

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

lobster meat, tarragon cream

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

BRAISED BEEF CHEEKS 36

grilled little gem, carrots, pickled radish

COD FILLET 46

parsnip puree, Chorizo and potato stew, saffron Aioli

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 MACKEREL

egg 'Mimosa', beetroot, toasted bread crumbs

🌱 BURRATA

spiced aubergine chutney,
Quinoa, coriander yoghurt

HALF DOZEN BAKED ESCARGOTS

garlic & parsley butter

SEARED FOIE GRAS (ADD 15)

melted onions & grapes, Muscat grape gel

MAINS

COQUELET

baby chicken, parsnip puree,
grilled onions, thyme jus

150 DAYS GRAINFED BAVETTE

fricasse of Brussels sprouts, sweetcorn & lettuce

🌱 TROFIE PASTA

baby artichokes, black olives, Feta, Grana Padano

FRENCH DUCK LEG CONFIT (ADD 14)

white onion pulp, black grapes, baby turnips

DESSERTS

MANGO ESPUMA 16

fresh berries, grapes, vanilla crumble, honey-yoghurt sorbet

CHOUX BUNS 16

vanilla ice cream, warm chocolate sauce, sliced almonds

PASSION FRUIT CRÈME BRÛLÉE 18

ginger flower ice cream

SEA SALT CARAMEL AND MACADAMIA CHOCOLATE TARTE 18

praline powder, burnt butter ice cream

ASSORTED INTERNATIONAL CHEESE (ADD 10) 25

condiments, homemade walnut 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
and 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.