



EASTER BRUNCH

BEVERAGE MENU

Soft Drinks

Coke, Coke Zero Sprite,
Ginger Ale, Soda \$3.50

Sparkling Water

Perrier 330ml / 750ml \$4 / \$7
Maison Perrier Rosellini \$6
Maison Perrier Lemonjito \$6

Kids Mocktail

Shirley Temple \$6
Mango Surprise \$6
Berry Pop Splash \$6
Rainbow Bunny Spritz \$6

Wines

White

Bottega Pinot Grigio, Trevenezie, Italy \$15 / \$60
La Vilette Chardonnay Languedoc, France \$13 / \$60
Tiki Single Vineyard Sauvignon Blanc, New Zealand \$15 / \$65
Montes Alpha Chardonnay, Casablanca Valley, Chile - / \$80

Rosé

Yalumba Y Series Sangiovesse Rose, Barossa Valley, Australia \$13 / \$60
Chateau D'esclans Whispering Angel \$15 / \$65

Red

La Villette, Pinot Noir Languedoc, France \$13 / \$60
Bottega Cabernet Sauvignon , Trevenezie, Italy \$15 / \$60
Flametree Cabernet Merlot Margaret River, WA \$70

Sparkling

Bisol Bel Star Prosecco DOC, NV Veneto, Italy \$15 / \$68
Bisol Bel Star Prosecco Rose Doc, NV Veneto Italy \$15 / \$55

Champagne

Pol Roger Brut Reserve, Champagne France, NV - / \$145

Smoothies & Shakes

Easter Mud Shake \$8
Strawberry Bunny Shake \$8

Beers

Heineken \$12 / \$9
Tiger \$12 / \$9
Kirin \$15 / \$11
Erdinger \$15 / \$11
Guinness \$15

Cocktails / Spirits

Gin & Tonic \$12
Classic Magarita \$15
Strawberry Magarita \$16
Aperol Spitz \$15
Whisky Sour \$15



EASTER BRUNCH FOOD MENU

Salad Bar

Mesclun Mixed Greens

Corn Kernels, Kidney Beans, Olives, Cherry Tomatoes

Choice of dressing: Thousand Island / Italian / Asian Sesame

Appetizers

Deviled Eggs

Orange & Beetroot Salad

Honey Roasted Pumpkin with Cranberries

Fresh from the Sea

Poached Prawns

Half-Shell Scallops, Mussels, Hyogo Oysters

Served with Cocktail Sauce, Red Wine Vinegar Shallots,

Lemon Wedges & Tabasco

Cold Cuts & Cheese Selection

A Variation of Artisan Cheeses & Cured Meats

Accompanied by Marinated Olives, Nuts, Grapes, Crackers,

Lavash & Breadsticks

Carving of the Day

Oven-baked Grain-fed Striploin

Roasted Bone-in Lamb Leg with Rosemary & Garlic

Paprika & Lemon Roasted Chicken

Roasted Herb Potatoes

Choice of sauce: Rosemary / Mint Jelly / Barbecue

Soup

Mushroom Soup served with Soft Roll

Hot Food Selection

Pan-seared Sea Bass with Citrus Beurre Blanc

Sautéed Butter Prawns with Herbs

Penne Pasta with Truffle Mushroom Cream

Sautéed Broccoli & Carrots with Almond Flakes

Steamed Jasmine Rice

Dessert

Hummingbird Cake

Carrot Bunny Cake

Easter Egg Fudge Cake

Strawberry Shortcake

Assorted Easter Egg Pralines

Tropical Fresh Fruit Platter

Little Prince and Princess Corner

Chicken Hot Dog in Sesame Bun

Chicken Nuggets

Ham and Cheese Sandwich

Fish Goujons and Chips

Tropical Fresh Fruit Platter