

WEEKEND BRUNCH MENU

BRUNCH FAVOURITES

Brioche 'Parker' Loaf (V)

Black Olive Tapenade | French Pamplie Butter

Avocado Toast (V)

*Sliced Avocado | Sliced Truffles | Avocado Purée
Cherry Tomatoes | Persian Feta Cheese
Toasted Sesame Seeds | Toasted Sourdough*

Option for vegetarians:

Grilled Corn or
Grilled Portobello Mushroom

*Additional Smoked Salmon

Bagel Eggs Benedict

Poached Eggs | Smoked Hollandaise

Option of:

Ham or
Smoked Salmon

Sol & Ora Fontina Scrambled Egg

*Fontina Cheese Scrambled Eggs | Crispy Bacon
Roasted Roma Tomatoes | Toasted Sourdough
Roasted Button Mushrooms*

Classic Chicken & Waffles

*Waffle Stack | Fried Chicken | Grated Cheese
Thyme served with Maple Syrup*

8

28

4

20

4

22

28

BOTTOMLESS BRUNCH

2 hours free flow | \$88++
Beverages included:

Vodka

Belvedere

Prosecco

San Martino Prosecco

Gin

Bombay Sapphire

Red Wine

Kriya Cabernet Sauvignon

Rum

Bacardi White

White Wine

Kriya Chardonnay

Whiskey

Auchentoshan 12 Years

Cocktail

Mediterranean Sangria

Bourbon

Jim Beam

PART I

GUSTUS

APPETISERS

Yellowfin Tuna Salad

*Celeriac | Green Apple | Pine Nuts
Marinated Tomatoes | Caper Powder
Fermented Soy | White Balsamic Vinaigrette*

18

Roasted Gilmar Octopus

*Mashed Potato | Garlic & Amontillado Praline
Fried Parsley | Chili Oil*

27

'La Bomba'

*Spanish-Style Breaded Potato
Chicken Ragout | Cayenne Pepper
Cheddar & Mozzarella Cheese
Crushed Pistachio | Brava Sauce | Aioli*

18

Burrata

*Tomato Relish | Cornichons
Lemon Zest | Toasted Walnuts
Arugula | Balsamic Reduction*

25

Additional Parma Ham

12

'Petite Meze'

*Crispy Cod Fritters | Padron Peppers
Falafel | Sicilian Olives | Pita Bread*

22



WEEKEND BRUNCH MENU

PART II

RESTAURANT

MAINS

Tagliatelle 'Corsican' Carbonara (Prepared at the Table) <i>Pancetta Free-Range Yolk Pecorino Cheese Black Pepper</i> *Kindly note that a waiting period of 15 minutes is required.	32
Cavatelli Pasta <i>Squid Crab Amalfi Lemon Red Bombay Onions Baby Spinach Lemon Zest Laudemio Extra Virgin Olive Oil</i>	28
Overloaded Cavatelli 'Mac' & Cheese <i>Truffle & Bacon Crumbs Cheddar Mozzarella Sliced Truffle Béchamel</i>	32
Additional Smoked Salmon	4
Free-Range Chicken Milanese <i>Oat & Quinoa Crumbs Crispy Potatoes Rocket Salad Fresh Lemon Salsa Verde</i>	28
Australian Stanbroke Wagyu Beef Burger <i>Wagyu Beef Patty MS8 Cheddar Cheese Roma Tomatoes Bacon Lettuce Truffle Mayonnaise Honey Oat Bun Fries</i>	30
Salmon Meunière <i>Ratatouille Brown Butter Pomme Purée Gribiche Sauce</i>	32
Roasted 1824 Wagyu Striploin MB 3/4 200 gram <i>Roasted New Potatoes Rocket Salad Parmesan Cheese Smoked Salt Chimichurri</i>	45
Ciabatta Romana Pizza <i>Parma Ham Mushrooms Honey Arugula Truffle Cream</i>	32

PART III

Aspetta

SIDES

Sol & Ora Parmesan Fries <i>Smoked Aioli</i>	12
Grilled Asparagus <i>White Corn Tomatoes Lime Vinaigrette</i>	14

PART IV

Demerita

DESSERTS

Pistachio Tiramisu <i>Ladyfinger Sponge Toasted Sicilian Pistachio Avanti Coffee Pistachio Mascarpone Cream</i>	18
Churros Con Chocolate <i>Pecan Nuts Chocolate Dip Vanilla Ice Cream</i>	16
Greek Bougatsa <i>Custard Cream with Crispy Filo Pastry and Cinnamon Sugar</i> *Kindly note that a waiting period of 20 minutes is required.	14
Warm Orange Pie <i>Vanilla Ice Cream Toasted Almonds Candied Orange</i>	16
Additional Scoop of Ice Cream	3

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.