5-COURSE BRUNCH MENU

AMUSE BOUCHE
RAINFOREST TROUT 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

ENTREES
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

10% service charge applies | Please advise our staff for any specific dietary restriction