



VALENTINE'S ROYAL BRUNCH

Three-Course Menu

\$110 per guest

Bakery Goods

French Service Style

Almond, Chocolate & Raspberry Danishes

Brioche French Toast

Served with Bacon & Apple Chutney

Fresh Seasonal Fruits & Berries

FOR THE TABLE

Caviar & Smoked Salmon

With Dill Cream, Citrus, Oscietra Caviar

Roasted Beets & Stracciatella

Pesto, Hazelnuts, Truffle Honey, Olive Oil

MAINS

Selection of One

Lobster & Benedict

Sauce Bernaise, Baby Spinach, Double Roasted Potatoes

Black Truffle, Mushroom & Brie Omelette

Baby Gem Lettuce Salad, Honey & Mustard Vinaigrette

Duck & Waffles

Savory Guyere & C?hive Waffle, Crispy Duck Leg, Frisee, Black Berry, Maple Butter

DESSERTS

Love Tart for Two

Vanilla Tart, Strawberry Cremeaux, Lemon Sponge Cake, Vanilla Ganache, Fresh Berries

Petit Fours

Champagne Bonbon, Mini Midnight Blossom Macaron, Blackberry Pate de Fruit

*(N) Contains Nuts (V) Vegetarian (Ve) Vegan (G) Gluten
(SF) Contains Shellfish (D) Dairy (S) Seafood (H) Halal*