

# SUNDAY BRUNCH MENU

Available from 10.30am to 3.00pm (Last Order)

## BRUNCH MENU

### EGGS BENEDICT 26

two poached eggs, ham, English muffins, Hollandaise sauce

### EGGS ARLINGTON 25

two poached eggs, smoked salmon, English muffins, Hollandaise sauce

### CROQUE MONSIEUR 28

layered ham, Béchamel, melted Gruyere, homemade brioche

### HOMEMADE BELGIAN WAFFLES 22

crispy bacon, scrambled eggs, maple syrup  
or  
blueberries, vanilla ice cream, maple syrup

### EGGS & BACON 20

eggs cooked scrambled, poached or fried, crispy bacon, toast

### EGGS NEW YORKER 25

scrambled eggs, smoked salmon, chives, toasted brioche

### ENGLISH BREAKFAST 32

eggs cooked scrambled, poached or fried,  
bacon, sausages, tomatoes, mushrooms, toast

### **V** MUSHROOM & SPINACH 26

Portobello mushrooms, steamed spinach, poached egg, toast

## STARTERS

### CLASSIC CRAB & AVOCADO SALAD 28

crabmeat, chunky avocado, tomatoes, mesclun salad

### TATAR DE BOEUF 29

beef tenderloin, condiments, mixed salad, toast  
Prepared to your request: Mild, Medium Spicy or Hot  
With Cognac or Calvados (Add 2)

### SEARED FOIE GRAS 29

rhubarb & apple chutney, port wine reduction, toasted brioche

### TRADITIONAL FRENCH ONION SOUP 17

caramelized onions,  
baguette crouton, Gruyere cheese, gratinated

## MAINS

### WAGYU BEEF BURGER 36

180gm Wagyu beef patty, tomatoes,  
creamy mushrooms, Comte, BBQ sauce, wholemeal bun, french fries

### LOBSTER RISOTTO 58

smoked sea urchin, butter, Parmesan shavings

### COD FILLET 46

Parisienne potatoes,  
Hollandaise 'Niçoise', vegetable cassoulet, black truffles

### BEEF SHORT RIBS SOUS VIDE 42

truffle mash, fennel, orange, green asparagus, gravy

### ROAST MEAT PLATTER (FOR 2) 98

Wagyu Ribeye, Angus Bavette, Lamb Rack,  
provençal tomatoes, garlic and shallot confit, 'Maitre d'Hotel' butter,  
red wine sauce

## SIDE ORDERS

FRENCH FRIES | CHORIZO MASH | TRUFFLE MASH |  
SAUTÉED VEGETABLES | MESCLUN SALAD | BAKED TOMATOES

12

SAUSAGE | BACON

8

## SET LUNCH

### 3-COURSE 39\*\*

## STARTERS

### SEAFOOD VOL-AU-VENT

sweet corn, stewed potatoes

### CHICKEN CONSOMMÉ

minestrone vegetables, lingot beans, poached quail eggs

### BURRATA (ADD 6)

Prosciutto ham, fresh tomatoes, mesclun, tomato sauce,  
olive powder, basil gel

### HALF DOZEN BAKED BURGUNDY SNAILS

tomato fondue, herbed garlic butter

### SEARED HOKKAIDO SCALLOP (ADD 9)

pumpkin puree, walnut oil powder, crispy Black Forest ham,  
herbed mesclun, raspberry dressing

## MAINS

### OVEN BAKED SNAPPER

Chorizo & potato stew, dill cream

### SLOW COOKED CHICKEN LEG

onion & garlic confit, mashed potato

### 150 DAYS GRAINFED BAVETTE

Maitre d'Hotel butter, Provençal tomato and mashed potato

### **V** ANGEL HAIR PASTA

basil pesto, tomato coulis, olives,  
apple capers, pine nuts, Parmesan shavings

### CRISPY FRENCH DUCK LEG CONFIT (ADD 13)

beetroot puree, spiced lychee, melted leek, chicken jus

## DESSERTS

### DATE & FIG PUDDING 16

rum & raisin ice cream, caramel sauce

### MADAGASCAN VANILLA CRÈME BRULÉE 17

pineapple sorbet

### MARINATED PINEAPPLE CARPACCIO 17

mint leaves, lychee sorbet

### APPLE 'TARTE TATIN' SQUARE 16

thyme ice cream, raspberry

### ASSORTED INTERNATIONAL CHEESE (ADD 10) 25

traditional condiments, homemade olive bread

### REGULAR COFFEE, TEA & SINGLE ESPRESSO (ADD 3)

### SPECIALTY COFFEE & FLAVOURED TEA (ADD 5)

## KIDS' MENU

### PASTA 16

chunky tomato sauce, parmesan

### BREAKFAST SET 19

scrambled eggs, sausage, crispy bacon  
apple juice

### MINI CROQUE MONSIEUR 16

layered ham, Béchamel, melted Gruyere, homemade brioche, side salad

Dishes may contain garlic, onion, dairy, wheat, nut or alcohol. Kindly check with our service personnel if you have any dietary restrictions.