

# BRUNCH ALA CARTE

## STARTERS

**FRENCH CREAM OF CAULIFLOWER (V)** 800  
*Flavored with Tartufata*

**DIVINE QUINOA BRUNCH BOWL** 2000  
*A nourishing bowl of cooked Quinoa topped with Sautéed Kale, roasted Sweet Potatoes, Roasted Cherry Tomatoes, Avocado slices, and a boiled Egg, finished with a sprinkle of Feta Cheese and a Lemon-Tahini dressing.*

**SALMON TATAKI** 2000  
*Sesame crusted served with Caviar, Micro Greens and pickled Ginger, Ponzu sauce*

**GARDEN OF EDEN SALAD (V)** 1800  
*Grape Tomatoes, Walnuts, Blue Cheese, Avocado, Red Onion, Mint and Pomegranate Lemon Shallot dressing topped with Chia Seeds*

## MAIN COURSE

**KRAKEN SEAFOOD PLATTER (Serves 2)** 6000  
*Grilled Lobster Tail, Garlic Mussels, Calamari, King Prawns, served with Garlic Plantain Fries, Lemon Meuniere sauce*

**CHICKEN AND WAFFLES** 2500  
*Crispy Buttermilk Fried Chicken served on a Waffles, accompanied by a drizzle of Maple Syrup Bacon Rashers and a side of Chef's Slaw*

**CROQUE MADAME** 1800  
*A classic French Sandwich with layers of Ham, Gruyere Cheese and Béchamel sauce, topped with a fried Egg and Micro Greens*

**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*

**GRILLED MOLO LAMB CHOPS** 3000  
*Served on a blend of Mint and pan Juices, grilled Veggies and Garlic Mousseline*

**ROAST VEGETABLE PASTA** 1800  
*Gently Sauteed in a rich Italian Tomato Basil sauce, Parmesan Shavings*

## BRUNCH SPECIALS

**ELYSIAN SMOKED SALMON BAGELS** 2500  
*Toasted Bagels topped with smoked Salmon, Cream Cheese, Red Onion slices, Capers, Cucumber and fresh Dill*

**EDEN BIBIMBAB** 2000  
*White Rice, Avocado, poached Egg, Sesame Spinach, wild Mushrooms, Beef*

**HUEVOS A LA FLAMENCA** 1400  
*Potatoes, spicy Sausage, Peas, cooked in a Tomato sauce, topped with a fried Egg*

**"EVE'S" LEMON RICOTTA FLUFFY PANCAKES** 1500  
*Made with a hint of Lemon Zest and Creamy Ricotta Cheese. Served with a Blueberry Compote and a dollop of Whipped Cream*

**MEDITERRANEAN FRITTATA** 1400  
*A hearty Frittata made with Eggs, Spinach, Feta Cheese, roasted Red Peppers and pitted Black Olives. Served with a side of truffled roasted Potatoes, grilled Vegetables*

## DESSERTS

**WAFFLE CONED ICE CREAM** 1000  
*Chocolate or Vanilla Ice Cream*

**VANILLA CRÈME BRULEE** 1000  
*Luscious dessert consists of a Creamy Vanilla Custard crowned with a shatteringly crisp layer of Caramelized Sugar*

**FORBIDDEN MIXED BERRY PARFAIT** 1100  
*Layers of Greek Yogurt, homemade Granola and a Medley of fresh mixed Berries, drizzled with Honey garnished with Mint Leaves and Chia Seeds*

*All menus are completely dictated by seasonality and therefore can change according to market availability. All prices are inclusive of VAT, catering levy and service charge.*