

# 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)*

**Sol & Ora | Avocado Toast**

Sliced Avocado | Sliced Truffles | Avocado Purée | Cherry Tomatoes  
Persian Feta Cheese | Toasted Sesame Seeds | Toasted Sourdough

**Sol & Ora | Overloaded Cavatelli Mac & Cheese**

Truffle & Bacon Crumbs | Cheddar | Mozzarella | Bechamel | Sliced Truffles

**MONTI | Beef Tartare**

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

**UNA | Pan Con Tomate with Jamón**

Cinco Jotas "5J" Iberico Ham | Toasted Crystal Bread  
Freshly Grated Tomato Purée

**Kaarla | Cold Smoked Abrolhos Scallop Crudo**

Sea Parsley Emulsion | Fresh Seaweed

**Au Balcon | Niçoise Salad**

Grilled Octopus | Tiger Prawns | Quail Eggs | Potatoes  
Olives | Cherry Tomatoes | Garden Herb Dressing

**Mimi | Spicy Chilled Chicken 口水鸡**

**Selection of Main Courses**  
*(Choose One Only)*

**Sol & Ora | Wood-Fired Wagyu**

**Flank Steak 'Bavette' (200gm)**

Broccolini | Slow-Cooked Tomatoes | Truffle Jus  
Caramelised Shallots with Aged Balsamic Vinegar

**MONTI | Pumpkin Tortelli**

Butternut Pumpkin | Fruit Mustard | Amaretti | Sage Powder  
Pecorino Cheese Fondue | Veal Jus

**Oumi | Kohitsuji Yaki**

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

**Kaarla | Chargrilled Pork Collar**

Caramelised Apples | BBQ Broccolini

**Au Balcon | Slow Cooked Yellow Croquelet Breast**

Carrot Mash | Asparagus | Chicken Jus

**Sol & Luna | Brunch Burger**

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

**Zorba | Beef Moussaka**

Minced Beef | Zucchini | Potatoes | Tomatoes | Eggplant | Bechamel

**Live Stations**  
*(Free Flow)*

**Sol & Ora | Chef's Selection of Cold Cuts & Cheeses with Condiments**

**MONTI | Risotto Cheese Wheel (V)**

Grana Padano | Truffle Purée | White Truffle Oil

**Sol & Ora | Tagliatelle 'Corsican' Carbonara**

Guanciale | Pecorino | Black Pepper | Free-Range Egg Yolk

**Au Balcon | Whole Roasted Salmon**

Garden Herbs | Lemon | Garlic Pesto  
Roasted Vine Tomatoes

**FIRE | Roasted Argentinian Striploin**

Chimichurri | Salsa Criolla

**Mimi | 酥炸脆猪手**

Crispy Fried Pork Knuckle

**Una | Cochinillo Asado**

Pork Jus

**Botanico | Sakura Papaya Salad**

Sakura Shrimps | Green Papaya | Palm Sugar  
Fish Sauce | Red Chilli | Pistachio

**FLNT | Ceviche De Pulpo**

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

**Sol & Ora | Soup of the Day**

*Please check with our service staff*

**Pastries and Desserts**  
*(Free Flow)*

**MONTI | Caviale di Tiramisu**

Espresso Caviar | Mascarpone Cheese  
Savoardi Biscuit

**UNA | Churros el Clasico**

72% Valrhona Chocolate

**Au Balcon | Choux au Craquelin**

Lavender Cream | Hazelnut Crumble

**Kaarla | Golden Lamington**

Raspberry Pâte de Fruit | Caramelized White  
Chocolate | Rum Mousse

**FIRE | Alfajores**

Dulce De Leche Cookies

**FLNT | Torta de Chocolate**

Chocolate Cake | Shio Kombu | Whipped Ganache  
Sesame Brittle | Passionfruit Amarillo Gel

**Zorba | Orange Pie**

Crème Chantilly | Candied Orange  
Toasted Almonds

**Free Flow Alcoholic Beverages Package**

**78++**

**Beer**

Peroni

**Housepour Spirits**

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

**White Wine**

Montes Chardonnay

**Red Wine**

Montes Pinot Noir

**Rosé**

Max's Penfold

**Bubbles**

Bisol Belstar Prosecco

**Cocktail**

What A Peach! Aperol Peach Slushie