

Sensational Saturday Brunch

CRISPY & WARM

SELECTION OF BREAD

SMOKED UNO

NEGITORO | IKURA | TAMAGO | CRISPY CEREAL CRUNCH | SEAWEED
UNI | CAVIAR

FISH TACO

SCOTTISH SALMON TORTILLA | POMELO | AVOCADO | SOUR CREAM

ST JACQUES

SCALLOP CEVICHE | WHITE TIGER'S MILK | ROASTED CAPSICUM

CROQUETTE

GREY SHRIMP CROQUETTE | PARSLEY COULIS

GRILLED SQUID

CHARCOAL GRILLED SQUID | ROASTED GARLIC | ONION POTATO

LOBSTER DUMPLING

LOBSTER JUS | CREAM | SPRING ONION OIL | REVISEUR COGNAC

CATCH OF THE DAY

PINEAPPLE THAI CURRY SAUCE | POTATOES

GREEN ICEBERG

APPLE SORBET | REVISEUR COGNAC

PETIT FOUR

ASSORTMENT OF MACAROONS

AND

COFFEE / TEA

10-Course Signature Menu (Food Only)

\$110++

Free-flow Delamotte Champagne and Wines

2 hours at **\$48++**

3 hour at **\$68++**

DISHES ARE BASED ON
MARKET AVAILABILITY AND SEASONALITY