



Explore the culinary corners of the region with our Modern Asian brunch served 'family style'.
At the core of Asian culture, sharing food means 'giving' to dear friends and family who have been invited to one's household.

Welcome to our house, if there is anything you want to ask us, be our guest!

FREE-FLOW CHAMPAGNE

Includes selected champagne, wines, beers, cocktails, spirits and soft drinks 包括特選香檳、紅白酒、啤酒、雞尾酒、烈酒及無酒精飲品

Veuve Clicquot Yellow Label Brut NV **Veuve Clicquot Brut Rosé NV (+\$100)** **Sommelier selection of White & Red**

Bloody Mary

Vodka, tomato juice, Worcestershire sauce, hot sauce

Self-made Bellini

Your choice of purée brought to your table

Classic Screwdriver

Vodka, orange juice

Morning Margarita

Tequila blanco, Luxardo apricot brandy, lime & grapefruit juice

Peroni Nastro Azzurro Draught Beer

Vodka / Gin / White Rum / Juices & Soft Drinks

COLD STARTERS

HOT STARTERS

All starters are included. 包括所有冷盤及熱盤

Sushi Rolls 壽司卷 N, VR

Chefs selection of sushi rolls

Vadouvan Tempura 咖喱辛香雜錦天婦羅 SF, VR

Prawn, enoki, pumpkin, brown butter, vadouvan

Freshly Shucked Oyster 生蠔伴檸檬酸汁 SF, G

Momiji oroshi, ponzu sauce

Okonomiyaki 大阪燒配意大利火腿 VR

Cabbage pancake, bonito flakes, tonkatsu sauce, crispy prosciutto ham

Sichuan Smashed Cucumber 川味拍青瓜 N, V, G

Cucumber, kung pao sauce, cashews

Organic Egg & Cauliflower 有機溏心蛋配椰菜花 V

Japanese-style marinated soft-boiled egg,
fried cauliflower, jalapeño dressing

King Salmon Tartare 三文魚他他配洋蔥酸忌廉 N, G, VR

Lemongrass dressing, sake-soy sour cream and onion dip,
cassava crackers

MAIN COURSE

Select one main course, complimented with seasonal vegetables and fried rice 選擇一款主菜，並附送蔬菜及炒飯

Grilled Organic Chicken 燒有機雞腿配泰式沾醬 G

Marinated thigh, pineapple nam jim, red onion and herb salad, toasted rice

Red Curry Barramundi 炙烤鱸魚伴紅咖喱 SF

Thai eggplant, mushroom, cherry tomato, coconut cream

Crispy Pork Belly 燒豬腩肉伴韓式泡菜 G, N

Ssamjang, garlic chive kimchi, daikon

Grilled Salmon 燒三文魚配椰香鹹蛋黃醬

Salted egg yolk coconut sauce, fried shallot, bac ha

Black Cod 焗黑鱈魚伴柚子胡椒竹筍 (+\$40) G

Chilli jam glazed, grilled bamboo shoots, yuzu kosho, fried onion

Ranger's Valley Wagyu Picanha 燒和牛臀腰肉 (+\$50) G

M7 marble grade Australian beef, grilled asparagus

DESSERTS

Dessert of the Day 是日甜品

Selection of sweet treats prepared by our pastry team

\$588 PER PERSON

food-only brunch priced at \$298

SF - Contains shellfish | N - Contains nuts | G - Contains gluten | V - Vegetarian | VR - Vegetarian on request

Prices are subject to 10% service charge