



CHAMPAGNE WEEKEND BRUNCH

Adults \$748
Children \$348

PREMIUM SEAFOOD PLATTER - FOR TWO

Half Dozen Seasonal Oysters
Whole Tiger Prawn
Steamed Bouchot Mussels
Russian Snow Crab Leg
Whole Boston Lobster

STARTERS TO SHARE - FOR TWO

Steak Tartar,
Grass-Fed Australian Tenderloin, Sake Cured Egg, Rye
Maryland Sweet Crab Cakes
Signature Grilled Octopus, Romesco

PICK A MAIN

New Zealand Lamb Rack, Shaksuka Eggs,
Yoghurt & Preserved Lemons
Or
Duroc Pork, Chorizo Smoked BBQ Beans,
Green Apple & Tetilla Cheese Salad, Quince Jam & Rye
Or
Australian Grain-Fed Stockyard Bone-in Rib-eye Steak **for 2**
Served with Roast Shallot, Garlic, French Fries, Choice of Sauce
Or
Porcini & Wild Mushroom Risotto (v)
Or
Pan-Seared Chilean Seabass, Asparagus,
Garden Peas, Quail Egg & Avocado Salsa

DESSERT BAR

Pain au Chocolate, Croissant,
Chocolate Doughnuts
Earl grey Tea Panna Cotta, New York Cheesecake
Strawberry Mille-Feuille, Apple Crumble Tart
Coconut & Mango Mousse cake

Selection of Cheeses

OPTIONAL FREE FLOW - 2 HOURS

Veve Clicquot Ponsardin Champagne, Aperol Spritz,
Mimosa, Bloody Mary, House Red,
House White, Beer, Soft Drinks, Juices, Coffee & Tea
\$388

Please inform your server upon placing your order if you have any concern of food allergy

All prices are subject to 10% service charge