



#### **SIGNATURE ICED TEAS | 14**

#### **BUTTERFLY KISS**

Butterfly Pea Tea, Lychee Yuzu Marmalade, Lemon Juice

## TROPICAL PASSION

Chamomile Tea, Agave Passion Fruit, Lemon Juice

#### **GREEN GODDESS**

Matcha, Agave Lychee Juice

# COCKTAIL OF THE DAY | 28

**SNOW GLOBE** 

Gin, Cranberry, Champagne

# HOLIDAY BRUNCH SET MENU | \$98++ per guest

Includes a choice of coffee, tea, or juice

#### **VIENNOISERIE**

Croissant, Pain au Chocolat, Jam & Butter

#### TARTE FLAMBÉE

Fromage Blanc, Bacon, Onions



#### **ROASTED PUMPKIN SOUP**

Duck Confit, Celery, Pumpkin Seeds



## SIGNATURE SEAFOOD PLATTER +40

Market Oysters, Maine Lobster, Clams, Mussels, Prawn & Tartars



## **ROCK LOBSTER THERMIDOR**

Creamy Spinach

## **CRAB & AVOCADO TOAST**

Open-Faced Bagel, Crab Salad, Avocado, French Dressing

# **CONFIT CHILEAN SEA BASS**

Ratatouille Provençale, Seaweed Beurre Blanc Sauce

## **FESTIVE ROAST CHICKEN**

Chestnut Purée and Aromatic Truffle Jus

# NZ LAMB RACK

House-Made Chickpea Fries, Chimichurri, Lamb Jus



## **CHESTNUT CITRUS PAVLOVA**

Clementine Compote, Meringue Shell, Chestnut Rum Ice Cream Mascarpone Vanilla Cream

## **FROMAGE**

Selection of Mature French Cheeses, Dried Fruit Chutney
Pain Mendiant

# TARTE CITRON MERINGUÉE

Lemon Tart, Torched Italian Meringue

# **ASSORTED ICE CREAM & SORBET**

Chef's Selection

Kindly notify our team of any allergies or dietary restrictions.

Menus are subject to change due to seasonality and product availability.

All prices are subject to 10% service charge and prevailing goods and services tax.