



MENU

12:00 PM - Sunday, December 14, 2025

Welcome at The Art Gallery

Smoke salmon Blini with Cream Fraiche

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Sate Lilit Bali's Spices minced Chicken twisted on Lemongrass Skewer

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Fresh Oyster & Caviar

Henri Giraud Esprit Nature Champagne NV – France

Brunch at Tree Top Walk Lounge

BREAD STATION

White, Brown, Multi Grain, Rye, Sourdough, Focaccia, Brioche, Croissant, Danish, Muffin

SIDE

Artisanal Butter, Honey, Maple Syrup & Homemade Jam Selection

COLD STATION

Classic Caesar Salad & Condiment (Live)

Mixed lettuce, Tomato, Cucumber, Carrot, Peppers, Beetroot, Avocado, Marinated Olive, Asparagus, Red Bean & Onion Ring served with Balsamic, French, Ranch, Thousand-island & Cocktail dressing

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Tropical Fruits, Muesli, Yoghurt, Almond & Soy Milk

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Tuna Tataki - Salmon Gravlox - Poached Shrimp

Astrolabe Sauvignon Blanc 2023 – Marlborough, New Zealand

CHEESE SELECTIONS

Camembert, Emmental, Feta, Edam, Brie,

Two Rivers "Clos des Pierres" Chardonnay 2022 – Marlborough, New Zealand

CARVING STATION & EGG STATION

Roasted Whole Chicken with Thyme Jus

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Create Your Own Egg with Bacon, Chicken & Beef Sausage

Chili Sauce, Tomato Ketchup, Mayonnaise, Hollandaise

Beringer Private Reserve Chardonnay 2018 – Napa Valley, USA

ALA CARTE OPTIONS

Wagyu Rib Eye Steak, Mashed Potato & Black Pepper Sauce or Duck Confit with Red Bean Cassoulet or Seafood Fettuccine

M. Chapoutier Belleruche Côtes du Rhône 2024 – Rhône Valley, France

SWEET

Banana Cake - Blue Berry Cheesecake - Tiramisu

Hunter's Late Harvest Sauvignon Blanc 2013 – Marlborough, New Zealand

ASSORTED MASON CHOCOLATE

Elephant-Shaped Dubai Chocolate

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Praline & Truffle

Coffee & Premium Tea Selections

