



mother's day sunday brunch

adult (alcohol)

\$198++

adult (non-alcohol)

\$108++

child (aged 4 to 12 years)

\$68++

free-flow buffet

guests can choose from the following counters, via our socially-distanced food line served by our chefs

seafood counter

australian yarra valley salmon & trout caviar

boston lobster

 spencer gulf wild king prawns


fresh shucked rock oysters

saucers & condiments

cocktail sauce | lemon | mignonette | sour cream |

blini | egg | chive | shallots

salad counter

 organic raw vegetable salad – mixed lettuce, organic vegetables, toasted nuts & seeds, house dressing

caesar salad – romaine lettuce, crispy bacon, parmesan cheese, sourdough croutons

caprese salad – heirloom tomatoes, buffalo mozzarella cheese, basil pesto

yam som-o – spicy pomelo salad, shredded chicken, tamarind sauce

sushi counter

nigiri & sashimi

vietnamese yellowfin tuna

 faroe island bakkafröst salmon

 new zealand yellowtail king fish

chef's selection of sashimi

maki

chef's selection of maki rolls

soup

soup of the day

japanese miso soup

 tom yam goong – spicy & sour black tiger prawn soup, lemon grass, galangal, chilli

grill counter

slow-roasted australian grass-fed prime-rib, spiced salt

roasted 'romertopf' stuffed lamb leg, lemon, confit garlic, mint jelly

baked whole faroe island bakkafröst salmon, lemon, herbs

mustard glazed pork ham

saucers

béarnaise | green peppercorn | mushroom | horseradish

side dishes

creamed spinach, garlic, parmesan

sautéed organic mixed vegetables

 oven roasted mushrooms, garlic, thyme

sautéed white asparagus, hollandaise, lemon

oven-roasted marble potatoes, bacon, tomato, onion

steam & wok counter

crispy fried tiger prawn, salted egg yolk, garlic, fragrant salt

sweet & sour barramundi fillet, pineapple, bell pepper

wok-fried beef tenderloin, lemongrass, white pepper sauce

steamed kampong chicken, old ginger, black fungus, chinese wine

wok-fried baby hong kong kalia, silver fish

crab meat fried rice, egg white, bean sprouts, lettuce

dim sum

mushroom coriander dumpling | prawn dumpling | scallop

dumpling | char siew pau

local roast meats

roasted

duck | pork belly | spare rib | char siew | cantonese soy chicken

saucers & condiments

hot bean sauce | soy sauce | duck sauce | char siew sauce

desserts

a platter with a selection of the following will be served to the table

mother's day extravaganza – red velvet cake, chocolate fondant, assorted macarons, alpine strawberry soft serve, flower pot sorbet, assorted cream puff, raspberry crumble

artisanal cheese selection – nuts, dried fruits, chutney, grapes

seasonal fruit platter



Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org



Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. www.asc-aqua.org



Plant-Based



drinks

nordaq fresh water Still or sparkling water, free-flow	2	signature cooler iced lemon tea, iced lychee tea, fresh lemonade	8
freshly squeezed juice apple, orange, grapefruit, melon, pineapple	8	soft drink coke, coke zero, sprite, soda, tonic, ginger ale, ginger beer	5
fresh fruit juice blend energize ginger, green apple, vanilla	10	tea (pot/2 cups) french earl grey, jasmine gold, chamomile flower, marrakesh mint, shizuoka sencha, special breakfast tea	6
vitalize banana, coconut, kale		coffee – lavazza tierra rainforest alliance certified regular or decaffeinated	6
detox lemon, pineapple, red apple, turmeric			

wine by the glass

white

	180ml	bottle
babich 'black label', sauvignon blanc, marlborough, new zealand, 2020	12	65
william fevre 'petit chablis', chardonnay, chablis, france, 2017	12	65
weingut max ferd. richter, 'signature edition', riesling, mosel, germany, 2018	12	65
vasse felix 'filius' chardonnay, margaret river, australia, 2018/2019	13	70

rose

aix, blend, coteaux d'aix-en-provence, france, 2019	13	70
chateau d'esclans, whispering angel rose, cote de provence, france, 2018/2019	14	75

red

backstory, cabernet sauvignon, california, usa, 2018	11	60
château clairac, merlot & cabernet sauvignon, blaye-côtes de bordeaux, france, 2016	11	60
el coto 'coto de imaz', tempranillo, rioja reserva, spain, 2014/2015	11	60
mitolo 'jester', shiraz, mclaren vale, australia, 2017	12	65
clos henri vineyard 'petit clos', pinot noir, marlborough, new zealand, 2018	13	70

champagne

barons de rothschild brut, france, nv	18	95
billecart salmon, brut sous bois, france, nv		145
rive di san pietro di barbozza, valdobbiadene prosecco superiore d.o.c.g, Italy		40

signature martinis

classic lycheetini vodka, lychee liqueur, lychee juice, lychee	12
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cucumber cool down

gin, fresh cucumber juice, brown sugar, lemon, cucumber	
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espresso

vodka, kahlua, espresso, coffee beans	
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draught beers

heineken, tiger	10
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non-alcoholic beers

peroni 0.0	10
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signature gin & tonics

iron balls craft (thailand) fever tree mediterranean tonic, pineapple slice	12
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roku

(japan) fever tree premium indian tonic, ginger stick	
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hendrick's

(scotland) fever tree premium indian tonic, cucumber stick	
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bottled beers

asahi, corona, erdinger, heineken, pure blonde, tiger, guinness stout	14
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