

Oysters & Caviar

Eggs & Omelettes

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

Black Truffle Omelette

Healthy Starters

Greek Yoghurt
strawberry compote

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

Soup

Cream of Pumpkin
truffle, parmesan crostini

“Pop-Up”

*please stay tuned for the culinary pop-ups
during today’s brunch*

Seafood Bouillabaisse with Saffron Croutons

White Truffle Risotto with Taleggio Fondue

Gelato & Sherbet

Seafood

Boston Lobster, Snow Crab Legs

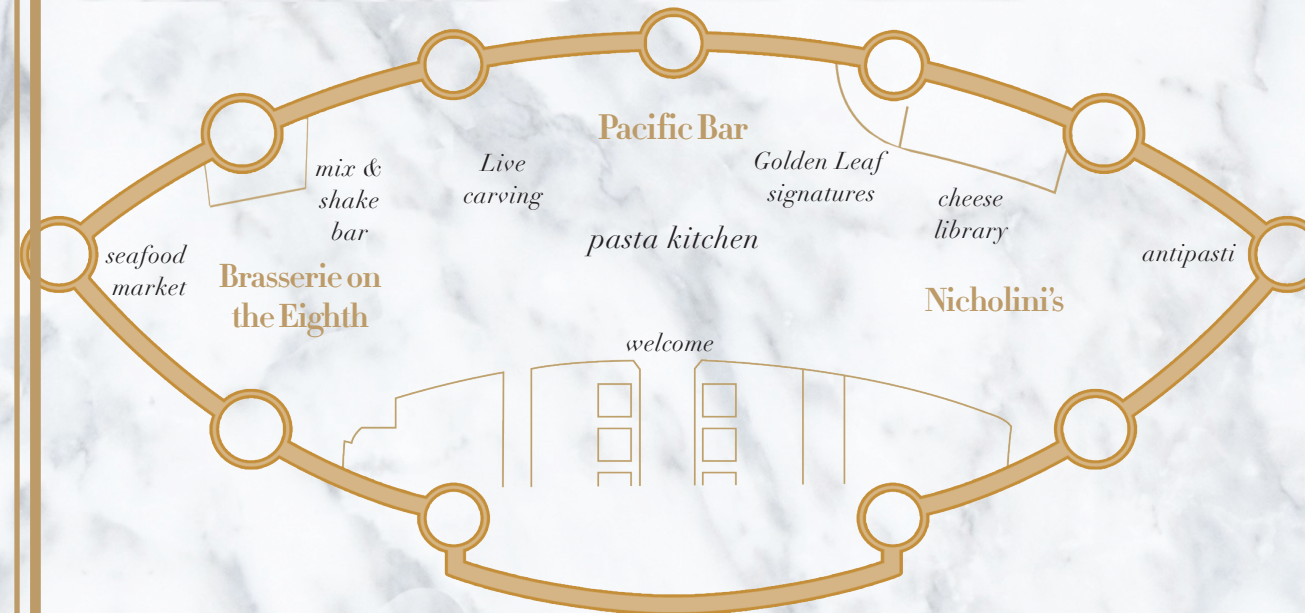
Prawns, Mussels, Spring Lobster

Sushi, Sashimi

Champagne Brunch

on the

8th



Mix & Shake Bar

pamper your senses with the specialty drinks by our mixologists

Pacific Bar Bloody Caesar

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

Perrier-Jouët Grand Brut NV Champagne

Warsteiner draught beer

Refreshing Mocktails & Seasonal Cocktails

Mains

please choose one main course from our selection

Beef Tenderloin Rossini
truffle sauce

Fillet of Sole Meuniere
spinach, butter sauce

Roasted Lamb Chop
rosemary sauce

Grilled Prawns
pumpkin puree, bisque sauce

Baked Eggplant Parmigiana
basil, tomato sauce

Sides

French Fries Roasted Potatoes Mashed Potato

Steamed Vegetables with Herbs Ratatouille

Braised Lentils

Cheese Library

explore our artisan cheese collection

Dessert Selection

Chocolate Dome with Passion Fruit

Tiramisu, Amaretti

Lemon Tart, Meringue