

A BRUNCH OF ROSES

MOTHER'S DAY BRUNCH

Sunday, 11 May | \$70++ per person (Minimum 2 pax)



Camille Bread Service (V)

Served with Kombu Parker Roll and a Daily Selection of Two Flavoured Butters.
The first loaf is complimentary, and additional loafs are available at supplementary \$7++ each

Smoked Salmon

Yuzu Kosho Cream Cheese | Capers
Red Onions | Shiso | Ikura

Yuzu Beet & Burrata Salad (V)

Roasted Beets | Burratina | Shiso Leaves
Pine Nuts | Yuzu-Honey Dressing

Onsen Egg

Red Wine | Onions | Mushrooms | Bacon Lardons
Gruyère Cheese Croutons | Veal Jus

Duck & Goat Cheese Croquette

Pickled Myoga Ginger | Wasabi & Honey Aioli

MAINS

Roasted ½ Corn Fed French Poulet

Celeriac Remoulade | Grilled Avocado | Sudachi Ponzu | Fresh Lemon
or

Braised Beef Cheek

Soft Whipped Potatoes | Celeriac Chips | Mirin & Soy Glaze
or

Sea Bass 'A La Plancha'

Broccolini | Shiso Butter | Kombu Salt
or

Roasted Wagyu Striploin MBS 2/3 (160 gm)

Salt Baked Celeriac with Balsamic Teriyaki | Banana Shallot Confit | Yuzu Koshō
(Supplementary \$12++)

DESSERTS FOR SHARING

Matcha Mille Feuille

Hojicha Custard | Raspberry | Crème Anglaise

Shoyu Caramel Canelé

Seasonal Fruits with Citrus Sorbet

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge and prevailing government taxes.