



Queen of Our Garden

MOTHER'S DAY COMMUNAL WEEKEND BRUNCH

\$58++ PER PAX | MIN. 2 PAX
2HRS FREE-FLOW PROSECCO | \$25

APPETISERS

TO SHARE

CLAMS & MUSSELS STEW

JAPANESE LITTLE NECK CLAMS | BLUE MUSSELS | KOMBU | PARSLEY | WHITE WINE

BAKED CAMEMBERT (V)

SOURDOUGH BREAD | ROASTED WALNUTS | TRUFFLE PASTE

MAIN COURSE

SELECT 1 PER PAX

BLACK ANGUS TENDERLOIN

(SUPPLEMENT +\$15)

WOOD-FIRE TENDERLOIN | JAPANESE EGGPLANT | SWEET POTATO | TARE SAUCE

BINCHOTAN-GRILLED ROBATA SEABASS

(SUPPLEMENT +\$15 FOR HALIBUT)

EDAMAME PURÉE | GRILLED VEGETABLES | IKURA | MISO

WOOD-FIRED GRILLED POULET

(SUPPLEMENT +\$8 FOR DUCK LEG)

GARDEN SALAD | ORANGE | YUZU-INFUSED PORT SAUCE

GRILLED MISO-MARINATED CAULIFLOWER STEAK (V)

ROASTED SESAME SEEDS | ROASTED HAZELNUT | TAMAGO FLAKES | GARLIC CREAM

DESSERT

TARO PANNA COTTA

WILD BERRIES | MILK CRUMBS | MANGO COULIS

AVAILABLE EVERY WEEKEND BRUNCH

1 - 31 MAY 2025 | 11AM - 3PM

All prices are subject to prevailing government taxes.
Please let us know if you have any allergies and / or dietary restrictions.

