

Mediterranean Brunch Voyage Édition d'Inspiration Française

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

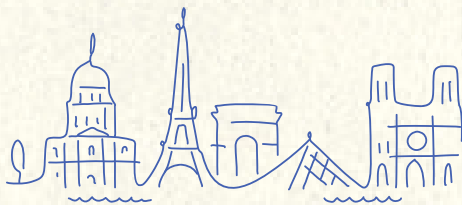
Artisan bread rolls

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

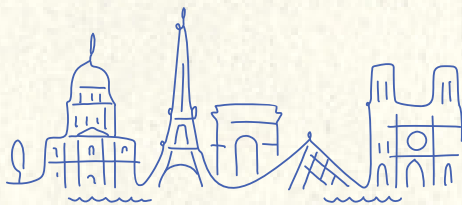
Soup of the Day

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

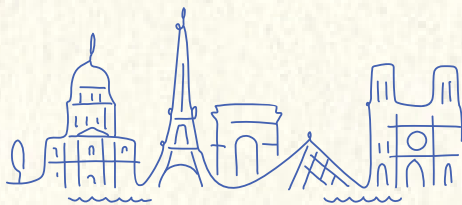
Grilled Atlantic Lobster Egg Benedict
Poached egg, shio kombu hollandaise, avruga caviar and shiso cress

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

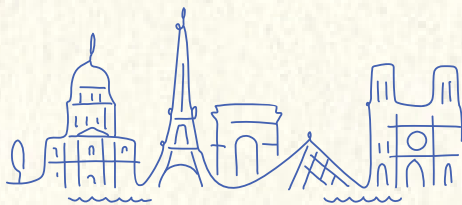
Creamy Truffle Mushroom Pasta

Penne pasta with medley farm mushroom and summer truffle oil

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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

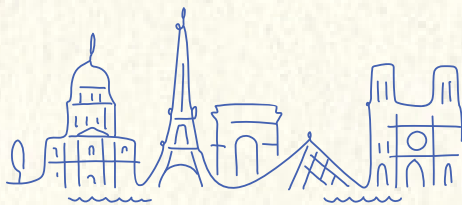
Vanilla Madagascar Crème Brûlée

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 | \$99++ 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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