

## MOTHER'S DAY CHAMPAGNE BRUNCH

### TO START

Burrata, Roasted Grapes, Baby Gem Lettuce	\$24
Chilled Cucumber & Ginger Soup	\$18
Avocado Salad, Smoked Salmon, Dill, Cucumber	\$19

### MAIN

Slow-Roasted Pork Belly Benny, Sumac Potato, Herb Salad	\$24
Shakshouka, Sourdough	\$23
Falafel Waffle & Fried Chicken, Harissa, Cherry Glaze	\$26
Hummus & Poached Eggs, Sumac Potato, Herb Salad	\$25
Labneh, Fresh Berries, Granola	\$21
Cinnamon Bun Pancake, Cream Cheese, Passionfruit Curd	\$24

### TO FINISH

Egyptian Rice Pudding, Passionfruit, Cognac Cherries	\$12
Fresh Fruit	\$12
Selection of Sorbet	\$12

ADD A PERFECT SIP TO YOUR BRUNCH.

### MOTHER'S DAY FEATURE

**Veuve Clicquot Brut Champagne - \$25 / \$115**

4oz

Btl

#### FIG PEACH BELLINI

House-made fig and peach purée,  
fresh citrus, and bubbles

**With Sparkling Wine: \$16**

**With Champagne: \$24**

#### POMEGRANATE APEROL SPRITZ

Aperol infused with pomegranate husks,  
pomegranate molasses, bubbles, and soda

**With Sparkling Wine: \$16**

**With Champagne: \$24**