



# saturday brunch buffet - 4 June 2022

adult (alcohol)

178++ / 198++

adult (non-alcohol)

108++

child (aged 4 - 12 years)

68++

## seafood counter

australian yarra valley salmon & trout caviar

boston lobster

 spencer gulf wild king prawns

fresh shucked rock oysters

lala clam


black mussels

### sauces & 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 – buffalo mozzarella, basil pesto

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

## 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

## pizza

margarita

diavola

quattro formaggi



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

## grill counter

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

roasted 'romertopf' stuffed lamb leg, root vegetable, rosemary

pan seared market fish of the day, tomato relish, parsley

mustard glazed pork ham

blue swimmer crab cake, remoulade sauce, lemon

### sauces

béarnaise | green peppercorn | red wine | horseradish

### side dishes

creamed spinach, garlic, parmesan

 sautéed organic mixed vegetables

 oven-roasted mushrooms, garlic, thyme

honey glazed heirloom carrot, parsley, lemon

oven-roasted marble potatoes, bacon, tomato, onion

## steam & wok counter

hong kong-style steamed red garoupa, spring onion, leek

drunken live tiger prawn, wolfberry, chinese herbs

wok-fried chicken, bell pepper, onion, hot bean paste

wok-fried beef, spring onion, ginger, leek, xo sauce

wok-fried chinese baby endives, silver fish, garlic

braised ee-fu noodle, duck meat, mushroom, yellow chives

### dim sum

crab meat dumpling | prawn dumpling | chicken dumpling | char siew pau

### local roast meats

#### roasted

pipa duck | pork belly | spare rib | char siew

### sauces & condiments

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

## desserts

### patisserie

opera cake | strawberry shortcake | red velvet | cheesecake | black forest

assorted macarons

assorted cream puff

seasonal fruits crumble

### live station

waffle, vanilla soft serve ice cream

chocolate fountain, seasonal fruits

artisan cheese selection, nuts, dried fruits, chutneys, grapes

selection of homemade bread & butter



## 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

	180ml	bottle
<b>white</b>		
babich 'black label', sauvignon blanc, marlborough, new zealand, 2020	16	65
william fevre 'petit chablis', chardonnay, chablis, france, 2017	16	65
weingut max ferd. richter, 'signature edition', riesling, mosel, germany, 2018	16	65
vasse felix 'filius' chardonnay, margaret river, australia, 2018/2019	17	70
<b>rose</b>		
aix, blend, coteaux d'aix-en-provence, france, 2019	17	70
chateau d'esclans, whispering angel rose, cote de provence, france, 2018/2019	18	75
<b>red</b>		
backstory, cabernet sauvignon, california, usa, 2018	15	60
château clairac, merlot & cabernet sauvignon, blaye-côtes de bordeaux, france, 2016	15	60
el coto 'coto de imaz', tempranillo, rioja reserva, spain, 2014/2015	15	60
mitolo 'jester', shiraz, mclaren vale, australia, 2017	16	65
clos henri vineyard 'petit clos', pinot noir, marlborough, new zealand, 2018	17	70
<b>champagne</b>		
barons de rothschild brut, france, nv	24	95
billecart salmon, brut sous bois, france, nv		145
rive di san pierre di barbozza, valdobbiadene prosecco superiore d.o.c.g, Italy		40

## signature martinis

**classic lycheetini** 24  
vodka, lychee liqueur, lychee juice, lychee

**cucumber cool down** 24  
gin, fresh cucumber juice, brown sugar, lemon, cucumber

**espresso** 24  
vodka, kahlua, espresso, coffee beans

**draught beers** 10  
heineken, tiger

**non-alcoholic beers** 10  
peroni 0.0

## signature gin & tonics

**hendrick's** (scotland) 20  
fever tree mediterranean tonic, cucumber stick

**tanqueray** (london) 20  
fever tree mediterranean tonic, lime wedge

**brass lion** (singapore) 22  
fever tree mediterranean tonic, lime wedge

**bottled beers** 14  
asahi, corona, erdinger, heineken, pure blonde, tiger, guinness stout