

KU DÉ TA WEEKEND BRUNCH

start your meal with the freshest breakfast treats and chef's selection of savouries and desserts from our buffet spread.

whenever you are ready, take your pick from our selection of hot dishes cooked to order.

KU DÉ TA Brunch **\$68**

includes complimentary flow of juices, coffees, teas, smoothies, milkshakes and soft drinks

* child (6 - 12 years): \$38

KU DÉ TA Cocktail Brunch **\$128**

includes complimentary flow of KU DÉ TA cocktails, sangria, draft beers, juices, coffees, teas, smoothies, milkshakes and soft drinks

KU DÉ TA Champagne Brunch **\$178**

includes complimentary flow of Louis Roederer Brut Premier, selection of white, rosé & red wines, KU DÉ TA cocktails, sangria, draft beers, juices, coffees, teas, smoothies, milkshakes and soft drinks

FROM THE KITCHEN

BRUNCH

two eggs prepared as you like with home fries, tomatoes & mushrooms

choice of applewood-smoked bacon, duck & potato hash, garlicky beef sausage

wok-fried flat omelet of minced pork or prawn

topped with red & green chili sauces, over steamed rice

two eggs baked in claypot & shakshuka sauce

roasted vegetables & potato

a darn good benedict – choice of manuka-smoked salmon or paris ham

served on crumpet with smoked paprika hollandaise

chicken-fried steak & eggs

sirloin steak, patted flat and fried crisp in seasoned flour served with homefries, green pepper gravy, eggs as you like

our daily waffle – served plain or ‘inspired’ from the chef

with bacon or beef sausage

BRUNCH

coffin bay oysters

citrus mignonette, tosazu jelly

grilled yellowfin tuna steak

barbecued vegetables, ginger-lemon 'sweet & sour'

kaffir lime marinated tiger prawn skewers

sarawak pineapple chili

whole baby chicken teriyaki

crunchy mustard seed crust

pan-roasted foie gras & green mango pickle

spiced lime, puffed rice

braised australian black angus beef

house-blend japanese style curry & curry leaf

assorted vegetable tempura -V-

sweet & spicy tenju sauces

wok-charred cherry tomatoes & tofu -V-

spring onion & garlic soy

barbecued senryo eggplant -V-

sweet & sour plum miso

'forty flavor' fried rice -VR-

baked in lotus leaf

-V- vegetarian -VR- vegetarian on request
KU DÉ TA chopsticks \$25

TEA SELECTION

English Breakfast,

Consisting solely of Assam tea leaves of high quality, robust aroma and rich flavor.

Earl Grey

A complex tea with the taste of the Bergamot, this blend is a long infusion without bitterness.

Imperial Darjeeling

Light aromatic brew is ideal in the afternoon, preferably plain or with a little milk.

Japanese Green Sencha

Pale green in colour, light on the palate and with a clean, oceanic, slightly sweet flavor.

Jasmine Green

This blend offers a well-balanced combination of the beneficial properties of Jasmine flowers and the finesse of the organic Darjeeling Green tea.

Peach & Apricot

Perfect balance between tea and fruit flavor.

Rooibos Vanilla

Subtle blend of South African rooibos with the sweetness and fullness of Madagascar vanilla.

Peppermint Green

With or without sugar, hot or iced, a refreshing non-bitter drink to cool you down.

Four Red Fruits

For red fruits lovers! This brew may be associated with milk to enhance the taste of red fruits.

Organic Grapefruit & Hibiscus

Made of rosehip bark, hibiscus flowers, pieces of apple, passion fruit and natural pink grapefruit oil.

Chamomile

A soothing tea, the Chamomile has a beautiful yellow colour. The nose has very pleasant honey notes.

COFFEE

Espresso, Cappuccino, Latte, Long Black
Ice Coffee (Black, White or Decaf)

SMOOTHIES & MILKSHAKES

mango banana smoothie
mango, banana, yoghurt

kiwi pineapple smoothie
kiwi, pineapple, yoghurt

coco lychee smoothie
lychee, coconut milk, yoghurt

oreo shake
oreo cookies, vanilla ice cream, whipped cream

mocha vanilla shake
espresso, vanilla ice-cream, whipped cream

cherry choco shake
chocolate, maraschino cherry, vanilla ice cream

SOFT DRINKS

28 Black, Bitter Lemon, Coke, Coke Light
Ginger Ale, Ginger Beer, Green Tea,
Red Bull, Soda, Sprite, Tonic

JUICES

Apple, Guava, Orange, Pink Grapefruit,
Watermelon

CHAMPAGNE

		glass	bottle
NV	Louis Roederer Brut Premier <small>CHAMPAGNE, FRANCE</small> Pinot noir blend; powerful and elegant; toasted almonds, citrus, red berries	33	180
2006	Louis Roederer Brut Rosé <small>CHAMPAGNE, FRANCE</small> Pinot Noir blend; sensual and intense; white strawberries, flowers, caramel	39	226

COCKTAILS

MARTINIS

Lady Be Mine Grey Goose vodka shaken with lychees, rose water, apple juice	20
Blushing Baby Lemon vodka, crushed watermelon, mint, lemon presse	20

HIGHBALLS

Sunset Punch Havana Club Anejo 7 years dark rum, apricot brandy, mango juice, basil, angostura bitters	20
Passion MoJo Vanilla infused Bacardi Carta Blanca rum, vanilla liqueur, passion fruit, fresh lime & spear mint	20

SANGRIAS (carafe, serves 2)

White Sangria 38
Chardonnay & Semillion blend, Cointreau,
fresh tropical fruits, star anise, orange &
cranberry juice

Red Sangria 38
Cabernet Sauvignon, Cointreau, St. Remy
Napoleon brandy, lemon, lime, orange, red
apple, cinnamon, orange & cranberry juice

BEER

DRAUGHT

Stella Artois 50cl 18

Hoegaarden White 25cl 15

BOTTLED

Stella Artois BELGIUM 16

Tiger SINGAPORE 16

Corona Extra MEXICO 16

Asahi Super Premium JAPAN 16

Heineken HOLLAND 16

Guinness Stout IRELAND 18

Suntory Premium Malt JAPAN 18

WATER

STILL

Lurisia 500ml 8

Lurisia 750ml 12

SPARKLING

Lurisia 500ml 8

Lurisia 750ml 12