



# Sunday Sky Brunch

12PM - 3PM

**ENTRÉE**

Eggs & Truffle

Scrambled Eggs | Black Truffle | Port Reduction

*Or*

Rock Melon

Marinated Rock Melon | Endive Salad | Air-dried Beef

*Or*

3 Pieces Irish Oysters

Irish Oyster | Watercress Puree | Lemon Gel | Horseradish Cream

*Or*

Yellow Fin Tuna Tartare

Tuna Tartare | Quail's Egg | Seaweed Tapioca Crisp

**STARTER**

Celeriac Risotto (V)

Wilted Spinach | Lemon Foam | Chantarelle Mushrooms

*Or*

Bottarga Linguine

Shaved Bottarga | Roasted Almonds | Extra Virgin Olive Oil

*Or*

Maine Lobster

Lobster Bisque | Tarragon Cream | Croutons

*Or*

Hokkaido Scallops

Seared Scallops | Cauliflower Puree | Hazelnut Crumble

**MAINS**

Corn-fed Chicken

Crispy Thigh | Slow-cooked Breast | Black Truffle | Pickled Beetroot

*Or*

Oxtail

Braised Oxtail | Onion Puree | Vegetable Pot-au-feu

*Or*

Seabream

Pine Nut Mayo | Crispy Capers | Noisette Butter Sauce

**DESSERT**

Selection Of Cake & Pastry

*Or*

Cheese Platter

Selection Of Imported Cheese | Honeycomb | Accoutrements

**4-Course Menu  
RM198 per adult**

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES



# Sunday Sky Brunch

12PM - 3PM

## STARTER

Mushroom Soup  
*or*

Grilled Chicken Caesar  
Croutons | Chopped Bacon

## MAIN

Grilled Chicken Bangers  
Mashed Potatoes | Onion Gravy  
*or*

Baked Mac & Cheese  
Cheese Sauce | Parmesan  
*or*

Fish & Chips  
Mushy Peas | Housemade Tartare Sauce

## DESSERT

Vanilla Panna Cotta  
Strawberries  
*or*

Chocolate Tart  
Vanilla Gelato  
*or*

Housemade Ice Cream

**2-Course Menu**  
**RM68 per child from 6 - 12 years old**  
**Inclusive of juices or soft drinks**

# Sabayon

## Beverage Package

12PM-2.30PM

RM228 per person

Free Flow Champagne Taittinger NV  
Sommelier Selected White & Red Wine

### Mimosa Bar

Pineapple | Watermelon | Orange | Berries  
Choose Your Garnish

### Bloody Mary Bar

Housemade Bloody Mary Mix | Choose Your Garnish

### Gin & Tonic Trolley

Choose Your Garnish

### Non-alcoholic Beverages

Juices | Soft Drinks

## CHAMPAGNE

Taittinger NV

Glass | RM98      Bottle | RM488

## PROSECCO

Belstar Prosecco

Glass | RM78      Bottle | RM328

## WHITE WINE

Frankland Estate Chardonnay

Glass | RM58      Bottle | RM288

Saint Clair Sauvignon Blanc

Glass | RM58      Bottle | RM288

Marchesi di Barolo Arnies Roero

Glass | RM78      Bottle | RM348

## RED WINE

Clos Henri Pinot Noir

Glass | RM68      Bottle | RM308

Bottega Rosso di Montalcino DOC

Glass | RM78      Bottle | RM328

Wynn's Estate Black Label Cabernet Sauvignon

Glass RM88 | Bottle RM348

## COCKTAILS

Mojito | Screwdriver | White Sangria

Cucumber Collins

RM55

## NON-ALCOHOLIC

Shirley Temple | Lemonade

RM18



## A’la Carte

Caspian Iranian Beluga  
Caviar (25g) | RM988

Melba Toast | Organic Egg Mimosa  
Shallot | Chives | Crème Fraîche

Oscietra Caviar (30g) | RM508

Melba Toast | Organic Egg Mimosa  
Shallot | Chives | Crème Fraîche

Wagyu Tenderloin MB5 | RM138

Mushrooms | Pomme Puree | Baby Carrot  
Seasonal Truffle

Irish Oysters

3 pieces | RM68      6 pieces | RM120  
Classic Mignonette | Lemon | Tabasco

Charcuterie Platter For Two | RM128

Sliced Cecina Beef | Smoked Duck  
Rock Melon | 2 Selection of Cheeses  
Olives | Honey | Fruit Compote

Cheese Platter (2 Selections) | RM58

Honeycomb | Accoutrements