

# THE BRUNCH CLUB

## CAVIAR

**CAVIAR KAVIARI KRISTAL OSCIETRE PRESTIGE** 50G | 125G (E) (A) (R) **325 | 850**  
Egg white, egg yolk, chives, red onion, whipped crème fraiche, blinis

---

## RAW

**SEASONAL OYSTERS** Half Dozen | Dozen (R) (SF) (G) **45 | 88**  
Ponzu, dill oil

**TUNA TARTARE** (R) (GF) **26**  
Coconut vinaigrette, watermelon, coriander oil

**MIYAZAKI WAGYU BEEF CARPACCIO** 80G **52**  
Smoked aioli, pickled cucumber, caviar

**YELLOWTAIL CARPACCIO** (G) (C) (R) **24**  
Citrus dressing, orange, coriander

---

## APPETISERS

**SHISHITO PEPPERS** (G) (N) **18**  
Grape ajo blanco, breadcrumbs

**STEAMED EDAMAME** (L) **12**  
Korean chilli salt

**VEGETABLE FUTOMAKI** (G) (V) (VG) **22**  
Eight seasonal vegetables

**PAN SEARED SCALLOPS** (SF) (GF) (C) (D) **38**  
Nduja beurre blanc, cauliflower, pickled sweet pepper, shrimp oil

**GRILLED OCTOPUS** (SF) (G) (C) **38**  
Yellow pepper soy, green apple

---

---

## MARKET

<b>BURRATA TOMATO SALAD</b> (N) (V) Peach mostarda, candied walnut, shiso, endive	<b>30</b>
<b>KALE &amp; MANGO SALAD</b> (G) (N) (V) Mandarin dressing, golden raisins, coconut granola	<b>24</b>
<b>ROASTED CAULIFLOWER</b> (N) (D) (V) Cauliflower puree, almond and golden raisins crumble	<b>28</b>

---

## MAINS

<b>LINE CAUGHT RED SNAPPER</b> 200G (N) (SF) Laksa, ebi shrimp oil, celeriac, coconut puree	<b>48</b>
<b>ROASTED CHICKEN</b> 450G (D) (GF) (C) Tandoori spicy rub, cucumber yogurt salad	<b>40</b>
<b>MISO EGGPLANT</b> 160G (V) (VG) Puffed quinoa, turmeric foam	<b>28</b>
<b>STONY RIVER BLACK ANGUS TENDERLOIN</b> 200G (G) (D) (M) (S) (C) Gochujang butter	<b>78</b>
<b>TIGER PRAWN</b> 200G (SF) Black pepper sauce, lime, charcoal oil	<b>46</b>

---

## MAINS TO SHARE

<b>TOMAHAWK STEAK</b> 1.2KG (A) (D) Chimichurri butter	<b>320</b>
<b>MARGARET RIVER SHORT RIB BOSSAM</b> 1.2KG (G) (N) 48 hours slow cooked, Korean ssamjang sauce, lettuce, kimchi	<b>220</b>

---

## SIDE

<b>GRILLED BROCCOLINI</b> (C)	<b>18</b>
<b>WASABI MASHED POTATO</b> (D)	<b>16</b>
<b>SAUTEED MUSHROOM</b> (V) (M)	<b>18</b>
<b>FRENCH FRIES</b>	<b>18</b>
<b>TRUFFLE FRIES</b> (D) (E) (M)	<b>24</b>

---

---

## DESSERTS

<b>DARK CHOCOLATE FONDANT</b> (N) (G) (D) (E) 64% Single origin Indonesian chocolate, vanilla ice cream	<b>22</b>
<b>PASSION FRUIT ALASKA CAKE</b> (G) (D) (E) (ALC) Passion fruit sorbet, lime sponge, meringue, Cointreau	<b>21</b>
<b>TROPICAL MANGO</b> (GF) (V) (VG) Glutinous rice tuile, coconut sorbet	<b>18</b>
<b>DULCE MISO TOFFEE</b> (D) (N) (G) (E) Gula melaka caramel, sticky date pudding	<b>22</b>

---

## DESSERTS TO SHARE

<b>CÉ LA VI CHOCOLATE TREAT</b> (N) (G) (D) Caramelised popcorn, vanilla chantilly, caramelised nuts, miso caramel, chocolate sauce	<b>42</b>
<b>CÉ LA VI PLATTER</b> (N) (G) (D) (E) Tropical mango, strawberry miso tart, Madagascar vanilla ice-cream, passionfruit ice-cream	<b>55</b>

---



# THE BRUNCH CLUB

## KIDS MENU

### **Wagyu Beef Patty** (gf)

Mash potato, beef gravy

**20**

### **Chicken Breast** (gf)

Jasmine rice, chicken gravy

**18**

### **Mac & Cheese** (v)

Macaroni, mozzarella

**12**

### **Fruit Platter** (v, vg, gf)

**10**

### **Ice Cream** (v)

Chocolate or vanilla, honey tuile

**8**



(r) raw (n) contain nut (sf) shellfish (gf) gluten-free (v) vegetarian (vg) vegan

Minors are exempted from drink packages.

Prices subject to 10% service charge and prevailing government taxes.

# THE BRUNCH CLUB

Beverage Package

118\*\*

FREE FLOW 12pm - 3pm

## Champagne

**Veuve Clicquot, Yellow Label**

## Wine

**Vivolo di Sasso, Merlot**

**Vivolo di Sasso, Pinot Grigio**

## Draught Beer

**Sapporo Premium Lager**

**Kronenbroug Blanc 1664, Wheat Beer**

## Cocktails

**Aperol Spritz**

Aperol, prosecco, club soda

**Bloody Mary**

Vodka, tomato juice, bloody mary mix

**Espresso Martini**

Vodka, espresso, sugar syrup

**57<sup>th</sup> Pegu Club**

Gin, orange liqueur, yuzu lemon syrup,  
lime juice, aromatic bitters

## Spirits

**Tanqueray No. Ten Gin**

**Cîroc Vodka**

**Bacardi Reserva Ocho Rum**

**Milagro Silver Tequila**

**Monkey Shoulder Blended Malt Scotch**

**Pallini Lemoncello**

## Mocktails

**Peach-Me-Up**

Peach puree, lemon juice, thyme sprig, club soda

**Sunset Breeze**

Orange & lime juice, mint leaves

## Assorted Juices and Soft Drinks

## Coffee And Tea



**Veuve Clicquot**  
REIMS FRANCE

Nutri-Grade mark is based on preparation  
at 120% sugar (before addition of ice)

