

BRUNCH^{No.}32

PACKAGES: SOFT AED 375 | HOUSE AED 495 | CHAMPAGNE AED 745

Upgrade your Champagne package to include Peking Duck for four guests or more.
AED 795

SELECTED BEVERAGES

WINES

White Wine Suelos Macabeu
Red Wine Suelos Cabernet Sauvignon
Rosé Wine M de Minuty
Sparkling Wine Conte Fosco Cuvée Brut

RÉMY COINTREAU X MOTT32

Yin Oak
Rémy Martin VSOP / Smoked Oak Cordial / Green Apple juice / Angostura Bitter

Yōu Jing
The Botanist / Rosemary / Ginger / Lemongrass / Lemon / Sugar / Tonic Water

Ume Sour
Mount Gay Eclipse Rum / Choya Umeshu / Yuzu Cordial / Shoumei

CLASSIC COCKTAILS
Mojito / Spicy Cointreau Margarita

HOUSE SPIRITS
Ketel One Vodka / Tanqueray Gin / Mount Gay Eclipse Rum
Johnnie Walker Black Label

NON ALCOHOLIC
Mocktails, Juices, Soft Drinks, House Teas Water and Coffee

Starters Steamed Spinach, Sesame Peanut Sauce(n)
Duck Salad, Water cress, Citrus Truffle Dressing
Fried Soft Shell crab, Salt & Pepper (s)

Dim Sum Szechuan Style Vegetable Dumplings (v) (n)
Black Charcoal King Prawn Har Gow (s)
Chicken Siu Mai, Orange Tobiko
Wild Mushroom Vegetable Spring Roll (v)

Condiments: Dark Rice Vinegar Shredded Ginger Sauce,
Homemade Sweet Chili Sauce, Garlic & Soy Sauce

Main Course Wok Fried Beef with Sweet Basil, Oyster Sauce (s)
Free-Range Chicken, Dried Shallots, Black Bean Sauce
Kung Pao Prawns, Beijing Onion, Cashew Nuts (s) (n)
Wok-Fried Broccoli, Bean Curd, Red Date (v)
Garlic Fried Rice with Eggs

Desserts Yusu Cream, Sesame Cheesecake, Crunchy Base,
Mascarpone Cream

Almond & Chocolate, Oolong Tea "Xiao Long Bao" (n)