

# Brunch Menu

UNLIMITED A LA CARTE | SERVED FROM 11AM - 3PM

## EGGS BENEDICT

Eggs benedict with smoked salmon and hollandaise sauce

## FRENCH TOAST

French toast with red fruit compote

## FRESH FRUIT SALAD

With whipped cream

## BELGIAN WAFFLE

Belgian waffle with caramelized pineapple and caramel sauce

## THE BEST ON TOAST

Avocado, prosciutto ham and an egg (sunny side up) on toast

## BANANA BREAD

Home-baked banana bread

## COUSCOUS SALAD

Salad consisting of couscous, grilled vegetables and feta

## LOBSTER BISQUE

Lobster bouillon with pieces of shrimp, topped with truffle cream

## BRUSCHETTA

Topped with Prosciutto di Parma, arugula and salsa

## CARPACCIO BOMBE

Thinly sliced marinated raw tenderloin with arugula, truffle mayonnaise, pine nuts, capers, tomato, aceto reduction and parmesan cheese

## ESCARGOTS AND MUSHROOMS

Prepared in the oven with a garlic sauce, parmesan cheese and homemade bread

## SMOKED CHICKEN

Freshly made egg salad topped with homemade smoked chicken and drizzled with an herb dressing

## RED BEET CARPACCIO

Marinated red beet carpaccio with a goat cheese crumble, arugula and a vegetable-herb dressing

## SPICY TUNA TARTARE

Tartare of raw fresh tuna in a spicy dressing

## PUMPKIN RISOTTO

Delicious veggie risotto, with savory pumpkin and freshly shredded parmesan cheese

## GROUPEL CAPRESE

Panfried grouper gratinated with tomato and mozzarella, served with a basil pesto sauce

## PORK TENDERLOIN

Pork tenderloin wrapped in German bacon with a portobello truffle sauce, accompanied by a potato rosti and chicory with gruyere cheese

## DRAGON ROLL (FRIED)

Shrimp tempura, crab tempura and cream cheese

## ALASKA ROLL

Salmon, avocado and cream cheese

## NIGIRI TRIO

Consisting of salmon, avocado and tuna

## EDAMAME

## GRAND DESSERT

Save room because we're treating you to a shareable grand dessert!

Just inform your waiter when you're ready for the sweets

\$32 PER PERSON

UNLIMITED MIMOSA  
ADD \$12 P.P.