

# Celebrate Mum

## Mother's Day Three Course Brunch

13 and 14 May

68++ per person

### Caviar Creations (+40)

Egg Toast with Caviar and Herbs

Egg Caviar with Vodka Whipped Cream

### Starters

Guacamole with Peas, Warm Crunchy Tortilla

Yellowfin Tuna Tartare, Avocado,  
Ginger Marinade, Spicy Radish (+10)

Avocado on Toast, Poached Eggs,  
Chili Flakes, Olive Oil

Burrata with Rhubarb Compote,  
Black Pepper and Basil

Crab Salad with Russian Dressing and Onion Rings

Crispy Calamari, Parmesan Cheese,  
Lemon and Salsa Verde

Sweet Pea Soup with Parmesan Foam

Green Asparagus with Morel Mushrooms  
and Asparagus Jus

Grilled Octopus, Green Olive-Citrus Dressing,  
Capers, Mint and Arugula (+8)

### Mains

French Toast with Strawberries, Caramel Sauce

Buttermilk Pancakes, Banana and Maple Syrup

Black Truffle, Three Cheese and Farm Egg Pizza

Lobster Eggs Benedict, Roasted Potatoes,  
Tomatoes (+15)

Wood Fired Tiger Prawns with Spring Peas,  
Citrus-Sesame Vinaigrette

Seared Sea Trout with Baby Artichoke  
and Spring Onion

Roasted Duck Breast with Silky Parsnip, Rhubarb,  
Morel Mushrooms, Grainy Mustard

Grilled Lamb Chops with Mushroom Bolognese,  
Morel Mushrooms, Pecorino (+20)

### Desserts

Strawberry Profiteroles,  
Strawberry Ice Cream, Vanilla Cream

Lemon Almond Bundt Cake with Raspberry Sorbet

Warm Chocolate Cake, Vanilla Ice Cream

Salted Caramel Ice Cream Sundae, Popcorn,  
Peanuts, Hot Fudge