

'4 COURSES FESTIVES CHAMPAGNE BRUNCH'
Christmas and New Year Menu

24th, 25th & 31st December 2022 / 1st of January 2023



Steamed Pearl Corn

Sweet Corn Ice Cream, Nori Powder
Black Bread, Charred Corn Shoots,
Black Garlic Espuma

Consommé of Roasted Onion & Yeast

Pringles Espuma, Pickled Shallot,
Herb Oil

'Grand Caviar' au Jardin

Kaviari Transmontanus Sturgeon Caviar,
Picked Lobster, Cauliflower Crèmeux

Supplementary Upgrade

- rm 250 -

A CHOICE OF FESTIVE BRUNCH

Milk Poached Smoked Hamachi

English Muffin, Caviar Hollandaise
Poached Eggs and Crispy Eggs,
Puffed Anchovy Crisps

Hearty Beef Stew

Argentinian Short Plate & Tendons
Highland Vegetables, Yeast Extract
Yorkshire Pudding

Late Autumn Truffle Toast

Picked Crab, Fresh Mushrooms
Black Garlic Emulsion,
Crispy Hen's Egg

Roasted Asparagus

Sprouts, Jalapeño Ketchup, Pickled
Walnut, Charred Cucumber,
Herb Oil, Sour Cream

Christmas Seafood Pie

Air-flown & Local Live Seafood,
Fennel Curry, Pate Feuilletée
Pickled Radishes, Chives

Supplementary Upgrade

- rm50 -

Full Blood Angus Veal Rib

Broccoli and Tuna Salad,
Roasted Potatoes, Horseradish
Yorkshire Pudding, Jus Maison

Supplementary Upgrade

- rm120 -

Forêt Noire

Chocolate Tuille, Pistachio & Kirsch Sorbet, Cherries,
Kirsch Decadent, Sour Roselle, Mascarpone Crème Patisserie

rm 220 ++

CHAMPAGNES LINE-UP

ONE 100ML GLASS

- rm 240 -

**ONE OF EACH PAIRING
CHAMPAGNES**

- rm 220 -

UNLIMITED TOPS

for 2 hours
- rm 380 -

HENRI GIRAUD, ESPRIT NATURE

Brut Nature, Zero Dosage
Aÿ, Champagne, France, NV

PHILLIPONAT,

ROYALE RÉSERVE brut
Champagne-Ardenne, France, NV

VVE JULIETTE ROBERT,

Premier Cru Brut, Cuvée Prestige
Cuis, Champagne, France 2008

THIERRY GERMAINE,

Bulles de Roche
Loire, France, 2018

DELAMOTTE

Brut
Mesnil-sur-Oger, Champagne, France

BRUNO CIOFI

Ze Bulle, Sparkling Rose
Loire, France, 2021

Please note that a service charge of 10% and SST of 6% will be added to the final bill.