

## 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 Tomato  
herb croutons

## “Pop-Up”

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

Beef Goulash with Mashed Potatoes

Risotto with Taleggio Fondue

Gelato & Sherbet

## Seafood

Boston Lobster, Snow Crab Legs,

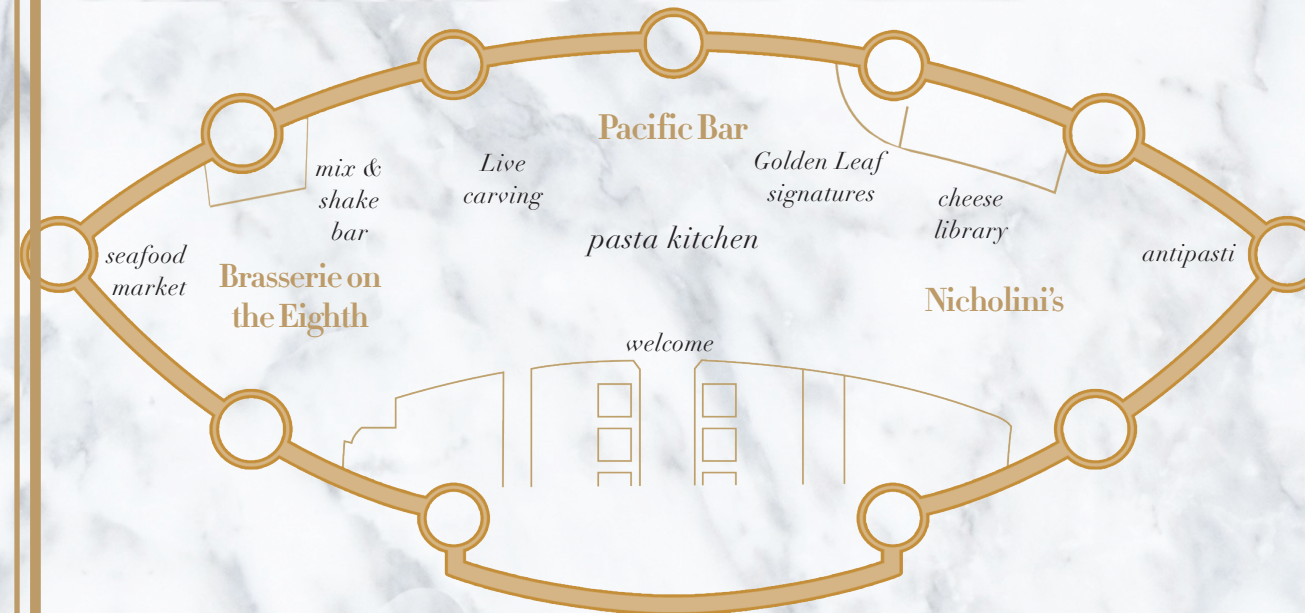
Prawns, Mussels,

Sushi, Sashimi

## Champagne Brunch

on the

8<sup>th</sup>



## Pacific Bar

Golden Leaf  
signatures

cheese  
library

antipasti

Nicholini's

Brasserie on  
the Eighth

welcome

## 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

Draught beer

Refreshing Mocktails & Seasonal Cocktails

## Mains

*please choose one main course from our selection*

Beef Tournedo  
beurre Café de Paris

Fillet of Sole Meuniere  
spinach, butter sauce

Roasted Lamb Chops  
rosemary sauce

Grilled Prawns  
pumpkin purée, bisque sauce

Baked Eggplant Parmigiana  
basil, tomato sauce

## Sides

French Fries    Sweet Potatoes Fries

Steamed Vegetables with Herbs    Mashed Potatoes

Ratatouille    Brussel Sprouts

## Cheese Library

explore our artisan cheese collection

## Dessert Selection

Chocolate Dome with Passion Fruit

Tiramisu, Amaretti

Lemon Tart, Meringue