

MOTHER'S DAY 3-COURSE COMMUNAL BRUNCH MENU

Available on 10 & 11 May 2025

\$60++ Per Pax

Communal Menu serves the whole table
Minimum 2 Pax to dine in

APPETISER

SELECT 2

Mushroom Soup (V)

Assorted Wild Mushrooms | Croutons

OR

Caprese Salad (V)

Basil | Tomatoes | Mozzarella | Balsamic Reduction

OR

Tzatziki Dip (V)

Garlic | Dill | Pita Bread | House-Made Yogurt | Lemon Juice

OR

Smoked Grilled Octopus

Potatoes | Padron Peppers | Romesco Sauce | Paprika Oil

Supplementary \$18++

OR

Gambas al Ajillo

Red Sea Prawns | Garlic | Chili Padi | Parsley

Toasted Sourdough | White Wine

Supplementary \$18++

MAIN COURSE

Communal Platter

Grilled Sea Bass

Mixed Herb Marinated Grilled Chicken

Grilled Lamb Rack or Grilled Striploin or Grilled Iberico Pork (Select 1)

Roasted Potatoes

Grilled Asparagus

Pita Bread with Tzatziki

Served with Salsa Verde & Herbed Yoghurt

DESSERT

SELECT 1

Strawberry Shortcake

Citrus Crumble | Vanilla Sponge | Strawberries

Shaved White Chocolate | Whipped Cream

OR

Red Velvet

Mixed Berries | Chantilly Cream

OR

Tiramisu

Dark Chocolate Shavings | Cocoa Powder | Avanti Coffee

Supplementary \$6++