

### Oysters & Caviar

### Eggs & Omelettes

Omelette  
chanterelle mushrooms, black truffle paste

Poached Egg  
white asparagus, Parmesan espuma

### Healthy Starters

Greek Yoghurt  
strawberry compote

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

### Soup

Light Cream of White Asparagus  
herb croutons

### “Pop - Up”

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

Tuscan Seafood Soup, Garlic Crostini

White Asparagus Risotto in Parmesan Wheel

Sautéed Sole Fillet with White and  
Green Asparagus in Black Bean Sauce

Gelato & Sherbet

### Seafood Market

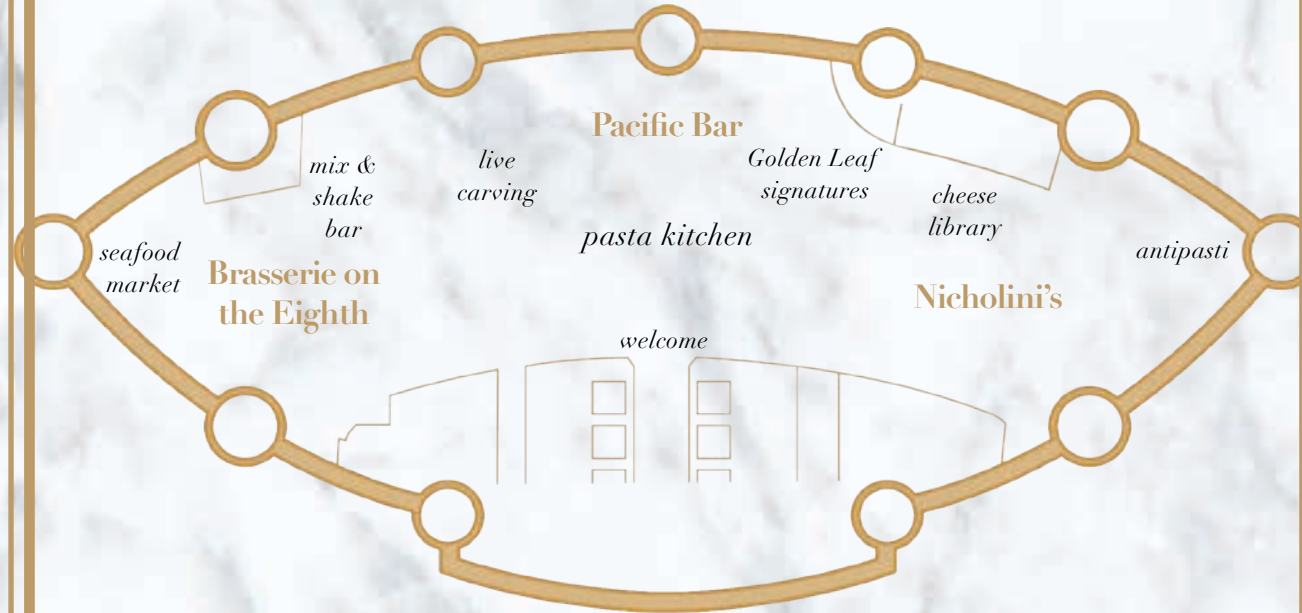
Boston Lobster, Snow Crab Legs,

Prawns, Mussels, Sushi, Sashimi

## Champagne Brunch

on the

8<sup>th</sup>



### Mains

*please choose one main course from our selection*

Beef Tournedo  
butter Parisienne, Savoyard potatoes,  
seasonal vegetables

Halibut Fillet  
green pea mousseline, white asparagus,  
shaved romanesco

Oven Roasted Lamb Rack 'Provencale'  
eggplant caviar, rosemary sauce

Seafood Casserole  
artichokes, white asparagus

Spinach and Ricotta Cannelloni  
tomato sauce, basil

### Sides

French Fries Sweet Potato Fries  
Steamed Vegetables with Herbs Mashed Potatoes  
Ratatouille Brussel Sprouts

### Cheese Library

explore our artisan cheese selection

### Dessert Selection

Lemon Scented Cheese Tart, Fresh Strawberries

Strawberry Chocolate Mousse &  
Sicilian Pistachio Rocher

Fresh Berries Pavlova

Fresh Berries with Chantilly

### 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