

# Brunch Menu

SUNDAYS 12.00 PM TO 2.30 PM

Brunch only \$60 per person + service charge

With 2 Hours Bottomless Champagne \$140 per person + service charge

With 2 Hours Bottomless Prosecco \$120 per person + service charge

## STARTERS

**SHRIMPS TEMPURA (DF)**

*tiger shrimps, Tentsuyu sauce*

**BURRATA (V/GF)**

*grilled zucchini, baby bell pepper, olives powder*

**STEAMED ASPARAGUS (GF)**

*poached egg, truffle oil, parmesan*

**CAULIFLOWER SOUP**

*braised leeks and chickpeas, 'nduja sourdough croutons*

## MAINS

**THE ROAST**

*home cured Rib Eye*

*scallion mash potatoes, honey and grain mustard roasted parsnip,  
Yorkshire pudding, gravy*

**ORGANIC SALMON (GF)**

*pan seared, garlic broccolini, lemon butter sauce, homemade shoestring fries*

**CASARECCE & SHRIMPS**

*Gragnano casarecce, creamy arugula pesto, cherry tomatoes, chili and garlic*

**TOFU KATSU (DF)**

*breaded organic tofu, bull-dog sauce, cabbage and radish salad*

## DESSERT

**CHOCOLATE DELIGHT (GF)**

*dark chocolate mousse and ganache, blueberry compote, biscotti*

**NEW YORK CHEESECAKE**

*mix berry compote, graham dust*

**ICE CREAM SUNDAE (V/GF)**

*banana ice cream, fresh pineapple, meringue, lemon whipped cream, mango coulis*

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Prices are subject to 17% service charge. V - vegetarian VG - vegan GF - gluten free N - contains nut