

MOTHER'S DAY BRUNCH MENU

\$65 per person | Set Three-Course Menu

\$85 per person | Includes a Veuve Clicquot Champagne Mimosa

ADD-ONS FOR THE TABLE

Mezze Platter \$55

A generous selection of house-made dips, pickles, olives & warm pita

Seafood Mezze \$85

Prawns, tuna, oysters, mignonette, cocktail sauce & pita

INDULGENCE TO START

Babaganoush & Pita

Smoky roasted eggplant, tahini, warm house-baked pita

Beet Salad

Roasted beets, goat cheese, candied walnuts, citrus vinaigrette

Fried Halloumi

Golden pan-fried halloumi, za'atar, honey drizzle, fresh mint

LE BRUNCH

All mains served with herb salad & batata harra potatoes

Avocado Toast

Sourdough, smashed avocado, poached egg, chilli flakes, micro herbs

Lamb Benny

Slow-braised lamb, poached eggs, hollandaise, toasted English muffin

Turkish Bagel & Smoked Salmon

Simit bagel, smoked salmon, cream cheese, capers, fresh dill

Spinach & Mushroom Eggs Benedict

Sautéed spinach, wild mushrooms, poached eggs, hollandaise

TO FINISH

Chocolate Baklava

Layers of phyllo, dark chocolate, pistachios, rose water syrup

Tahini Crème Brûlée

Silky tahini custard, caramelised sugar

Chef's Selected Fruits

Seasonal fruit platter, orange blossom honey, crushed pistachios

Choice of one starter, main course, and dessert