

Clove Brunch Menu

SATURDAY AND SUNDAY

11AM-5PM

Selection of Daily Fresh Baked Sourdough, Rye Bread, and Green Tea Brioche

MORNING STAR 26

Torched Norwegian Salmon, Curly Kale,
64°C Onsen Egg, Avocado, Tobiko Sour Cream,
Seaweed, Pumpkin Seeds, Sesame Seeds

THE SPANISH WAY 24

Sage Spicy Gambas, Tomato Fondant, Basil Pesto,
Toasted Pine Nuts and Arugula Salad, Eggplant Caviar

KING OF THE SEA 32

Butter Poached Boston Lobster, Grilled Butternut and
Beetroot, Aquaponics* Kale, Onion Escabeche,
Tarragon Aioli, Garlic Crisp

CLASSIC MATCH 22

Prosciutto Di Parma, Egg Confit, Arugula Salad,
Parmesan Snow, Pickled Forest Mushrooms, Truffle
Espuma

THE FARM 22

Grilled Cajun Chicken, Truffle Edamame, Forest
Mushrooms, Grilled Tomato, Sun Dried Tomato,
Sous Vide Egg, Spinach Salad, Salsa Verde

THE BARN 24

Honey Baked Ham, Buttermilk Scrambled Eggs, Grilled
Avocado, Sautéed Spinach, Wild Rice, Gouda Cheese,
Homemade Mustard Sauce

VINTAGE PIGGY 28

Homemade Spiced Pull Pork, Burnt Cabbage, Apple
Chutney, Liquor BBQ Sauce, Sous Vide Egg,
Green Coral, Green Apple Slice

FRUITY BERRIES 20 (V)

Mixture of Raspberries, Blueberries and Blackberries
with Mascarpone, Honeycomb, Mint Leaf and Basil
Compote

DETOX WATER

Berry Berries Infused 6

Mixture of Strawberries, Raspberries, Blueberries,
Apple Cider, Sparkling Water

Slimming Beauty 6

Lemon, Cucumber, Ginger, Honey, Mint Leaf,
Sparkling Water

Prices are subject to service charge and prevailing government tax.

* Herbs, vegetables and fish grown and freshly harvested from the hotels' very own Aquaponics farm.