



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 With Honeycomb, Dried Fruit, Almonds, Crackers

4-Course Menu
198 per adult

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES



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

Sabayon

Beverage Package

12PM-2.30PM

228 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 | 98 Bottle | 488

PROSECCO

Belstar Prosecco

Glass | 78 Bottle | 328

WHITE WINE

Frankland Estate Chardonnay

Glass | 58 Bottle | 288

Saint Clair Sauvignon Blanc

Glass | 58 Bottle | 288

Marchesi di Barolo Arnies Roero

Glass | 78 Bottle | 348

RED WINE

Clos Henri Pinot Noir

Glass | 68 Bottle | 308

Bottega Rosso di Montalcino DOC

Glass | 78 Bottle | 328

Wynn's Estate Black Label Cabernet Sauvignon

Glass 88 | Bottle 348

COCKTAILS

Mojito | Screwdriver | White Sangria

Cucumber Collins

55

NON-ALCOHOLIC

Shirley Temple | Lemonade

18



A’la Carte

Caspian Iranian Beluga
Caviar (25g) | 988

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

Oscietra Caviar (30g) | 508

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

Wagyu Tenderloin MB5 | 138

Mushrooms | Pomme Puree | Baby Carrot
Seasonal Truffle

Irish Oysters

3 pieces | 68 6 pieces | 120
Classic Mignonette | Lemon | Tabasco

Charcuterie Platter For Two | 128

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

Cheese Platter (2 Selections) | 58

Honeycomb | Dried Fruits | Almond Nuts
Caramelised Pecans