

Eggs & Omelettes

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

Eggs en Cocotte
spinach, summer truffle

Omelette
wild mushrooms

Healthy Starters

Greek Yoghurt
strawberry compote

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

Soups

Cream of Tomato
available at Brasserie on the Eighth

Summer Mushroom
available at Nicholini's

"Brunch Surprises"

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

Tomato and Mozzarella Caprese Salad
basil pesto, Tuscan olive oil

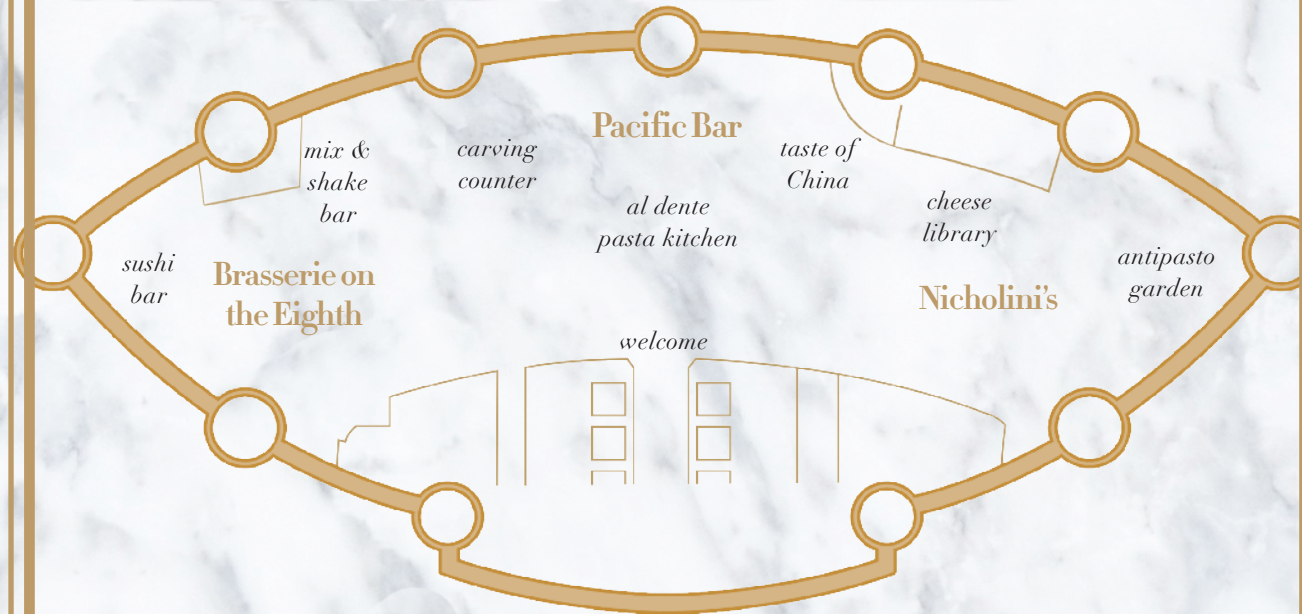
Risotto in Parmesan Wheel
wild mushroom

Bouillabaisse

Ice-Creams & Sherbets
Chantilly cream, meringue, mixed berries

Champagne Brunch

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 de Puy in balsamic jus

Grilled Prawns
bisque sauce, mashed potato

Italian Meatballs
spicy tomato sauce, Parmigiano

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

Baked Aubergine Parmigiana

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

Sides

French Fries Roasted Potatoes Mashed Potato

Steamed Vegetables with Herbs Ratatouille

Braised Lentils

Cheese Library

explore our artisan cheese collection.

Dessert Selection

Panna Cotta with Raspberries

Strawberry Cheesecake

Opera Slice

Red Velvet Profiteroles

Fresh Fruit Tartlets

Seasonal Fresh Fruits