



# BRUNCH BUNDLE SET MENU



## TAPAS

**GRILLED IBERICO PORK JOWL**  
PICKLED APPLE

**GRANNY SMITH APPLE CURED SALMON**  
YUZU GEL + PICKLED CUCUMBER + OLIVE OIL CAVIAR

**BBQ CHICKEN SKEWERS**  
CHICKEN BONELESS MEAT + LEEK + SANSHO PEPPER + MOUNTAIN SALT LEMON

## MAIN

**CHARCOAL GRILLED SAIKYO MISO CHICKEN**  
PUMPKIN PUREE + NATURAL JUS + SHREDDED CABBAGE

**JUMBO CRAB MEAT LINGUINE**  
GARLIC + TOMATO + FRESH HERBS + KOMBU

**MUSHROOM & CHEESE OMELETTE**  
BASIL PESTO CIABATTA + STREAKY BACON + VINE TOMATO CONFIT + COS  
LETTUCE

## SWEET

**YUZU SABAYON**  
OBA-LEAF ICE CREAM + RASPBERRY CRISP + CRUMBLES

**"BAILEYS" CRÈME CARAMEL**  
CHCOLATE RICE KRISPIES + KAHLUA ICE-CREAM

*\$25'' Per Pax*

ONE TAPAS + ONE MAIN + ONE DESSERT  
- inclusive of one glass of slow-pressed juice -

## TAPAS

**PLUM TOMATO CEVICHE**  
NORI VINAIGRETTE + CRUSHED GARLIC CHIPS + SESAME SEEDS + MICRO  
CORIANDER

**ROASTED CAULIFLOWER**  
GOMA DRESSING + CHIVES

**SWORDFISH SKEWERS**  
SWORDFISH LOIN + SPICY BEAN SAUCE  
+ ROASTED SESAME + SPRING ONIONS

**ANGUS BEEF SKEWERS**  
GOMA SAUCE + SHREDDED CABBAGE

## MAIN

**CHARCOAL GRILLED SAIKYO MISO CHICKEN**  
PUMPKIN PUREE + NATURAL JUS + SHREDDED CABBAGE

**OVEN-BAKED CHILEAN DEEP SEA COD FILLET**  
HERBS CRUST + PUMPKIN MASHED + SHIUKOMBU + VEAL JUS

**SLOW-COOKED POACHED EGG & JAMON SERRANO HAM**  
HOLLANDAISE SAUCE + SPINACH + MENTAICO MUFFIN

## SWEET

**LAVENDER PUDDING**  
CARAMELIZED PINEAPPLE + COCONUT ICE CREAM

**YUZU SABAYON**  
OBA-LEAF ICE CREAM + RASPBERRY CRISP + CRUMBLES

**"BAILEYS" CRÈME CARAMEL**  
CHCOLATE RICE KRISPIES + KAHLUA ICE-CREAM

*\$35'' Per Pax*

TWO TAPAS + ONE MAIN + ONE DESSERT  
- inclusive of one glass of slow-pressed juice -