

The Grand Brunch

In the realm of culinary marvels, amidst the tapestry of vibrant cultures and extravagant palates, the restaurants in 1-Group unveil a journey through time and taste—a grand tradition transcending borders and eras, a tradition of indulgence known as the Grand Brunch.

Inspired by the opulent feasts of yore, our homes come alive with the spirit of celebration, each boasting its unique decor and ambience reminiscent of distant lands. Here, the echoes of laughter and camaraderie linger in the air, where every meal is a journey and every moment a celebration; the spirit of indulgence reigns supreme, inviting all who enter to partake in the grandeur of the feast.



Selection of Appetisers
(Free Flow)

Kaarla | Signature Salt Cured & Smoked Kangaroo

Oumi | Momotaro Cheese (V)

Japanese Fruit Tomatoes | Miso Cheese | Fennel Flower | Nori Rice Puff

Monti | Beef Tartare

Mustard | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet
Aged Balsamic Vinegar

Mimi | Spicy Chilled Chicken 口水鸡

Fire | Mud Crab “Rescoldo”

Mud Crab Cooked Over Almond Wood Embers
Hokkaido Scallop | Pomegranate | Fennel | Orange Dressing

Selection of Main Courses
(Choose One Only)

Kaarla | Roasted Snapper

Charred Marble Potatoes | Garden Leaves | Kombu Beurre Blanc Sauce

Kaarla | Chargrilled Pork Collar

Caramelized Apples | BBQ Broccolini

Oumi | Kohitsuji Yaki

Grilled Australian Lamb | Lemon Myrtle | Lemon Balm | Calamansi
Satsumaimo | Red Garlic Sauce

Sol & Luna | Brunch Burger

Stanbroke Wagyu Beef Patty | Honey Oat Bun | Caramelized Onions
Sunny Side Up | Bacon | Double Cheddar | Lettuce | Tomatoes | Fries

Monti | Ricotta & Free-Range Egg Yolk Raviolo (V)

Butter | Sage | Fresh Seasonal Truffles

Una | Carrilleras De Ternera

Angus Beef Cheek Braised in Red Wine | Creamy Potato

Zorba | Greek Style Oven Baked Mediterranean Sea Bass

Tomatoes | Onions | Mediterranean Olives

Live Stations
(Free Flow)

Kaarla | Cold Smoked Scallop Crudo

Sea Parsley Emulsion | Fresh Seaweed | Onion Relish | Calamansi

Kaarla | Soup of the Day
Please check with our service staff

Oumi | Maki Roll

Shrimp Maki Roll | Wasabi Yuzu Salmon Roll

Oumi | Salmon and Hamachi Sashimi Counter

Soy Sauce | Wasabi

Flnt | Ceviche de Pulpo

Octopus | Leche De Tigre | Shallots | White Corn | Wasabi Stem
Onion Sauce

Live Stations
(Free Flow)

Mimi | Camphor Tea Duck

Monti | Selection of Cold Cuts & Cheese Platter

Monti | Acquerello Risotto Cheese Wheel (V)

Grana Padano | Truffle Purée | White Truffle Oil

Fire | Roasted Argentinian Striploin

Chimichurri | Salsa Criolla

Una | Cochinillo Asado

Pork Jus

Au Balcon | Whole Roasted Salmon

Garden Herbs | Lemon | Garlic Pesto
Roasted Vine Tomatoes

Pastries and Desserts
(Free Flow)

Kaarla | Golden Lamington

Raspberry Pâte de Fruit | Rum Mousse
Caramelized White Chocolate

Monti | Caviale di Tiramisu

Espresso Caviar | Mascarpone Cheese
Savoirdi Biscuit

Una | Churros el Clasico

72% Valrhona Chocolate

Au Balcon | Choux au Craquelin

Lavender Cream | Hazelnut Crumble

Oumi | Mochi

Yuzu Mochi | Shigure Goma

Fire | Alfajores

Dulce De Leche Cookies

Flnt | Torta de Chocolate

Chocolate Cake | Shio Kombu | Whipped Ganache
Sesame Brittle | Passion Fruit Amarillo Gel

Zorba | Orange Pie

Crème Chantilly | Candied Orange
Toasted Almonds

Free Flow Alcoholic Beverages Package
\$78++

Beer

Heineken (Half Pint)

House Pour Spirits

Sipsmith Gin, Belvedere Vodka,
Bacardi Rum, Jim Beam Bourbon,
Auchentoshan Whiskey

White Wine

Casa Silva Sauvignon Blanc

Red Wine

Casa Silva Cabernet Sauvignon

Rosé

Dominique Portet, Fontaine Rosé

Bubbles

Zardetto Prosecco

Cocktail

Garden Fizz

Free Flow Non-Alcoholic Beverages Package
\$25++

Coffee

Tea

Soft Drinks

Juices

Mocktails:

Garden Citrus
V Mojito