

5-COURSE BRUNCH MENU

AMUSE BOUCHE

RAINBOW TROUTH CAVIAR
On Egg Yolk Mousse & Pan Brioche

WELCOME

SEA GRAND COCKTAIL

Seasonal Freshly Shucked Oysters, Boston Lobster, Cocktail Shrimps,
Black Mussels served with Fresh Lemon, Mignonette and Cocktail Sauce

SOUP

SPINACH & KALE

Baguette Bread Croutons, Green Pea, Extra Virgin Olive Oil

ENTRÉE

WAGYU BEEF TARTAR

Wild Mushroom, Parmesan Cheese Sauce, Gravy

or

TUNA NICOISE

Yellow Fin Tuna Sashimi, Kenya Beans, Caper, New Potato, Red Onion

MAIN (select one)

EGG FLORENTINE

Brioche Bread, Baby Spinach, Hollandaise Sauce,
Fresh Black Truffle

or

ROAST U.S. PORK LOIN

Green Peppercorn & Cognac Gravy Sauce

or

WHOLE BOSTON LOBSTER THERMIDOR (+\$88)

Gruyere cheese, mustard & cognac sauce

WAGYU BEEF ROULADE

Sweet Pickle Gravy

or

PAN SEARED NORVEGIAN SALMON FILLET

Saffron & Pernod Butter Sauce

or

WILD MUSHROOM CARNAROLI RISOTTO

Normandy Brie Cheese & Aged Parmigiano Cheese

or

TOURNEDOS ROSSINI (+\$98)

M7 Wagyu Beef Tenderloin,
Roast Alsatian Foie Gras, Truffle Demi-glace

DESSERT

HOMEMADE CHEESE CAKE ASSORTED CHEESE PLATTER

Vanilla Crumble, Mango

Or

ASSORTED CHEESE PLATTER

\$598 per person