



Easter Brunch Menu

Adults \$99 / Children under 12 \$45 | plus 17% gratuity

STARTERS

Warm, flaky, and fresh from the oven

Bread & Pastry Display (V)

Selection of Danishes, Mini Hot Cross Buns, Tea Breads, Croissants, Herbed Focaccia, Whipped Butter, Cream Cheese, Strawberry Jam

YOGURT PARFAIT STATION

Silky yoghurts and a vibrant array of crunchy, fruity toppings

Greek Yoghurt (V)

Coconut Yoghurt (V+)

Served with Berry Preserve, Citrus Preserve, House Made Granola, Chia Seeds & Pumpkin Seeds

SALAD

Garden-fresh collection of curated salads and house-made dressings

Mixed Green Salad (V)

House Made Pickles, Cherry Tomato, Figs, Cucumber, Shaved Onion, Marinated Olives, Toasted Spiced Chickpeas, Parmesan Cheese, Balsamic Dressing, Sherry Vinaigrette, Orange Dressing & Infused Oil

Kale & Romaine Caesar (V)

Parmesan, Focaccia Croutons, Caesar Dressing

Pasta Salad (V)

Kalamata Olives, Grilled Zucchini, Bell Peppers, Roasted Cherry Tomatoes, Feta, Olive Oil, Basil Pesto

ARTISANAL

A sophisticated spread of international cheeses, premium cured meats, and garden-fresh crudités

Charcuterie Board

Selection of International Cheeses, Cured Meats, Dried Fruit, Nuts, Pickles, Passion Field Honey, Grissini Sticks, Sourdough Toast

Vegetable Crudité (GS)

Pita Bread, Labneh, Carrot Hummus, Spring Pea Hummus

FROM THE SEA

A refined showcase of the ocean's best

Nordic Gravlax (GS)

Blueberry Gravlax, Capers, Lemon, Red Onion, Remoulade, Cornichons

Tuna Poke & Sushi Plate (GS)

Tuna Poke, Assorted Sushi, Wasabi, Soy Sauce, Wakame Salad

NIBBLES

Perfectly portioned bites are the ultimate conversation starters

Cod Fish Cakes

Vegan Jackfruit Cakes (V+)

Vegetable & Chicken Dumplings

Sichuan Peppercorn Sauce, Ginger Soy Dressing

OPEN FACE SLIDERS

Discover a creative quartet of gourmet toppings on perfectly toasted bases

The Midnight Lox

Smoked Salmon, Cream Cheese, Pickled Egg

The Italian Cure

Coppa, Mozzarella, Balsamic Vinegar

The Garlic Forest (V)

Boursin Cheese, Crispy Mushroom

The Breakfast Club

Egg Salad, Applewood Bacon, Cucumber

EGG STATION

Enjoy farm-fresh eggs prepared exactly to your liking

Made-to-Order Omelettes, Scrambled or Fried Eggs (V)

Choose from: Cheddar Cheese, Kale, Tomato, Mushrooms, Peppers, Onions, Spinach

Applewood Bacon (GS)

Pork Sausage (GS)

CARVING STATION

A centerpiece of tradition and craft

Leg of Lamb (GS)

Mint Chilli Jam, Rosemary Jus, Raita

KIDS BUFFET

Deliciously familiar favorites crafted to keep our youngest guests happy and fueled for the holiday fun

Cheese & Pepperoni Pizza Bagels

Buttermilk Pancake - Maple Syrup (V)

Chicken Tenders - BBQ Sauce

Seasoned Wedges

HOT BUFFET

A generous spread of Easter warmth and comforting seasonal sides

Blackened Catch (GS)

Citrus Velouté & Charred Lemon

Roasted Chicken (GS)

Served with a Red Pepper Jus

Spring Vegetables (GS, V)

Asparagus, Broccoli, Haricot Verts, Snap Peas

Cheesy Garlic Whipped Potatoes (GS,V)

Creamed Mushroom & English Pea Penne Pasta (V)

Coconut Vegetable Rice (V+)

SWEET TREATS

The grand finale—an irresistible parade of decadent cakes, tarts, and signature sweets to end your afternoon on a high note

Carrot Cake (V)

Brownie & Salted Caramel Ganache (V)

Vanilla Easter Cupcakes (V)

Fruit Tartlets (V)

Double Chocolate Tart (V)

Chocolate Chip Blondie (V)

Signature Lemon & Strawberry Cake (V)

Seasonal Fruits (GS, V+)

Please inform your waiter of any allergies or intolerances before ordering.

GS Gluten Sensitive | V Vegetarian

V+ Vegan | DF Dairy Free | NF Nut Free