

# Brunch & Beyond

Grey Goose inspired weekend brunch

## BRUNCH FOOD SPECIALS

### EGGY

#### Return of the Nordic Benedict

Our eggs benedict with a 65 degree egg, topped with house cold-smoked Norwegian salmon and dilly hollandaise sauce

#### Smashed & Scrambled

Mashed potatoes and scrambled organic eggs

#### Porcini Omelette

Beautiful fresh porcini mushrooms tucked into the perfect French omelette

### CRISPY

#### 'Baboolyas Kugelis' -Lithuanian Potato Pancakes

Super crispy shredded potato pancakes, topped with bacon bits, sour cream and chives

#### Classic Grilled Cheese Sarnie

Oozing vintage British cheddar cheese grilled in homemade sourdough toast

#### Club Nest

Crispy Nesty club sandwich on RYE&CO bread

### FISHY

#### Mexican Octopus

Charred New Zealand octopus in a smoky mole sauce

#### Summer Crispy Snapper

Japanese red snapper steamed with sour herbed cabbage, oyster cream, crispy scales & pancetta and salmon roe

#### Cod & Chips

Beer-battered Icelandic cod with minty tartar sauce and chips

#### Greenland on Toast -The Roll

Arctic shrimp, dressed with sour cream & dill-lime mayo, served in a toasty roll

#### Full-Dressed Nest Salmon Blini

Beetroot / vodka / lemon / dill-cured Norwegian salmon served over our thick & buttery vodka-spiked blini, and dressed with salmon roe, smetana and condiments

#### Scallops, As It Is

North Atlantic scallops, ice plant, tarragon, sauce gribiche and plankton

### MEATY

#### The New Borsch

Lacto-fermented borsch vegetables in a rich oxtail broth

#### Charred Rhubarb Glazed Pork Ribs

Slow-smoked Iberico pork spare ribs, glazed with pickled rhubarb-balsamic vinegar sauce, and finished on our charcoal grill

#### Brunch Flap Meat Platter

Charcoal-grilled Aussie wagyu flap meat, served with 'green' béarnaise and mixed greens

### HEALTHY

#### Seasonal Asparagus

Charred white asparagus with sour watercress mayo

#### Seasonal Risotto

White asparagus with thick risotto

#### Lemony Curly Kale Caesar

Curly kale, lemon, mint, chili, crispy bacon and parmesan

#### Perch Mushrooms

Barbequed hen of the woods mushrooms with sorrel remoulade

### SWEETIE

#### Rose Ice Cream

Rose ice cream with chewy cranberries and crunchy grilled pistachio

#### Brioche French Toast

Caramelised butter brioche bread slice, mixed berry blast and Bacardi rum sauce

#### Nutty Warm Chocolate Brownie

Chocolate chip brownie, pecan nuts & walnuts, served warm with a condensed milk ice cream

#### Strawberries n Cream

Fresh strawberries with homemade mascarpone

PER PERSON -3 DISHES

¥198

EACH ADDITIONAL DISH

¥68

#### Premium Sharing Meat Platters

Slow cooked, then chargrilled and served sliced on a platter. Check with your server about available cuts.

Our Famous Oyster Special -over 1 million served

¥98

12 French #4 oysters with lemon and chefs sauces

Our dishes are to be shared, the cocktails to be sipped...