

## PETIT

(Serves 2-3 diners)

\$158++ PER TOWER

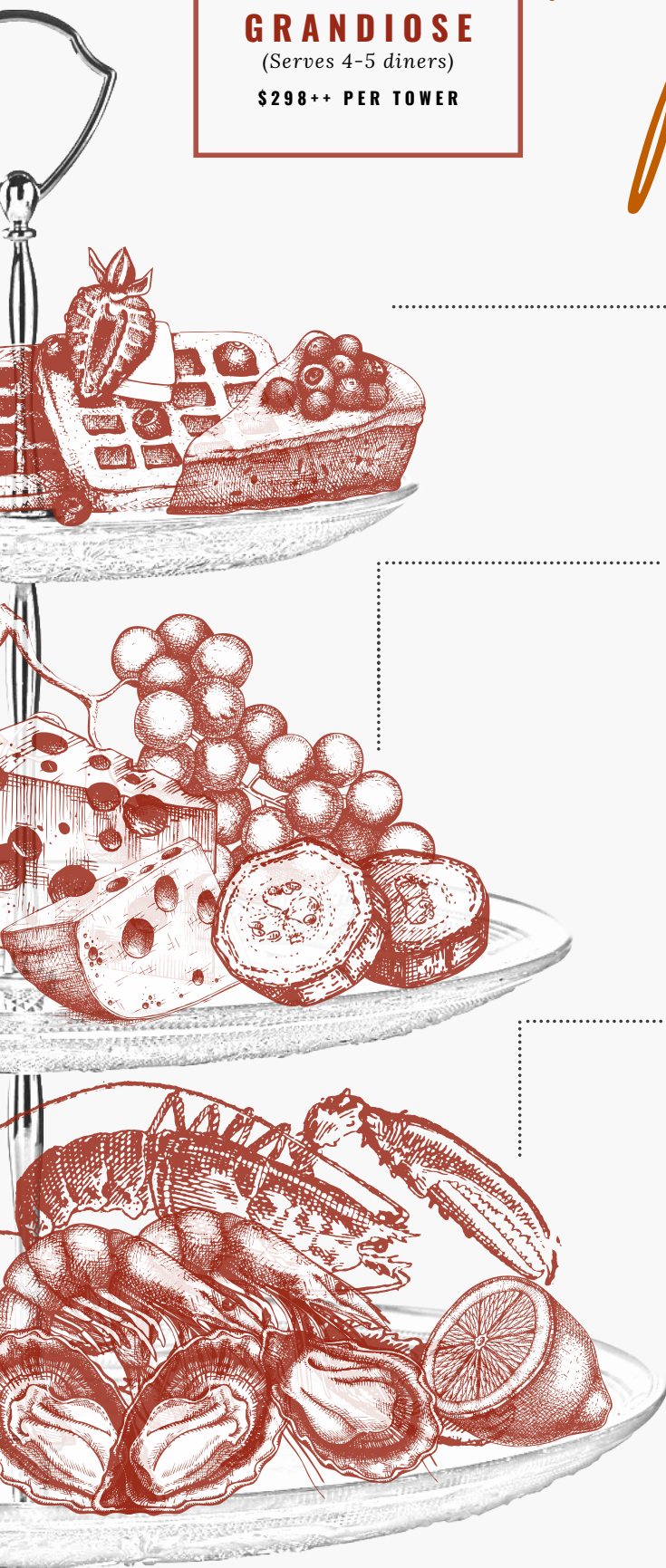
## GRANDIOSE

(Serves 4-5 diners)

\$298++ PER TOWER

# The Ultimate

## SUNDAY CHAMPAGNE BRUNCH



### THIRD COURSE

#### BELGIAN WAFFLE

Homemade Waffle served with Chocolate Sauce, Chantilly Cream, Maple Syrup and Fresh Berries

#### TASTERS' CHOICE

Lemon Tart, Strawberry Tart, Myer's Dark Rum Pecan Tart and Chocolate & Macadamia Tart

### SECOND COURSE

#### CHEESE LOVERS

Brie Cheese, Blue Roquefort, Mature Cheddar Cheese, Dried Fruits, Walnuts, Almonds, Grapes and Crackers

#### CHARCUTERIE PLATTER

Mortadella, Rosette Salami, Coppa Ham, Spicy Chorizo, Cornichons, Pearl Onions, Marinated Olives and Sun Dried Tomato

#### FRITTATA

Shimeji Mushroom, Broccoli, Cauliflower, Cherry Tomatoes and Parmesan Cheese

#### HOUSED CURED SALMON

Caper, Dijon and Herbs Salad

#### TOASTED SOUR DOUGH

Served with Avocado and Arugula Salads

### FIRST COURSE

#### CRABS

Chili Crab Bun with Fresh Coriander

#### PRAWN

Grilled Piri-Piri Prawn Skewer

#### SPRING CHICKEN

Tandoori Marinated Spring Chicken

#### ROSTI POTATO

Shredded Idaho Potato, Parsley, Crème Fraiche

#### MELAKA HERITAGE

Lemon Grass Scented Chicken Rice Ball

#### BEEF RENDANG SLIDER

Served with Cucumber Salads

#### BLACK ANGUS RIBS EYE

Served with Dijon Mustard

#### SEAFOOD BUCKET

Oysters Fine de Claire, Poached Tiger Prawn, Boston Lobsters, Lemon Wedges and Tabasco

### ELEVATE WITH CAVIAR



EIGHT GEMS

30GM  
60GM

\$30  
\$60

### FREE-FLOWING CHAMPAGNE

2 HOURS  
3 HOURS

\$68/PERSON  
\$88/PERSON