

# PORTERHOUSE WEEKEND BRUNCH

## TO START

### From our Counter

Healthy selected from our Chef upon seasonal vegetables

Selection of Healthy salad & cheese from our counter & Seafood Bar & Carving station

## TO CONTINUE (Choose one)

SMOKED SALMON BENEDICT  
Pickled red onion, Dill hollandaise

WILD MUSHROOMS FRITTATA  
Truffle, zucchini, goat cheese

STACK OF PANCAKE  
Triple berry compote, Chantilly cream

SPAGHETTI CARBONARA  
Guanciale, egg yolk & pecorino cheese sauce

PAN SEARED SEABASS  
Broccoli & corn sautéed with garlic & chilli

CHICKEN ALLA DIAVOLA  
Half Périgord's chicken, deep fried Jalapeno chilli, pickled lemon

WHOLE WHEAT SPAGHETTI AL POMODORO  
Tomato sauce spaghetti, basil, black olives

AUSTRALIAN BEEF BRISKET  
Braised brisket, polenta, red wine sauce



## Sides (choose one)

Chilli & Garlic Broccoli / Cajun Fries / Smoked Cheddar Mac & Cheese

## Dessert

Our dessert platter with (ice cream & sorbet, fresh fruit and sweet treat)

**398** per person  
Coffee or Tea include



All price is subject to 10% service charge

# PORTERHOUSE WEEKEND BRUNCH

## + Fabulous Flow

Nino Rustico  
Punta Malbec or Chardonnay  
Peroni / Porterhouse Mary  
Gin & Tonic

2-Hours 188  
Whole brunch 288

## + Fantastic Flow

Taittinger Brut Reserve  
Cloudy Bay Sauvignon Blanc  
Punta Malbec  
Asahi / Porterhouse Mary  
Gin & Tonic / Aperol Spritz  
Negroni

2-Hours 288  
Whole brunch 488



## Mocktail

Sunset Island  
Grapefruit Juice, Pineapple Juice, Tonic Water

65

Summer Breeze  
Orange Juice, Cranberry Juice, Ginger Ale

65

Shirley Temple  
Lemonade, Grenadine, Cherry

65

Fruit Punch  
Pineapple Juice, Orange Juice, Soda Water, Grenadine

65

## Soft Drink or Juice

60



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