



starter  
+  
main  
+  
dessert  
+  
drink

# Brunch

available at 12-3PM on weekends and public holidays  
this brunch menu requires the participation of the entire table

## STARTERS (CHOOSE 1)

+\$58 for additional starter

**Hokkaido Scallop Ceviche**, grapefruit, calamansi gel, picked daikon

**Truffle Beef Tartare**, black truffle, egg yolk, shimeji mushroom

**63 Degrees Onsen Egg**, smoked salmon, green asparagus

**Crab Meat Egg Benedict**, hollandaise sauce

**Spanish Tortilla with Burrata Cheese**, Prosciutto di Parma 24 months

## MAINS (CHOOSE 1)

**Black Truffle Tagliatelle**, wild mushroom, truffle cream sauce \$348

**Grilled Octopus Crispy Gnocchi**, spicy pomodoro sauce \$358

**Pasta Alla Zozzona**, rigatoni, pancetta, Italian sausage, egg yolk \$358

**Roasted Yellow Chicken (half)**, seasonal vegetables, signature French Fries \$398

**Carabineros Risotto**, bisque, asparagus, tarragon \$538

**Dry aged 21 days Carima rib eye**, beef jus, signature French Fries \$598

## DAILY DESSERT

## DRINKS (CHOOSE 1)

coffee or tea

white coffee / tea (in pot) (+\$18)

aroma special (+\$38)

Tanahine Limited MIHA Sauvignon Blanc 2024 (+\$88)

Chateau Haut Boutisse 2022 (+\$88)