

Christmas Eve Brunch

24TH DECEMBER | 12 - 3.30 PM

STARTERS

Smoked Salmon Crostini - 2500

With Caviar, Micro Greens, Pickled Onion, Cream Cheese

Chili Chicken Noodle Broth - 1000

Spring Onion, Carrot and Tofu

Calamari and Sweet Potato Salad - 1500

Rocket and Capers Salsa

Mediterranean Hummus Bowl - 2000

Chickpea, Hummus, Edamame Beans, Avocado,
Charred Cherry Tomatoes Roasted Eggplant, Ricotta Cheese

BRUNCH SPECIALS

Bibimbap Bowl - 2000

White Rice, Carrot, Charred Spinach, Bean Sprout, Fried Egg, Cucumber,
Wild Mushroom, Sesame Seed

Huevos A La Flamenca 'Gipsy Egg' - 1500

Potatoes, Spicy Pork Sausages, Peas, Bacon Cooked in a Luscious Tomato Sauce,
Crowned with a perfectly Fried Egg

Eggnog Fluffy Pancakes - 1500

Fluffy Pancakes made with Eggnog,
Served with a dollop of Whipped Cream and Wild Berries, Dusted with Nutmeg

Panettone Croque-Monsieur - 2000

A Classic French Sandwich with layers of Ham, Gruyere Cheese, Béchamel Sauce,
Served with a dressed Micro Greens Side Salad

MAIN COURSE

Kraken Seafood Platter - 6000 (Serves Two)

Grilled Lobster Tail, Garlic Mussels, Calamari, King Prawns,
Served with Garlic Plantain Fries, Lemon Meuniere Sauce

Heavenly Slow Cooked Beef Brisket, Hash and Eggs - 2800

With Crispy Potatoes, Caramelized Onions and Bell Peppers, served with a Sunny-side-up fried Egg

Chicken and Waffles - 2500

Crispy Buttermilk fried Chicken served on Waffles, accompanied by a drizzle of Maple Syrup
Bacon Rashers and a side of Chef's Slaw

Roast Christmas Turkey "Saint Nick" - 2500

Boneless Turkey Breast and Thigh served with all the trimmings, Pigs in Blankets,
Hash Potatoes, Cranberry Sauce

Grilled Honey Pork Chops - 2000

Accompanied by Roast Garlic Potato, Spinach, Wild Mushrooms, delectable Apple Sauce

DESSERT

Poached cinnamon pear - 1200

Accompanied with Vanilla Ice Cream

Traditional Christmas pudding - 1000

Served with Butterscotch Sauce

Reservations Required