

# 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

*SALMON TARTARE (df/gf)*  
*avocado, hearts of palm, lime*

*SHRIMPS TEMPURA (df)*  
*tiger shrimps, Tentsuyu sauce*

*PEACH SALAD (v/gf)*  
*nectarine, tomato, avocado, red onion, fior di latte mozzarella*

*TUSCANY PANZANELLA (vg)*  
*sourdough bread, cherry tomato, cucumber, red onion, vinegar*

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## MAINS

*THE ROAST*  
*home cured Rib Eye*  
*kalamata olives mash potato, sautéed greens, Yorkshire pudding, gravy*

*OCEAN HARVEST PAPILOTE*  
*Bermuda fish, pee wee potato, vegetables medley, beurre blanc sauce*

*ASPARAGUS (v/gf)*  
*mushrooms, arugula, shaved parmesan, blue cheese sauce*

*FREGOLA SARDA (vg)*  
*Italian cous cous, basil pesto, pine nuts, tomato salad*

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## DESSERT

*SACHER-TORTE*  
*clotted cream*

*PUMPKIN PIE*  
*marron glace ice cream, dark chocolate sauce*

*MELON SALAD (vg)*  
*honeydew, cantaloupe, watermelon, lemon juice, mint, Amaretto*

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