

# The Grand Brunch

In the realm of culinary marvels, amidst the tapestry of vibrant cultures and extravagant palates, the restaurants in 1-Group unveil a journey through time and taste—a grand tradition transcending borders and eras, a tradition of indulgence known as the Grand Brunch.

Inspired by the opulent feasts of yore, our homes come alive with the spirit of celebration, each boasting its unique decor and ambience reminiscent of distant lands. Here, the echoes of laughter and camaraderie linger in the air, where every meal is a journey and every moment a celebration; the spirit of indulgence reigns supreme, inviting all who enter to partake in the grandeur of the feast.



**Selection of Appetisers**  
*(Free Flow)*

**Kaarla | Signature Salt Cured & Smoked Kangaroo**

**Oumi | Momotaro Cheese (V)**  
Japanese Fruit Tomatoes | Miso Cheese | Fennel Flower | Nori Rice Puff

**Monti | Beef Tartare**  
Mustard | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet  
Aged Balsamic Vinegar

**Mimi | Spicy Chilled Chicken** 口水鸡

**Selection of Main Courses**  
*(Choose One Only)*

**Kaarla | Roasted Snapper**  
Charred Marble Potatoes | Garden Leaves | Kombu Beurre Blanc Sauce

**Kaarla | Chargrilled Pork Collar**  
Caramelized Apples | BBQ Broccolini

**Oumi | Kohitsuji Yaki**  
Grilled Australian Lamb | Lemon Myrtle | Lemon Balm | Calamansi  
Satsumaimo | Red Garlic Sauce

**Sol & Luna | Brunch Burger**  
Stanbroke Wagyu Beef Patty | Honey Oat Bun | Caramelized Onions  
Sunny Side Up | Bacon | Double Cheddar | Lettuce | Tomatoes | Fries

**Monti | Ricotta & Free-Range Egg Yolk Raviolo (V)**  
Butter | Sage | Fresh Seasonal Truffles

**Una | Carrilleras De Ternera**  
Angus Beef Cheek Braised in Red Wine | Creamy Potato

**Zorba | Greek Style Oven Baked Mediterranean Sea Bass**  
Tomatoes | Onions | Mediterranean Olives

**Live Stations**  
*(Free Flow)*

**Kaarla | Cold Smoked Scallop Crudo**  
Sea Parsley Emulsion | Fresh Seaweed | Onion Relish | Calamansi

**Kaarla | Soup of the Day**  
*Please check with our service staff*

**Oumi | Maki Roll**  
Shrimp Maki Roll | Wasabi Yuzu Salmon Roll

**Oumi | Salmon and Hamachi Sashimi Counter**  
Soy Sauce | Wasabi

**Flnt | Ceviche de Pulpo**  
Octopus | Leche De Tigre | Shallots | White Corn | Wasabi Stem  
Onion Sauce

**Mimi | Camphor Tea Duck**

**Live Stations**  
*(Free Flow)*

**Monti | Selection of Cold Cuts & Cheese Platter**

**Monti | Acquerello Risotto Cheese Wheel (V)**  
Grana Padano | Truffle Purée | White Truffle Oil

**Fire | Mud Crab “Rescoldo”**  
Mud Crab Cooked Over Almond Wood Embers  
Hokkaido Scallop | Pomegranate | Fennel | Orange Dressing

**Fire | Roasted Argentinian Striploin**  
Chimichurri | Salsa Criolla

**Una | Cochinito Asado**  
Pork Jus

**Au Balcon | Whole Roasted Salmon**  
Garden Herbs | Lemon | Garlic Pesto  
Roasted Vine Tomatoes

**Pastries and Desserts**  
*(Free Flow)*

**Kaarla | Golden Lamington**  
Raspberry Pâte de Fruit | Rum Mousse  
Caramelized White Chocolate

**Oumi | Mochi**  
Yuzu Mochi | Shigure Goma

**Monti | Caviale di Tiramisu**  
Espresso Caviar | Mascarpone Cheese  
Savoirdi Biscuit

**Fire | Alfajores**  
Dulce De Leche Cookies

**Una | Churros el Clasico**  
72% Valrhona Chocolate

**Flnt | Torta de Chocolate**  
Chocolate Cake | Shio Kombu | Whipped Ganache  
Sesame Brittle | Passion Fruit Amarillo Gel

**Au Balcon | Choux au Craquelin**  
Lavender Cream | Hazelnut Crumble

**Zorba | Orange Pie**  
Crème Chantilly | Candied Orange  
Toasted Almonds

**Free Flow Alcoholic Beverages Package**  
**\$78++**

**Beer**  
Heineken (Half Pint)

**Red Wine**  
Casa Silva Cabernet Sauvignon

**House Pour Spirits**  
Sipsmith Gin, Belvedere Vodka,  
Bacardi Rum, Jim Beam Bourbon,  
Auchentoshan Whiskey

**Rosé**  
Dominique Portet, Fontaine Rosè

**White Wine**  
Casa Silva Sauvignon Blanc

**Bubbles**  
Zardetto Prosecco

**Cocktail**  
Garden Fizz

**Free Flow Non-Alcoholic Beverages Package**  
**\$25++**

**Coffee**  
**Tea**  
**Soft Drinks**  
**Juices**  
**Mocktails:**  
Garden Citrus  
V Mojito