



WOLFGANG PUCK

MARINE

### 3-COURSE

## Mother's Day Brunch \$95

**Selection of House Made Pastries  
&  
Bagels with Smoked Salmon**

#### FIRST

**Chicken 'Laksa' Spring Roll**  
Calamansi, Chili Padi, Laksa Leaf

**Big Eye Tuna Tartare Cones**  
Chili Aioli, Soy, Wasabi, Shaved Bonito,  
Scallions, Masago

**Burrata with Roasted Beets**  
Crispy San Daniele Prosciutto, Sicilian Pistachios,  
Rocket, Citrus-Shallot Dressing

**Cassiolette of "Trippa alla Romana"**  
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

**Orecchiette with Pork Ragu**  
Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

**Agnolotti with Porcini Mushrooms**  
Parmigiano-Reggiano

#### SECOND

**Warm Eggplant Salad**  
Eggplant Caviar, Herbed Goat Cheese,  
Pine Nuts, Sesame Dressing

**Miso Broiled Ora King Salmon**  
Japanese Pickles, Hijiki Seaweed Rice, Ikura

**Smoked Brisbane Valley Quail**  
Pomegranate Pesto, Pine Nuts, Fennel Puree, Natural Jus

**Eggs Benedict**  
Buttermilk Biscuits, Organic Poached Eggs,  
Country Ham, Hollandaise

**Grilled Angus Beef Burger**  
Gruyere and Aged Cheddar, Garlic Aioli,  
Smokey Onion-Jalapeno Jam

**Grilled Iberico Pork Presa**  
Shallot Marmalade, Fuji Apples, Allspice

#### DESSERT & CHEESE

**Carrot Cake**  
Caramelised Walnuts, Cream Cheese Gelato

**New York Cheesecake**  
Macerated Strawberries, Raspberry Lychee Sorbet

**Tarte au Chocolat**  
Chocolate Frangelico Ice Cream, Gianduja Cremeux,

**Spicy Hamachi "Tiradito"** +10  
Cucumber-Jackfruit Relish, 'Leche De Tigre',  
Hass Avocados, Black Sesame Vinaigrette

**Sashimi Salad** +12  
Big Eye Tuna, Yellow Tail, Hokkaido Scallop,  
Myoga, Ikura, Shiso, Citrus Ponzu

**Kaluga Queen Caviar** +135  
Lemon Herb Blinis & Traditional Accompaniments

#### GRILLED, BROILED & ROASTED

**Honey Miso Broiled Black Cod** +22  
Hijiki Rice, House Made Japanese Pickles, Ikura,  
Wasabi, Chives, Sesame

**Grilled Iberico Pork Chop** +35  
Roasted Jerusalem Artichokes, Whisky-Glazed Pears,  
Fennel, Pistachio-Orange Gremolata

**Snake River Farm's Flat Iron Steak & Eggs** +45  
Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic

**Black Onyx Porterhouse 990g (For Two)** +85 each  
Armagnac-Green Peppercorn Emulsion,  
Béarnaise, Potato Puree, Garlic, Thyme

#### DESSERT

**Traditional Kaiserschmarrn (For Two)** +15  
Warm Strawberries, Strawberry Ice Cream

### 1.5 HOURS FREE FLOW OF BEVERAGES

**Champagne: Lanson – "Black Label", Brut, France NV**

**White Wine: Wolfgang Puck – Chardonnay,  
"Master Lot Reserve, California, USA**

**Red Wine: Wolfgang Puck – Cabernet Sauvignon,  
"Master Lot Reserve, California, USA**

**Rosé: Mirabeau - Grenache/Syrah/Cinsault, Classic  
Côtes de Provence, France**

**Beer – Asahi**

**Signature Cocktails – Rough Love, Run Like Hell  
House Spirits – Gin, Vodka, Whisky, Rum, Tequila**

**Mineral Water & Soft drinks**

**\$140 per person**

**Executive Chef, Greg Bess**

**General Manager, Paolo Frau**

Menu is not subject to any promotions and discounts  
Prices are subject to prevailing goods and services tax and 10% service charge