

**3 COURSE
Easter Brunch \$88**

*Selection of House Made Pastries
&
Bagels with Smoked Salmon*

FIRST

Chicken 'Laksa' Spring Roll
Calamansi, Chili Padi, Laksa Leaf

Big Eye Tuna Tartare Cones
*Chili Aioli, Soy, Wasabi, Shaved Bonito,
Scallions, Masago*

Burrata with Roasted Beets
*Crispy San Daniele Prosciutto, Sicilian Pistachios,
Rocket, Citrus-Shallot Dressing*

Cassiolette of "Trippa alla Romana"
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

Orecchiette with Pork Ragu
Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

Agnolotti with Porcini Mushrooms
Parmigiano-Reggiano

SECOND

Warm Eggplant Salad
*Eggplant Caviar, Herbed Goat Cheese,
Pine Nuts, Sesame Dressing*

Miso Broiled Ora King Salmon
Japanese Pickles, Hijiki Seaweed Rice, Ikura

Smoked Brisbane Valley Quail
Pomegranate Pesto, Pine Nuts, Fennel Puree, Natural Jus

Eggs Benedict
*Buttermilk Biscuits, Organic Poached Eggs,
Country Ham, Hollandaise*

Grilled Angus Beef Burger
*Gruyere and Aged Cheddar, Garlic Aioli,
Smokey Onion-Jalapeno Jam*

Grilled Iberico Pork Presa
Shallot Marmalade, Fuji Apples, Allspice

DESSERT & CHEESE

Carrot Cake
Caramelised Walnuts, Cream Cheese Gelato

New York Cheesecake
Macerated Strawberries, Raspberry Lychee Sorbet

Tarte au Chocolat
Chocolate Frangelico Ice Cream, Gianduja Cremeux,

MARINE

Spicy Hamachi "Tiradito" +10

*Cucumber-Jackfruit Relish, 'Leche De Tigre',
Hass Avocados, Black Sesame Vinaigrette*

Sashimi Salad +12

*Big Eye Tuna, Yellow Tail, Hokkaido Scallop,
Myoga, Ikura, Shiso, Citrus Ponzu*

Kaluga Queen Caviar +135

Lemon Herb Blinis & Traditional Accompaniments

GRILLED, BROILED & ROASTED

Honey Miso Broiled Black Cod +22

*Hijiki Rice, House Made Japanese Pickles, Ikura,
Wasabi, Chives, Sesame*

Grilled Iberico Pork Chop +35

*Roasted Jerusalem Artichokes, Whisky-Glazed Pears,
Fennel, Pistachio-Orange Gremolata*

Snake River Farm's Flat Iron Steak & Eggs +45

Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic

Black Onyx Porterhouse 990g (For Two) +85 each

*Armagnac-Green Peppercorn Emulsion,
Béarnaise, Potato Puree, Garlic, Thyme*

DESSERT

Traditional Kaiserschmarrn (For Two) +15

Warm Strawberries, Strawberry Ice Cream

1.5 HOURS FREE FLOW OF BEVERAGES

Champagne: Lanson – "Black Label", Brut, France NV

**White Wine: Wolfgang Puck – Chardonnay,
"Master Lot Reserve, California, USA**

**Red Wine: Wolfgang Puck – Cabernet Sauvignon,
"Master Lot Reserve, California, USA**

**Rosé: Mirabeau - Grenache/Syrah/Cinsault, Classic
Côtes de Provence, France**

Beer – Asahi

**Signature Cocktails – Rough Love, Run Like Hell
House Spirits – Gin, Vodka, Whisky, Rum, Tequila**

Mineral Water & Soft drinks

\$140 per person

Executive Chef, Greg Bess

General Manager, Paolo Frau

Menu is not subject to any promotions and discounts

Prices are subject to prevailing goods and services tax and 10% service charge