

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 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

Alaskan King Crab, avocado, cherry tomatoes, Mesclun salad

BEEF TARTARE 29

raw chopped beef tenderloin, condiments, mixed salad, toast

✓ BEETROOT SALAD 20

pickled golden beetroots, mustard & Creme Fraiche, horseradish, confit egg

SEARED HOKKAIDO SCALLOPS 32

Shimeji 'Vierge',
burnt scallion, olive oil powder

LOBSTER BISQUE 18

MAINS

WAGYU BEEF BURGER 36

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

LOBSTER RISOTTO 58

smoked sea urchin, butter, Grana Padano

COD FILLET 46

mussels, baby spinach, Ratte potatoes, sauce Bourride

BRAISED BEEF SHORT RIBS 44

truffled mashed potatoes,
roasted endive hearts, asparagus

ROAST MEAT PLATTER (FOR 2) 98

Wagyu Ribeye, Angus Bavette, Lamb Rack,
provençal tomatoes, garlic and shallot confit, 'Maitre d'Hotel' butter,
red wine sauce

SIDE ORDERS

FRENCH FRIES | MASHED POTATOES |
SAUTÉED VEGETABLES | MESCLUN SALAD | BAKED TOMATOES

12

SAUSAGE | BACON

8

SET LUNCH

3-COURSE 39**

STARTERS

CURED SALMON TROUT

beetroot puree, cucumber & dill, mustard

BURRATA (ADD 6)

tomato sauce, basil gel, Prosciutto ham,
olive powder

HALF DOZEN BAKED ESCARGOTS

garlic & parsley butter

SEARED DUCK FOIE GRAS (ADD 15)

rhubarb & apple chutney,
port wine reduction, toasted brioche

MAINS

ROAST BREAST OF CHICKEN

ham, Gruyere, asparagus

150 DAYS GRAINFED BAVETTE

fricasse of Brussels sprouts,
sweetcorn & lettuce

✓ ANGEL HAIR PASTA

basil pesto, tomato coulis, olives,
capers berries, pine nuts, Grana Padano

FRENCH DUCK LEG CONFIT (ADD 14)

white onion pulp, black grapes, baby turnips

DESSERTS

DATE & FIG PUDDING 16

rum & raisin ice cream, caramel sauce

CHOUX BUNS 16

vanilla ice cream, warm chocolate sauce, sliced almonds

MARINATED PINEAPPLE CARPACCIO 17

mint leaves, lychee sorbet

ASSORTED INTERNATIONAL CHEESE (ADD 10) 25

traditional condiments, homemade olive bread

REGULAR COFFEE, TEA & SINGLE ESPRESSO (ADD 3)

SPECIALTY COFFEE & FLAVOURED TEA (ADD 5)

KIDS' MENU

PASTA 16

chunky tomato sauce, parmesan

BREAKFAST SET 19

scrambled eggs, sausage, crispy bacon
apple juice

MINI CROQUE MONSIEUR 16

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

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