



# easter sunday brunch

adult (alcohol)

\$208+/\$228++

adult (non-alcohol)

\$128++

child (aged 4 to 12 years)

\$64++

## 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

spiny lobster

 spencer gulf wild king prawns

fresh shucked rock oysters

lala clams


black mussels

#### 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

 heirloom tomatoes salad – hummus, olives, capers, herbs

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

egg in a jar, truffle mashed potatoes

### sushi counter

#### nigiri & sashimi

vietnamese yellowfin tuna

 faroe island bakkafrost 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 salmon, lemon, herbs

grilled spatchcock chicken, mustard

porchetta pork roast, fennel, thyme


#### saucers

béarnaise | green peppercorn | mushroom | horseradish

#### side dishes

creamed spinach, garlic, parmesan

 sautéed organic mixed vegetables

 oven roasted mushrooms, garlic, thyme

maple glazed roasted heirloom baby carrots, parsley, lemon

oven roasted marble potatoes, bacon, tomato, onion

### steam & wok counter

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

sweet and 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

#### patisserie

assorted cakes and tarts

tiramisu

macaroons

crème caramel

#### oven fresh

classic bread & butter pudding

seasonal fruit crumble

#### soft-serve ice cream

vanilla bean | green tea

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](http://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](http://www.asc-aqua.org)



plant-based



## drinks

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

<b>signature martinis</b> classic lycheetini vodka, lychee liqueur, lychee juice, lychee	12	<b>signature gin &amp; tonics</b> iron balls craft (thailand) fever tree mediterranean tonic, pineapple slice	12
<b>cucumber cool down</b> gin, fresh cucumber juice, brown sugar, lemon, cucumber		<b>roku (japan)</b> fever tree premium indian tonic, ginger stick	
<b>espresso</b> vodka, kahlua, espresso, coffee beans		<b>hendrick's (scotland)</b> fever tree premium indian tonic, cucumber stick	
<b>draught beers</b> heineken, tiger	10	<b>bottled beers</b> asahi, corona, erdinger, heineken, pure blonde, tiger, guinness stout	14
<b>non-alcoholic beers</b> peroni 0.0	10		