

# 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)*

**Monti - Selection of Cold Cuts & Cheese Platter**

**Monti - Beef Tartare**  
Mustard | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet  
Aged Balsamic Vinegar

**Monti - Fried Calamari & Cod Bites**  
Zucchini | Carrots | House-made Pickled Sauce | Fresh Lemon

**Monti - Eggplant Parmigiana (V)**  
Mozzarella Cheese | Parmesan Cheese | Tomato & Basil Sauce

**Flnt - Ceviche de Pulpo**  
Octopus | Leche de Tigre | Shallots | White Corn  
Wasabi Stem | Onion Sauce

**Fire - Mud Crab "Rescoldo"**  
Mud Crab cooked over Almond Wood Embers | Hokkaido Scallop  
Pomegranate | Fennel | Orange Dressing

**Kaarla - Cold Smoked Abrolhos Scallop Crudo**  
Sea Parsley Emulsion | Fresh Seaweed

**Sol&Ora - Fontina Scrambled Eggs**  
Fontina Cheese Scrambled Eggs | Crispy Bacon | Roasted Roma Tomato  
Roasted Button Mushrooms | Sourdough Toast

**Mimi - Spicy Chilled Chicken 口水鸡**

**Monti - Soup of the Day**  
*Please check with our service staff*

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

**Monti - Ricotta & Free-Range  
Egg Yolk Raviolo (V)**  
Sage Butter | Fresh Seasonal Truffle

**Monti - Pan-Roasted Salmon**  
Cauliflower Purée | Braised Savoy Cabbages  
Raisins | Walnuts | Orange Scent

**Oumi - Kohitsuji Yaki**  
Grilled Australian Lamb | Red Garlic Sauce | Lemon Myrtle | Lemon Balm  
Calamansi | Satsumaimo

**Una - Carrilleras de Ternera**  
Angus Beef Cheek Braised in Red Wine | Creamy Potato

**Kaarla - Chargrilled Pork Collar**  
Caramelised Apples | BBQ Broccolini

**Sol&Luna - Brunch Burger**  
Stanbroke Wagyu Beef Patty | Honey Oat Bun | Caramelised Onions  
Sunny Side Up | Bacon | Double Cheddar | Lettuce | Tomatoes | Fries

**Zorba - Greek Style Oven Baked Mediterranean Sea Bass**  
Tomatoes | Onions | Mediterranean Olives

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

**Monti - Acquerello Risotto (V)**  
Grana Padano | Truffle Paste | White Truffle Oil

**Una - Seafood Paella**  
Bomba Rice | Fresh Prawns | Clams | Mussels | Sofrito | Saffron | Parsley Oil

**Au Balcon - Whole Roasted Salmon**  
Garden Herbs | Lemon | Garlic Pesto | Roasted Vine Tomatoes

**Fire - Roasted Argentinian Striploin**  
Chimichurri | Salsa Criolla

**Mimi - Camphor Tea Smoked Duck**

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

**Monti - Caviale di Tiramisu**  
Espresso Caviar | Mascarpone Cheese | Savoirdi Biscuit

**Una - Churros el Clasico**  
72% Valrhona Chocolate

**Au Balcon - Choux au Craquelin**  
Lavender Cream | Hazelnut Crumble

**Kaarla - Golden Lamington**  
Raspberry Pate 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 Alcohol Packages**

**\$78++**

**House Pour Red -  
Chardonnay Kriya**

**House Pour White -  
Cabernet Sauvignon Kriya**

**Prosecco -  
San Martino**

**Aperitif -  
Mimosa / Bellini**

**Beer**

**House Pour Spirits**

**\$118++**

**House Pour Red -  
Chardonnay Kriya**

**House Pour White -  
Cabernet Sauvignon Kriya**

**Champagne -  
Ruinart Brut**

**Aperitif -  
Mimosa / Bellini**

**Beer**

**House Pour Spirits**

**Sip & Savour Special  
Tuscany Twilight \$22++**  
Johnnie Walker Gold | Campari | Apricot | Banana  
Black Sea Salt | Cardamom