



BRUNCH MENU

Bread Selection

Baguette Nature / Baguette Cereal / Olive Bread
Sun-Dried Tomato Bread / Brioche Bread
Herb Grissini

*Accompanied by
Creamy Butter, Red Berries Marmalade,
Olive Tapenade, Sun-Dried Tomato Tapenade*

Cold Entree

**Smokey Mushrooms & Truffle Chickpea
Hummus Mousse**

Served with extra virgin olive oil, microgreens, and brioche crackers.

Salmon Tartar

Fresh salmon marinated with herbs, lemon, and extra virgin olive oil, served with avocado salsa and Granny Smith apple.

Charcoal Feta & Avocado Cones

Served with gold caviar

Asian Noodle Salad

Egg noodles, red and white cabbage, julienned vegetables, roasted peanuts, tossed in ponzu vinaigrette and sesame dressing.

Watermelon Feta Salad

Fresh watermelon cubes with mixed leaves, kale, black olives, blueberries, mint, basil, physalis, and feta crumble, drizzled with raspberry dressing.

Hot Entree

Crispy Shrimp Kunafa Rolls

Served with soy chili dip

Pesto Arancini

Perfumed with basil oil, served with pomodoro sauce.

Chicken Sliders

Served with herby sauce, sun-dried tomatoes, and dill pickles.

Main Course

(CHOICE OF ONE)

Sous Vide Beef Medallion

Served with Pommery grain mustard mashed potatoes, vegetable bouquet, and sauce Café de Paris.

Seared Salmon

Marinated fresh salmon served with quinoa ratatouille and ginger sauce.

Sous-Vide Chicken Roulade

Chicken filled with feta, spinach served on a bed of corn mousse with Voronoff sauce.

Turmeric Vegetable Risotto

Green beans, carrots, peas, zucchini, colorful capsicum, butter, and Parmesan cheese.

Dessert

Berries Cheesecake

Passion Mango Profiteroles

Tiramisu with Espresso Caviar

Exotic Fruit Salad with Orange Passion Sauce

House Cocktails

MISAKI

Gin, elder flower syrup, lemon juice, wasabi paste

ART

*Oakheart rum, homemade mango purée,
passionfruit syrup, lemon juice*

International Cocktails

Gin Basil

Mojito

Margarita

Espresso Martini

Negroni

Old Fashioned

Moscow Mule

Aperol Spritz

Mocktails

Virgin Mojito

Strawberry Mojito

Lavender Mojito

Passion Fruit Mojito

Spirits

Smirnoff Red Vodka

Gordon's Gin

Bacardí Carta Blanca Rhum

Jose Cuervo Gold Tequila

Jose Cuervo Silver Tequila

Cointreau

Tia Maria

Campari

Aperol

Martini Rosso

Grants Whiskey

Sparkling Wine

Varichon & Clerc Blanc de Blanc
Bourgogne, France

White Wine

Table Mountain Chenin Blanc

Rose Wine

Casal Garcia Rosé

Red Wine

Two Oceans Cabernet Sauvignon Merlot

Juices & Soft Drinks

Orange Juice

Apple Juice

Pineapple Juice

Cranberry Juice

Coca-Cola

Diet Coke

Sprite

Fanta

Tonic

Soda

Ginger Ale

Beer

Budweiser