

# Brunch Like A KING



**Adult Price: \$135.00\*\***

*(Includes a refreshing Highball welcome drink and a delightful Chocolate Collection of Assorted Bon Bons for all dads.)*

**Kids (8-12 years old): \$67.50\*\***

## **URBAN WELLNESS FARM SALAD EXTRAVAGANZA**

Mesclun Salad, Arugula, Baby Spinach, Romaine, Radicchio, Endive, Pea Shoot

### **Condiments**

Cherry Tomato, Telegraphic Cucumber, Pickled Beet, Green Olive, Organic Carrot, Baby Radish, Celery, Sunflower Seed, Walnuts, Pumpkin Seed, Dried Cranberry

### **Dressing**

Manuka Chia Seed Vinaigrette, Thousand Island, French, Ranch, Aged Modena Balsamic, Organic Coconut ginger Vinaigrette, Artisan Extra Virgin Olive Oil

## **ENSALADILLA RUSA**

Spanish Potato Salad with Farm Eggs, Piquillo Pepper, Fava Beans, Green Olives, Lemony Dressing

## **SEAFOOD PIPIRRANA SALAD**

Octopus, Prawns, Capsicum, Cumin, Cilantro, Tomato, Cucumber, Citrus Vinaigrette

## **TUSCAN PANMOLLE SALAD**

Cherry Tomatoes, Burrata, Cucumber, Taggiasca Olives, Basil, Caper, White Balsamic Reduction

## **MAPLE-GLAZED SMOKED DUCK & PEACH SALAD**

Lamb's Lettuce, Bleu Saint Flour, Candied Walnut, Cranberry, Cider Vinaigrette

## **BUTCHER CHARCUTERIE BOARD**

Salchichón Ibérico de Bellota, Jamón de Bellota Ibérico, Mortadella, Foie Gras Terrine, Smoked & Beetroot-Cured Salmon

### **Condiments**

Baby Cornichons, Caper Berries, Pickled Baby Onions, Assorted Chutneys, French Mustard

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## **ARTISANAL FROMAGERIE**

An award-winning selection of Mediterranean cheeses, curated to showcase the finest varieties. The flavours range from buttery and nutty to tangy and sharp, offering a journey through the rich heritage of dairy craftsmanship.

Honeycomb and Selection of Honey

Membrillo Quince Jelly

Dried Fruits, Cracker, Piquillo Pimento Jam, Assorted Nuts, Aged Balsamic and Briny Olives

## **BOULANGERIE**

Pain au Gentleman

Burnt Vanilla Kouign Amann

Truffle Mushroom Cruffin

Beurre d'Isigny Doux & Sel Panier (Unsalted & Salted)

## **PINSA ROMANA**

Quattro Formaggi

Capricciosa Tomato Sauce

Salami

Mortadella

Burrata

Wild Mushrooms

Truffle Cream

## **CHEF-ATTENDED LIVE STATIONS**

### **FOIE GRAS DE CANARD POÊLÉ**

Escalope of Foie Gras, Crispy Cinnamon Brioche, Tawny Port Fig Compote, Raspberry Gel, Smoked Salt

### **CRAB EGGS BENEDICT**

Poached Farm Eggs, Crab Salad, Citrus Guacamole, Avruga Caviar, Hollandaise

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## **JOSPER BASQUE GRILL OFFERINGS**

Finished in the Josper Basque Grill with Binchotan charcoal and apple wood, each dish is infused with bold smoke and a whisper of delicate apple-wood fragrance. Where glowing embers meet aromatic smoke, fire and finesse come together to create flavours of primal elegance.

## **MARISCOS A LA BRASA - COASTAL GEM EXTRAVAGANZA**

Boston Lobster, Torched Thermidor

Garlic Butter Half Shelled Scallops

Octopus Tentacles with Smoked Romesco

Norwegian Salmon Wellington

## **LA CARNE A LA PARRILLA**

Cochinillo Asado with Calvados Apple Purée

Aji Amarillo Grilled Farm Chicken Thighs with Aji Verde Sauce

Cajun-Spiced Lamb Leg with Mustard Jus & Mint Chutney

Italian Pork Sausages

Queensland Wagyu Beef Tri Tip MS6/7

Angus Beef Tomahawk with Smoked Salt, Barolo Jus & Dijon Mustard

### **Sauces**

Peppercorn Sauce, Morel Sauce, Chimichurri,  
Horseradish, Red Wine Sauce

## **CATCH OF THE DAY**

Whole Mediterranean Branzino with Saffron Beurre Blanc

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## **MEDITERRANEAN SPECIALTIES**

### **VALENCIANA SAFFRON PAELLA**

Spain Arroz Rice, Red Prawns, Iberian Chorizo, Saffron, Bay Scallops, Octopus, Sofrito, Black Mussels

### **ESTOFADO DE CARNE CON VINO TINTO**

Braised Beef Cheeks with Spain Bodega Numanthia, Padron Pepper, Caramelized Cipollini

### **CHICKEN MARSALA**

Chicken Escalope, Button Mushroom, Fresh Thyme, Garlic, Marsala Cream Sauce

### **PATATAS BRAVAS**

Crispy Russet Potatoes, Garlic Aioli, Smoked Paprika Dust, Spicy Bravas Sauce

### **ESCALIVADA CATALANA**

Roasted Vegetables, Aubergine, Piquillo Peppers, Zucchini, Shallots, Thyme, Arbequina Olive Oil, Cherry Tomatoes, Garlic, Fruity Sherry Vinegar

### **PENNE TRUFFLE ALFREDO TARTUFATA**

Wild Mushrooms, Garlic, Creamy Truffle Sauce, Fresh Parsley

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## LA PATISSERIE

### BURNT HONEY BASQUE CHEESECAKE

Philadelphia Cream Cheese, Smoked Sea Salt

### DARK CHOCOLATE & OLIVE OIL CAKE

64% Manjari Chocolate, Olive Oil Sponge, Cocoa Nib Crunch

### PISTACHIO CANNOLI MILLE FILLE

Crispy Cannoli Shards, Pistachio Diplomat Cream

### BLOOD ORANGE NEGRONI VERRINE

Campari Orange Gelée, Madagascar Vanilla Mousse, Citrus Marshmallow Foam

### DARK RUM TIRAMISU

Espresso Mascarpone Tiramisu, Dark Rum Gel

### HAZELNUT OPERA SLICE

Gianduja Crunch, Dark Chocolate Glaze, Hazelnut Sponge

### GRILLED FIG & RICOTTA TARTLET

Honey Rosemary Glaze, Lemon Ricotta Cheese, Vanilla Shortcrust

### BANOFFEE

Vanilla Mascarpone Cream, Roasted Banana Compote, Pecan Croustillant

### LEMON SEMOLINA CAKE

Lemon Syrup, Mascarpone Chantilly Cream

### CARAMEL SAINT HONORÉ

Choux Pastries, Caramel Glaze

## CHEF-ATTENDED LIVE STATION

### EMBER ROLL

Crisp brick pastry filled à la minute with Limoncello Mascarpone Cream and Citrus Crumble

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## Live Station

### **Zabaglione Al Moscato**

Whipped Egg Yolk Custard with Whisky  
Serve with Wild Berries and Biscotti

### **Italian Artisan Gelato Pozzetti**

Choice of Premium Gelato, Waffle Cone and Condiments

## Beverages

### **Taittinger Champagne Free Flow Package | 118\*\* per person**

Taittinger Brut Réserve  
Podere Edoardo, Chianti  
Pizzolato, Pinot Grigio Venezia  
Bottega Prosecco  
Selection of Boutique Gins

### **Champagne & Wine Free Flow Package | 98\*\* per person**

Podere Edoardo, Chianti  
Pizzolato, Pinot Grigio Venezia  
Bottega Prosecco  
Aubert et Fils Champagne

### **Wine Free Flow Package | 68\*\* per person**

Podere Edoardo, Chianti  
Pizzolato, Pinot Grigio Venezia  
Bottega Prosecco

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