

Brunch Menu

Brunch Favorites

Breakfast Platter	\$17.50
<i>Your preference of eggs served with Sausage, honey baked ham, bacon, hash brown, baked bean, baked tomato and toast</i>	
Brioche French toast served with peach compote and cinnamon sugar	\$15.50
Butter-milk pancakes served with grilled banana and maple syrup	\$15.50
Eggs Benedict with sautéed asparagus with honey baked ham or smoked salmon and hollandaise sauce	\$16.50
Croque Monsieur Honey baked ham with gruyere and béchamel gratin	\$14.50

For the Kids

Scrambled eggs	\$12
Linguine pasta	\$12
Breaded fish fingers	\$12
Minced beef ball	\$12

Starters

Twice baked gruyere soufflé served with salade chaponade with crispy bacon	\$18
Tiger prawn salad with cous cous, pomegranate, mint and Persian feta	\$16/22
Vine ripened tomatoes with basil, extra virgin olive oil and sea salt	\$12/18*
*Additional buffalo mozzarella	\$8
Today's soup	\$18

Mains

Seared King scallops with smoked sea urchin risotto	\$18/28
Capellini with hand-picked Sri Lankan crab meat, leek, chilli flakes and crème fraiche	\$22/30
Nasi Lemak served with spicy chicken wing, beef rendang, fish otah, fried egg, cucumber and sambal chili	\$15.80
Black cod fillet with fennel, blood orange and pistachio salad, Beaujolais sauce	\$38
Braised short rib of beef with creamy Paris mashed potatoes and horseradish cream	\$38
The '126' burger with ground Angus beef, vine tomato, fontina cheese, roast shallots, tarragon butter and fries*	\$28
*Additional pan-fried foie gras	\$15

Dessert

Brownie Ala Mode Vanilla ice cream and chocolate sauce	\$12.80
Deep Fried Ice Cream Tropical fruit & bourbon vanilla sauce	\$14.80