



Sunday Sky Brunch

12PM - 3PM

ENTRÉE

Tuna Crudo

Nori and Sesame Crusted Tuna | Sesame Vinaigrette | Salmon Roe | Basil Oil

or

Eggplant & Melon

Marinated Eggplant | Rock Melon | Sorrel | Houba Miso Tapenade

or

Hokkaido Oyster

Panko Japanese Oyster | Pea Custard | Yuzu Gel | Salmon Roe

STARTER

Butternut Risotto (V)

Sweet Miso Glazed Squash | Pumpkin Risotto | Almonds

or

Veal Tartare

Veal Tartare | Apple Foam | Compressed Apples | Caramelised Onions

or

Hokkaido Scallops

Seared Scallops | Roasted Cauliflower Purée | Shaved Cauliflower | Tonburi

MAINS

Corn-fed Chicken

Corn-fed Chicken Terrine | Black Truffle | Sauce Au Supreme

or

Braised Beef Brisket

Braised Beef Brisket | Pomme Purée | Noisette Lemon Emulsion

or

Salmon Trout

Pan-seared Salmon Trout | Beurre Blanc | Asparagus | Avruga Caviar

DESSERT

Selection Of Cake & Pastries

or

Cheese Platter

Selection of Imported Cheese | Honeycomb | Accoutrements

4-Course Menu
RM198 per adult



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STARTER

Tomato Soup

or

French Toast

Beef Streak | Honey | Butter

MAIN

Steak Hache

Mashed Potatoes | Onion Gravy

or

Creamy Linguine Pasta

Parmesan | Green Peas

or

Fish & Chips

Mushy Peas | Housemade Tartare Sauce

DESSERT

Strawberry Parfait

Fresh Strawberry | Tuile

or

Chocolate Tart

Vanilla Gelato

or

Duo of Sorbet

2-Course Menu

RM68 per child from 6 - 12 years old
Inclusive of juices or soft drinks



Beverage Package

12PM-2.30PM

RM228 per person

- Free Flow Champagne Veuve Clicquot
- Sommelier Selected White & Red Wine
- Gin & Tonic Trolley
- Non-alcoholic Beverages
 - Juices | Soft Drinks

CHAMPAGNE

Veuve Clicquot NV

Glass | RM188 Bottle | RM888

PROSECCO

Bottega Gold Spumante DOC, Veneto, Italy

Glass | RM118 Bottle | RM558

WHITE WINE

Albert bichot Domaine Long - Depaquit Chablis

Glass | RM68 Bottle | RM338

Rimapere Sauvignon Blanc

Glass | RM88 Bottle | RM438

RED WINE

Marchesi di Barolo Tradizione Barbaresco

Glass | RM98 Bottle | RM488

Albert Bichot Bourgogne

Glass | RM78 Bottle | RM308

COCKTAILS

Screwdriver | Cucumber Collins
RM55

NON-ALCOHOLIC

Shirley Temple | Lemonade
RM18

Sabayon

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 Sirloin MB8 | RM138
Cheese Fragments | Chlorophyll Puree | Sauce Périgueux

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

Cheese Platter (Two Selections) | RM58
Honeycomb | Accoutrements



EQ
EQUATORIAL PLAZA
JALAN SULTAN ISMAIL
50250 KUALA LUMPUR, MALAYSIA
t 60 3 2789 7839 | e DINEATEQKL@KUL.EQUATORIAL.COM
EQUATORIAL.COM f @ EQKUALALUMPUR