



Brunch n Bubbles

Fresh Start

HOUSE BAKED SELECTION

Indulge In a Shared Basket of Freshly Baked Breads, Croissants, Danishes, Monkey Bread, Berry Scones

Morning Small Plates

FRESH FRUIT

Freshly Cut Selection Of Fruits, Honey Mascarpone

GRANOLA PARFAIT

Toasted Granola, Greek Yogurt, Fresh Berries, Toasted Almonds, Pumpkin Seeds

CHIA PUDDING

Overnight Soaked Chia Seeds, Coconut, Caramelized Banana, Mango, Pecan

CURED SALMON & BAGEL

Cure Salmon, Lemon Zest, Dill Cream, Caper Berries, Bagel Crisp, Bitter Greens, Citrus, Virgin Oil

BEETROOT CHEVERE

Roast beetroot, Orange, Berries, Watercress, Toasted Pumpkin Seeds, Crumble Goat Cheese, Lemon Thyme Vinaigrette

For Breakfast

AVOCADO TOAST

Sour Dough Bread, Marinated Avocado, Grape Tomatoes, Red Onion, Spicy Shichimi, Mesclun, Preserved Lemon Vinaigrette

Available In Gluten Free Option

BERRY RICOTTA SHUFFLE PANCAKE

Fluffy Pancake, Fresh Berries, Ricotta Cheese, Banana Rum Syrup, Melted Butter

CLASSIC BELGIAN WAFFLE

House Waffles, Maple Syrup, Bailey's Mascarpone Cream, Mixed Berries

LOBSTER BENEDICT

English Muffin, Champagne Poached Lobster Meat, Chive Hollandaise, Marinated Tomato, Caviar

Available In Gluten Free Option

STEAK & EGGS

Grilled Beef Tenderloin, Two Eggs Fried Or Poached, Spicy Wild Mushroom Jam, Truffle Essence

All Eggs served With Your Choice Of House Tomatoes, Hasselback Potatoes, Pork Sausages, Bacon, Ham

For Lunch

SKILLET GRILLED CHICKEN

Cast Iron Grilled, Chicken Breast, Fondant Potato, Zucchini, Haricot, Mushroom Sauce

FISH IN CARTAOCCIO

Local Snapper, Pumpkin, Spinach, Confit Sweet Potato, Lemon, Mango Salsa, Virgin Olive Oil

AUSTRALIAN LAMB RACK

Mint Crusted Lamb Rack, Charred Broccolini, Squash, Farro Risotto, Moroccan Spice, Apricot, Preserved Lemon, Lamb Essence

GRILLED SHRIMP KEBAB

Charcoal Smoked Tiger Shrimp, Pearl Couscous, Saffron, Yogurt, Aromatic Spices, Mango, Avocado

STEAMED RICE PAPER

Rice Paper Cannelloni, Vegetables, Mushroom, Fried Tofu, Fresh Cilantro, Spicy Thai Curry, Crisp Potato Straw

Sweet Finish

PASTRY CHEF'S DESSERTS ON WHEELS

A Decadent Selection Of Local And International Desserts, Thoughtfully Crafted By Our Pastry Chef, Complemented By A Variety Of House-Made Ice Creams. Brought Table Side On A Cart For Your Selection.

Ask About Our Flavours Of The Day

All Inclusive With Your Choice Of Juices, Coffee Or Tea, Bubbles, Mimosas & Selected Cocktails

Resident Guests - USD 45 per Person - All Inclusive Experience
Non Residents - USD 125 per Person -All Inclusive Experience

Please inform us of any food allergies you may have

Gluten Free  Vegan  Vegetarian  Spicy 