

SUNDAY BRUNCH MENU

Available from 10.30am to 3.00pm (Last Order)

BRUNCH MENU

EGGS BENEDICT 26

two poached eggs, ham, English muffins, Hollandaise sauce

🌱 EGGS FLORENTINE 22

two poached eggs, spinach, English muffins, Hollandaise sauce

EGGS ARLINGTON 25

two poached eggs, smoked salmon, English muffins, Hollandaise sauce

CROQUE MONSIEUR 28

layered ham, Béchamel, melted Gruyere, homemade brioche

HOMEMADE BELGIAN WAFFLES 22

crispy bacon, scrambled eggs, maple syrup

or

blueberries, vanilla ice cream, maple syrup

EGGS & BACON 20

eggs cooked scrambled, poached or fried, crispy bacon, toast

EGGS NEW YORKER 25

scrambled eggs, smoked salmon, chives, toasted brioche

ENGLISH BREAKFAST 32

eggs cooked scrambled, poached or fried,
bacon, sausages, tomatoes, mushrooms, toast

🌱 MUSHROOM & SPINACH 26

Portobello mushrooms, steamed spinach, poached egg, toast

STARTERS

CLASSIC CRAB & AVOCADO SALAD 28

crabmeat, chunky avocado, tomatoes, baby leaves

TATAR DE BEOUF 29

beef tenderloin, condiments, mixed salad, toast

* prepared to your request: Mild, Medium Spicy or Hot
with Cognac or Calvados (Add 2) *

TRADITIONAL FRENCH ONION SOUP 17

caramelized onions, baguette crouton, Gruyere cheese, gratinated

SEARED FOIE GRAS 35

caramelized mango, Port wine syrup, horseradish

MAINS

WAGYU BEEF BURGER 36

180gm Wagyu beef patty, tomatoes,
creamy mushrooms, Comte, BBQ sauce, wholemeal bun, french fries

COD FILLET 46

Parisienne potatoes,
Hollandaise 'Niçoise', vegetable cassoulet, black truffle

WAGYU BEEF SHORT RIBS SOUS VIDE 44

truffle mash, fennel, orange, green asparagus, gravy

🌱 ANGEL HAIR PASTA 34

basil pesto, tomato coulis, olives, apple capers, pine nuts, Parmesan shavings

CRACKLING PORK BELLY 42

Chorizo mash, vegetables panache, thyme sauce

SIDE ORDERS

FRENCH FRIES | SAUTÉED VEGETABLES |
MESCLUN SALAD | BAKED TOMATOES 12

SAUSAGE | BACON 8

SET LUNCH

3-COURSE 39++

STARTERS

SMOKED SALMON

traditional condiments, mesclun, balsamic dressing

🌱 FATTOUSH SALAD

lettuce, tomato, cucumber, onion, bell pepper, mint, Feta & croutons

TUNA LOIN

fried in nori & tempura, cucumber carpaccio,
wasabi-mayo, pickled ginger, orange, rocket lettuce

HALF DOZEN BAKED BURGUNDY SNAILS

tomato fondue | herbed garlic butter

SEARED HOKKAIDO SCALLOP (ADD 9)

pumpkin puree, walnut oil powder, crispy Black Forest ham,
herbed mesclun, raspberry dressing

MAINS

OVEN BAKED SNAPPER FILLET

tomato-basil fondue, Arancini, vegetable cassoulet

SOUS VIDE CHICKEN BREAST

herbed polenta, mixed vegetables, chicken jus

150 DAYS GRAINFED BAVETTE

Maitre d'Hotel butter, Provençal tomato and mashed potato

🌱 VEGETABLE RISOTTO

green Carnarolli risotto, fava beans, green pea, Parmesan shaving

CRISPY FRENCH DUCK LEG CONFIT (ADD 13)

caramelized & poached pear wedges, pumpkin puree, chicken jus (Add 13)

DESSERTS

PINEAPPLE CARPACCIO 16

banana-yoghurt ice cream, mango dip

EXPLODING CHOCOLATE GATEAU 17

mango espuma, basil ice cream, strawberry coulis

MADAGASCAN VANILLA CRÈME BRÛLÉE 16

pumpkin oil powder, raspberry sorbet

ICE CREAM AND SORBET 13

Triple scoops of ice cream or sorbet of choice

APPLE 'TARTE TATIN' SQUARE (SET-ADD 7) 16

thyme ice cream, raspberry

REGULAR COFFEE, TEA & SINGLE ESPRESSO (ADD 3)
SPECIALTY COFFEE & FLAVOURED TEA (ADD 5)

KIDS' MENU

BREAKFAST SET 19

scrambled eggs, sausage, crispy bacon
apple juice

MINI CROQUE MONSIEUR 16

layered ham, Béchamel, melted Gruyere, homemade brioche, side salad

PASTA 16

chunky tomato sauce, parmesan

Dishes may contain garlic, onion, dairy, wheat, nut or alcohol. Kindly check with our service personnel if you have any dietary restrictions.