



# BRUNCH MENU



## BREAD SELECTIONS

AMUSE BOUCHE

Chef's Creation of the Day



## LATE BREAKFAST

TRUFFLE EGG PENEDICT

Wagyu Cheek | Muffin | Truffle Hollandaise

SALTED WAFFLE

Uni | Crab Salad | Yuzu Gelee | Salmon Roe

AVOCADO ON TOAST

Caviar | Avocado Guacamole | Salad | Tomato



## APPETIZER

OYSTER

Baked Oyster | Spinach Rockefeller | Chorizo

BLUE PRAWN

Marinated Tomato | Trout Roe | Soy Pearls

DUCK SALAD

Mesclun Lettuce | Berries | Aged Balsamic Dressing

MUSHROOM SOUP

Smoked Chicken | Roasted Mushroom | Pistachio



## MAIN COURSE

SEABASS

Asparagus | Pickling Onion | Ponzu Beurre Blanc

SPAGHETTONI

Cuttlefish | Prawn | Parsley

ANGUS TENDERLOIN

Tenderloin | Roasted Potato | Vintage Wine Jus

CHICKEN ROULADE

Pome Berny | Honey Carrot | Sauce Diane

RISOTTO

Smoked Duck Breast | Asparagus | Parmesan

