

Sample Brunch Spread Menu

This sample brunch menu is provided as an illustration of our culinary style and seasonal direction. All brunch dining experiences are individually curated through a menu consultation process, allowing each experience to be tailored to your preferences, guest requirements, and the nature of the occasion.

SWEET

Fresh seasonal fruit selection
Granola, yoghurt with honey drizzle
Seasonal pastry selection
Buttermilk pancakes
Buttermilk waffles
French toast

SAVOURY

Scrambled eggs
Hash browns
Baked beans
Three-Cheese baked macaroni, herb panko breadcrumbs

Additional hot selections:

Sausages
Brown sugar-glazed streaky bacon
Crispy fried chicken
Chicken wings
Beef brioche sliders, rocket, smoked cheddar, creamy house sauce

DRINKS

Fresh seasonal juice
Mimosa selection



Sample Dinner Spread Menu

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VEGETARIAN / PLANT-BASED

*Plantain skewers
Coconut curry vol-au-vent
Vegetable spring rolls*

SEAFOOD/FISH

*Salt and pepper prawns
Salmon bites
Grilled sea bass fillet, red pepper garlic butter sauce
Coconut curry prawns*

POULTRY AND MEAT

*Chicken wings
Chicken skewers
Boneless coconut curry chicken
Mini beef sliders
Lamb or pork ribs*

SIDES

*Macaroni and cheese
Jasmine rice
Asian-style noodles
Garlic roasted baby potatoes*

DESSERTS

*Mini cheesecake selection
Mini tartlet selection
Fresh seasonal fruit selection*

