

### Eggs & Omelettes

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

Quiche Lorraine  
creamy tomato sauce

Omelette  
asparagus

### Healthy Starters

Greek Yoghurt  
strawberry & rhubarb compote

Bircher Muesli  
dried fruits, apples, assorted nuts, fresh berries

### Soups

Cream of White Asparagus  
*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  
white asparagus

Beef Goulash  
homemade spätzle

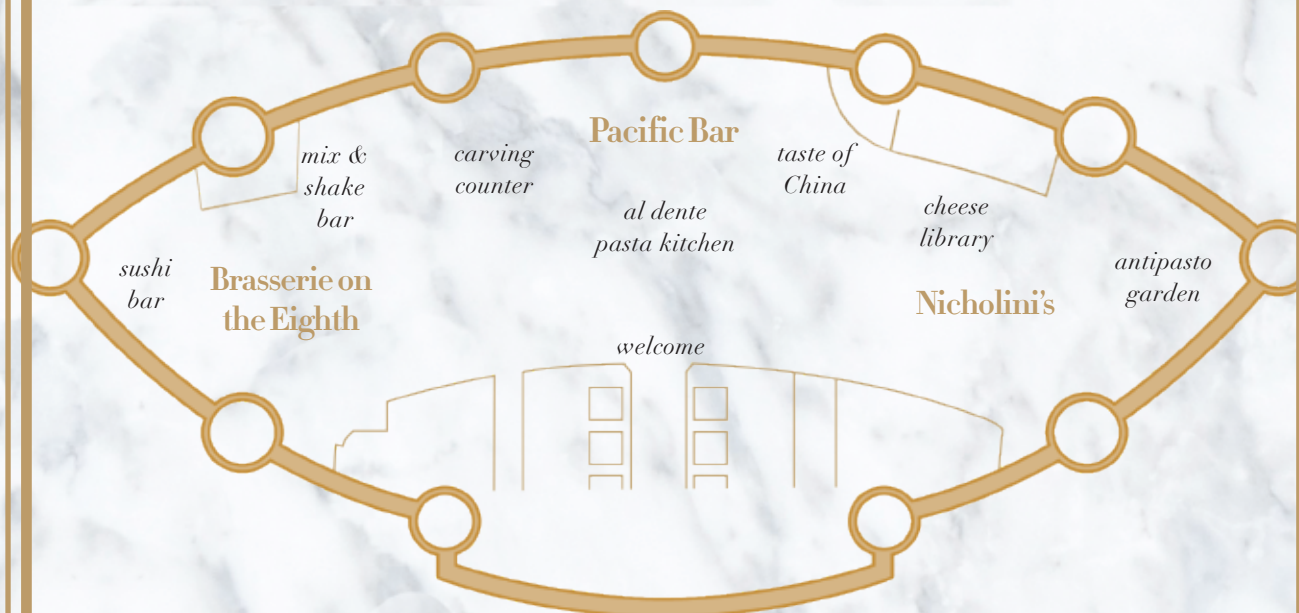
Mixed Berries  
Chantilly cream, ice cream, sherbets and meringue

Apple Crumble  
vanilla sauce

*Champagne  
Brunch*

on the

8<sup>th</sup>



### 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 de Puy in balsamic jus

Grilled Prawns  
bisque sauce, sautéed green beans

Italian Meatballs  
tomato sauce, Parmigiano, fresh basil

Saffron Rice Arancini  
creamy truffle sauce

Grilled Beef Tenderloin  
beurre Maître D'Hôtel, ratatouille, rosemary jus

Baked Aubergine Parnigiana

*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

Opera Slice

Red Velvet Profiteroles

Fresh Fruit Tartlets

Seasonal Fresh Fruits

Ice Cream Selection