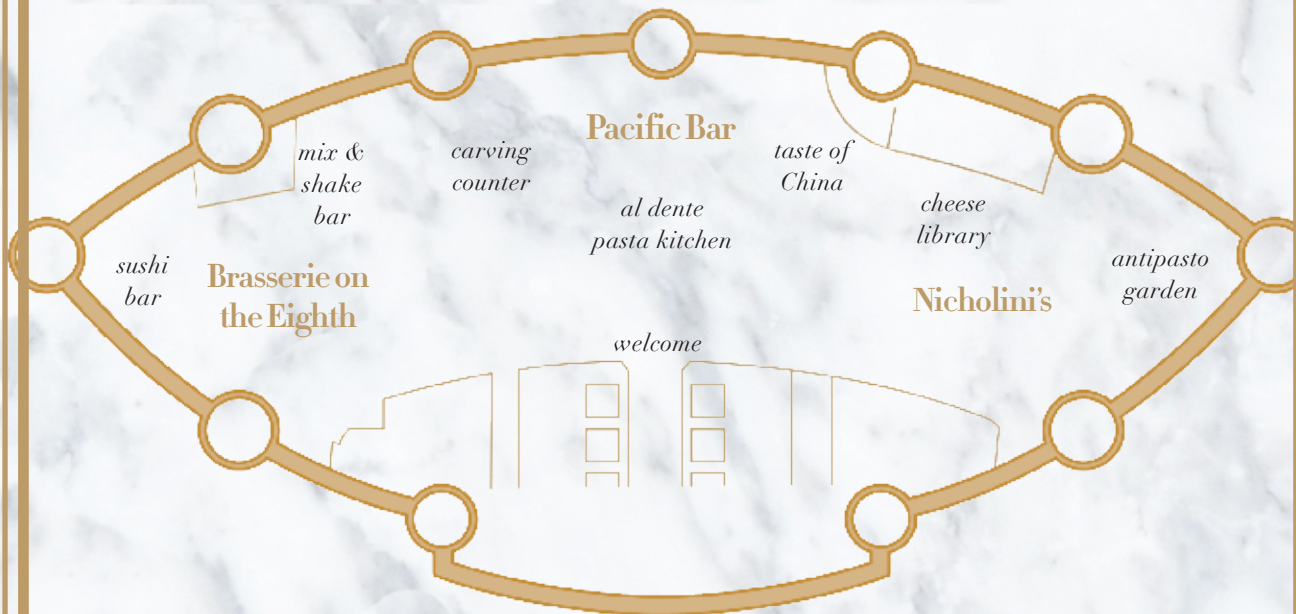
Mixed Berries
Chantilly cream, ice cream, sherbets and meringue

Apple Crumble
vanilla sauce

*Champagne
Branch*

on the

8th



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 Chilean Cod
braised lentils in balsamic jus

Grilled Prawns
bisque sauce, sautéed green beans

Italian Meatballs
creamy mushroom & black truffle sauce, mashed potato

Saffron Rice Arancini
tomato & basil sauce

Grilled Beef Tenderloin
beurre Maître D'Hôtel, argula 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.

Dessert Selection

Panna Cotta with Strawberry Salad

Strawberry Cheesecake

Sacher Cake

Red Velvet Profiteroles

Mango Tartlets

Seasonal Fresh Fruits

Ice Cream Selection