

## Mediterranean Brunch Voyage Édition d'Inspiration Française

July to September 2025

### Live Station

#### Huîtres de Céline N3

French oyster céline perfumed with raspberry Taittinger champagne foam and lemon balm cress

#### Butcher Charcuterie Board

Jambon de bayonne

Saucisson

Salami

Mortadella with pistachio olimpica

Pâté de champagne

#### Condiments

Baby cornichons, caper berries, pickled pearl onions, grain mustard, chutney

#### Artisanal Fromagerie

An award-winning selection of French cheese, 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 artistry.

#### Condiments

Honeycomb

Selection of honey

Membrillo quince jelly, dried fruits, cracker, assorted dried nuts, briny olives

#### Quiche Station

Norwegian smoked salmon, spinach and gruyere quiche

Quiche lorraine with bacon and cheddar cheese

#### Boulangerie

Pain de campagne

French baguette

Kouign amann

Pain au fromage

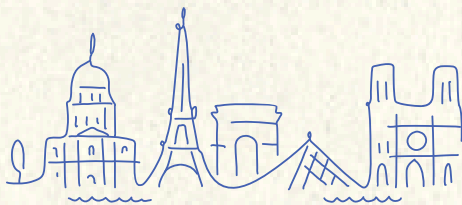
Artisan bread rolls

Beurre d'isigny doux panier & sel panier (unsalted & salted)

**\$118++**

Menu is subject to change without prior notice.

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### Mediterranean Salads & Hors D'oeuvres

#### Cold Appetizers

Salade parisienne with potato, Parisian ham, champignons, comté and tangy French vinaigrette

Tuna niçoise salad with olives, quail eggs and artichoke hearts

Maple glazed smoked duck with pine nuts, kale, peach and raspberry dressing

Saffron pearl couscous salad with medley vegetables and zesty lemon dressing

#### Salad

##### Urban 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

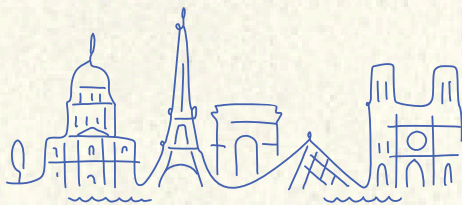
### Soup of the Day

#### Chef Special

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### Carving Station

From our grill and jasper oven

**Herb-Marinated Australian Wagyu Beef Tomahawk**  
with cabernet sauvignon jus

**Rotisserie D'agneau Au Jack Daniels**  
Jack Daniels whisky flambe whole baby lamb with rosemary jus

### Grilled Catch of the Day

**Beetroot and Himalayan Salt Baked Mediterranean Branzino**  
Salt baked whole seabass and lemon beurre blanc

### Pasta Live Station

**Saffron Risotto**  
Pork ragú with red wine, cinnamon, and tomato passata tossed in  
24th months aged grana padano cheese wheel

**Valenciana Saffron Paella**  
Spain arroz rice, shrimp, bay scallop, black mussel, Iberian pork  
chorizo, saffron, sweet pimentón, sofrito and saffron aioli

### Live Cooking Station

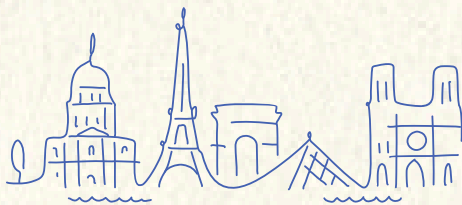
**Grilled Atlantic Lobster Egg Benedict**  
Poached egg, shio kombu hollandaise, avruga caviar and shiso cress

**Foie Gras de Canard Poêlé & Cromesquis d'Escargot**  
Escalope of foie gras, chablis, crispy burgundy escargot cromesquis,  
port wine reduction

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### Mediterranean Specialties

#### Daube de Boeuf à l'Orange

Cabernet sauvignon braised beef cheek with orange and carrots

#### Hachis Parmentier de Canard

Duck confit, herbes de provence, truffled mash, nutmeg and gruyère cheese

#### Coquillettes au Jambon

Baked macaroni with Paris ham, cauliflower, grated comté, gruyère, and emmental cheese

#### Chicken Fricassée

French chicken stew with chardonnay wine, thyme and creamy mushroom velouté

#### Tian Provençal Vegetables

Aubergines, courgettes, onion, tomato, pepper, garlic, thyme, bay leaves and olive oil

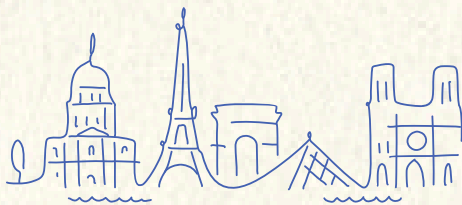
#### Creamy Truffle Mushroom Pasta

Penne pasta with medley farm mushroom and summer truffle oil

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### Live Station

#### Crêpes Suzette

Classic French dessert consisting of crêpes (thin pancakes) that are wrapped around and flambéed with orange grand marnier sauce

#### French L'artisan Des Glaces

Choice of premium ice cream, waffle cone and condiments

### LA PÂTISSERIE

Meet Chef Eunice Low – a true artisan of French pâtisserie, where elegance meets indulgence. With a delicate touch and a flair for finesse, she transforms classic French desserts into edible art. From airy mille-feuille to rich opera cakes, Chef Eunice brings passion, precision, and Parisian charm to every creation.

#### Marquise Au Chocolate

Velvety chilled chocolate mousse cake and cacao nibs

#### Pistachio Cherry Saint Honoré

Profiterole, pistachio crème diplomate and sour cherry compote

#### Jasmine & White Peach Verrine

Jasmine tea panna cotta and white peach gelee

#### Tarte Au Citron Meringue

Grapefruit and lemon curd

#### Baba Au Rhum

Passionfruit rum and vanilla chantilly cream

#### Tarte Bourdaloue

Almond frangipane and poached pear

#### Floral Madeleine Garden

Assorted mini madeleine scented with orange blossom, lavender and raspberry

#### Sea Salt Caramel Mille-Feuille

#### Violet & Cassis Opera Cake

#### Hazelnut Paris Brest

#### Vanilla Madagascar Crème Brûlée

#### Tropical Fresh Fruits Platter

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### Beverages

#### French Wine Package | \$58++ per person

Vieux Monde Colombar-Sauvignon Blanc, France

Vieux Monde Syrah-Grenache, France

#### French Sparkling Package | \$68++ per person

P. Ferraud & Fils Cremant De Bourgogne Blanc, France

Vieux Monde Syrah-Grenache, France

Vieux Monde Colombar-Sauvignon Blanc, France

#### Champagne & Gin Package | \$108++ per person

Vieux Monde Syrah-Grenache, France

Vieux Monde Colombar-Sauvignon Blanc, France

P. Ferraud & Fils Cremant De Bourgogne Blanc, France

Taittinger Champagne

Selection of Boutique Gins

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