



## Father's Day Brunch

## Beverage Selections

### 1<sup>st</sup> Course

*Platter of Appetizer*

#### BREAKFAST TACOS

bacon | scrambled eggs

#### BEEF MARMALADE PIE TEE

pickled cucumber

#### CRAB RILLETTE

ikura | baguette crisps

#### SMOKED HADDOCK CHOWDER

corn | garlic croutons | crème fraiche

### 2<sup>nd</sup> Course

*Meat Platter*

#### AUSTRALIAN 150 DAY BARLEY FED RIBEYE

mustard and konbu

#### BBQ PORK RIBS

bourbon bbq sauce

#### SPATCHCOCK CHICKEN

creamy cajun gravy

### Sides

#### CREOLE CORN

creole butter | parsley

#### BUTTERHEAD LETTUCE SALAD

spanish onion | paprika chilli vinaigrette

#### CREAMY MASH

#### YORKSHIRE PUDDING

beef fat

### 3<sup>rd</sup> Course

#### BLACK FOREST

moist chocolate cake | black cherries | chocolate mousse

#### BAILEYS CHEESECAKE

baileys ganache | cocoa tuile

#### HAZELNUT CHOUX

hazelnut diplomat | hazelnut praline

### CHAMPAGNE & WINES

#### CHAMPAGNE DELAMOTTE, BLANC DE BLANCS

##### FRANCE – ROBERT PARKER 93 POINTS

Founded in 1760, the Delamotte Champagne House is one of the five oldest houses in the Champagne region. Located in the heart of the Côte des Blancs, in Mesnil-sur-Oger, the Delamotte House shares the same goal-oriented approach as the mythical neighbouring house, Salon. Under the direction of Didier Depond, the Houses benefit from the same sales team, a single vineyard division and a shared Cellar Master who all watch over the destiny of the two sister houses. Delamotte is thus one of the few wine merchants to work with passion and respect for the environment, in order to express the unique terroir of champagne.

#### CHAMPAGNE DELAMOTTE, BRUT

##### FRANCE – ROBERT PARKER 91 POINTS

Delamotte Brut Champagne is a fine wine that is powerful but not aggressive, with an agreeable freshness, supple roundness on the palate and a clean and fruity finish. Pleasant, well-balanced, with a light golden color, this wine is mature and ready to drink immediately. The bouquet has a hint of citrus, white flowers and lemon peel. The Brut is delicious as an aperitif.

#### WW DR HERMANN, ERDENER TREP, RIESLING

##### MOSEL, GERMANY 2021 – ROBERT PARKER 94 POINTS

Light golden yellow. Scent of herbs, spices and stone fruits. Clear, with a creamy texture, fruity (dried apricot) and concentrated. With a fine acidity, well balanced with minerals expressing notes of slate with a spicy and long finish. This is a delicate wine, which will complement a wide range of dishes especially combining spices or sweet and sour notes. Its weight and spiciness are more suitable for rich, flavorful dishes.

#### RED WINE CASTELLO DI QUERCETO CHIANTI CLASSICO, SANGIOVESE, ITALY 2021 – JAMES SUCKLING 92 POINTS

A ripe red showing aromas of sliced strawberries, black cherries and sweet licorice. Yet, this is energetic and fresh. Full body, chewy tannins and a medium finish

#### RED WINE CLARENDON HILLS, CLARENDON VINEYARDS

##### OLD VINE, GRENACHE, AUSTRALIA 2015 – VIVINO 4.0

Spiced red fruit notes integrate with the lightly textured tannins. The balance of unique vintage spice and the clarity of varietal characters make for a pleasing, mildly structured Domaine Clarendon Grenache. Chalky texture and lifted florals make this a hedonistic experience

### BEERS

**DRAFT** SAPPORO

**BOTTLED** CORONA, HEINEKEN, KRONENBOURG BLANC

### COCKTAILS

**APEROL SPRITZ** APEROL | PROCESSCO | SODA

**WHITE LADY** GIN | COINTREAU | CITRUS

**PINA COLADA** RUM | COCONUT | PINEAPPLE

**68 ++** FOOD MENU ONLY

**158 ++** WITH Free flow DELAMOTTE BRUT

**188 ++** WITH Free Flow DELAMOTTE BLANC DE BLANCS

Kindly note that the menu may be subject to changes

\* champagne packages include wines, beer & cocktails