Happy Mother’s Day
May 9th 2021

For The Table…
Selection of House Made Pastries
Bagels, Smoked Salmon, Red Onions, Tomato, Lemons, Capers
Citrus Cream Cheese, Dill Cream Cheese

To Start… (Choice Of One)
Oysters Rockefeller, Baby Spinach, Parmigiano-Reggiano
English Pea Soup, Maine Lobster, Spring Pea Medley, Marjoram Cream
White Asparagus Salad, Micro Arugula, Shiro Miso Vinaigrette
Roasted Baby Beets, Goat Cheese, Candied Pistachio, Citrus, Dill Oil
Maple Glazed Pork Belly, Rhubarb-Apple Compote, Chicharrón, Sesame-Orange Dressing
Prawn "Cocktail", Wasabi Panna Cotta, Celery Salt, Avocado Mousse, Calamansi
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy (+$8)
Kaluga Caviar, Lemon Herb Blinis, Traditional Accompaniment (+$118)

Entrées… (Choice Of One)
Fried Chicken, Mochi Waffles, Compressed Watermelon, Honey
Maryland Blue Crab Cakes Benedict, Poached Eggs, Hollandaise
Pork Schnitzel, Pork Sausage Country Gravy, Fried Eggs, Buttermilk Biscuits
Brittany Seabass “En Croûte”, Tomato and Fines Herbes, Beurre Blanc

Steak & Eggs, Roasted Marble Potatoes, Watercress Salad
USDA Prime, New York Sirloin 170g
American Wagyu, New York Sirloin 230g (+$135)
American Wagyu, Rib Eye 280g (+$140)
Hokkaido “Snow”, New York Sirloin 130g (+$205)

Sweets… (Choice Of One)
Lemon Meringue Tart
Hazelnut Chocolate Tart
New York Style Cheesecake

$98 per person

Free Flow Brunch Beverages… (By The Glass)
Champagne: Lanson – "Black Label", Brut, France NV
White Wine: Domaine Laroche – Chardonnay, "Les Chanoines", Chablis, France 2019
Red Wine: Wolfgang Puck – Cabernet Sauvignon, “Master Lot Reserve”, California, USA 2018
House Pour Spirits, Beer, Mineral Water, Juices, Tea, Coffee

$88 per person

All prices are subject to 10% service charge and 7% GST.
À la carte pricing available for children 10 years or younger.