

# BRUNCH

## *Mains*

### **FRIED CHICKEN, TRUFFLE MUSHROOMS BRIOCHE TOAST 110**

Served with poached egg and saporito cheese

### **CROISSANT PLANCHA & SMOKED SALMON OMELETTE 95**

Chive cream cheese and micro mixed leaves

### **STEAK & EGG 195**

**200GR** Australian black angus striploin, served with baked potato gratin and omelette

### **REUBEN SANDWICH 95**

Beef pastrami, sauerkraut & grilled swiss cheese on rye bread

### **PEANUT BUTTER & STRAWBERRY JAM FRENCH TOAST 90**

Banana, peanut butter ice cream & granola

### **RYE BREAD TOAST OR CROISSANT 40**

Served with butter and choice of condiments: peanut butter, strawberry jam, or nutella

## *The Big Paella*

CHOOSE ONE FROM OUR PAELLA SELECTIONS AND  
ADJUST THE PORTION BASED ON YOUR NEEDS

### **TRADITIONAL SEAFOOD & CHICKEN PAELLA 85/PAX**

Spanish-style rice with saffron, seafood broth, king prawn, mussels, squid and chicken

### **BLACK RICE PAELLA 85/PAX**

Spanish-style squid ink rice with prawn, calamari, crispy baby squid and alloli

MINIMUM ORDER FOR 8 PAX & MAXIMUM FOR 32 PAX  
KINDLY ASK OUR SERVER FOR FURTHER DETAILS



# DRINKS

## *Special*

- PANDAN ICE TEA 35  
LEMONGRASS ICE TEA 35  
CHOCOLATE 40  
GREEN TEA LATTE 40  
AFFOGATO 45

## *Cocktail*

**MOJITO 95**  
CLASSIC / LYCHEE / APPLE / RASPBERRY  
Light Rum, Pressed Lime, Mint Leaf, and Gaseosa

**PIÑA COLADA 95**  
Light Rum, Malibu Coconut, Coconut Cream, Pineapple Juice

**SANGRIA TINTA 145 BY GLASS 575 BY PITCHER**  
Brandy Infused Strawberry, Apple, Lemon, Orange & Red Wine

**SANGRIA BLANCA 145 BY GLASS 575 BY PITCHER**  
Brandy, Strawberry, Apple, Lemon, Orange & White Wine

## *Sparkling Cocktail*

**MIMOSA 110**  
ORANGE / PINEAPPLE / PEACH /  
LYCHEE / WATERMELON  
Fresh Juice and Sparkling Wine

**BELLINI 110**  
Sparkling Wine, Peach  
Liqueur and Peach

