



BRUNCH MENU

13:00 hrs - 15:00 hrs

Glass of Claudia Brut MCC

Cold Selection

(platter of two)

Flamed Chicken Salad

Teriyaki Beef Noodles

Plant Base Vegan Salad

Tomato terrine

Oysters and Sushi

Butternut and Spinach tartlet

Hot Dishes from The Kitchen

Enjoy a main course dish individually plated

Olive Oil Poached Catch of the day

Orange Saffron Beurre Blanc | cous cous | confit tomatoes | capers | smoked paprika chickpeas

Roasted Chicken Grandma Style

Pomme puree | Garlic & Herb |
Parmigiano Reggiano | Broccoli

Angus Beef Beef Brisket

Potato Gratin | Pickled Red Onion | Sundried Tomato

16-Hour Sous vide Pork Ribs

Soya honey Glaze | Butternut Puree |
Pak choi | Sesame Seeds

Zucchini Risotto

Bocconcini | tomato | kalamata olives |
pine nuts | confit lemon

Flames Cheese Selection

(platter of two)

Enjoy a selection of cheeses with crackers, homemade chutneys and preserves

Sweet Treats

(Individual plated)

Items subject to availability. Price includes 15% VAT
12.5% service charge will be added to parties of 8 or more.