



AN EGG-CELLENT EASTER BRUNCH

5 April 2026
\$122 per adult | \$75 per child

Sunshine Station

Egg Station (Live)

Organic Egg @ 64 Degrees, with Mushroom Fricassee and Consommé

Crispy Tater Tots

Oven-roasted Roma Tomato with Herb Crust

Wild Mushroom Fricassee

Crispy Pork Bacon

Snail Sausages

Petite Bagels with Assorted Fillings

(BLT, Smoked Salmon & Ricotta Cheese, Egg & Spam, Spring Onion Cream Cheese)

Selection of Freshly Baked Breads, Danish Pastries, Croissants, Muffins and Mini Pancakes

(Selection of Butter, Jam and Marmalade)

Selection of Healthy Cereals with Fresh Milk

Yoghurt Shooters and Homemade Bircher Muesli

Selection of Fresh Whole & Sliced Tropical Fruit with Berries

Farm Cheese & Charcuterie Station

French and Australian Cheeses

Dried Fruits, Grapes, Quince Paste, Assorted Nuts and Crackers

Black Forest Ham, Parma Ham, Hungarian Salami and Beef Pastrami

Pickles & Mustard

Gravlax with Condiments

Chilled Seafood Bar

Freshly Shucked Seasonal Oysters, Chardonnay-Poached Tiger Prawns,
Mussels, Lobster & White Clams

Condiments: Spicy Cocktail Sauce, Marie Rose Sauce, Shoyu Vinaigrette,
Mignonette Sauce, Lemon and Lime Wedges

Selection of Salads & Appetisers

Deviled Egg

Classic Nicoise Salad with Semi-dried Tomato Tapenade

Asparagus Mimosa Salad with Bacon

Roasted Yellow Squash Stuffed with Green Bean Salad

Maple Roasted Pumpkin with Herb Feta & Toasted Walnut

Creamy Potato Salad with Smoked Duck & Scallion

Heirloom Vine Ripen Tomato Salad with Balsamic Pearls & Fresh Basil Pesto

Caesar Salad with Condiments

Hearty Soup

Mushroom Cappuccino

From the West Side

Garlic & Parmesan Crusted Beef with Black Truffle Jus (Live)

Garlic Roasted Chicken with Maple Glazed Baby Carrots (Live)

Seafood Paella with Quail Egg, Chorizo, Spring Herbs and Lemon (Live)

Scalloped Potato with Salmon and Spinach

Seafood Thermidor (Prawns / Scallops / Mussels)

Margherita Pizza with Burrata

Flammkuchen (German Pizza with Bacon & Onion)

Sous Vide Pork Jowl with Garlic Parmesan White Beans

Pan-seared Barramundi Fillet with Classic Ratatouille
Pistachio Crusted Lamb Leg with Roasted Potatoes
Steamed Garden Vegetables with Herb Butter Sauce

Sweet Sensations

Easter Chocolate Brownie

Green Tea Pistachio Cake

Forest Berry Tartlet

Orange Vanilla Entremets

Oreo Cheesecake

Strawberry Vanilla Cake

Easter Spring Cake

Raspberry Pistachio Eclair

Carrot Cake

Easter Bunny Panna Cotta
Assorted Easter Macaroon

Chocolate Bonbons

Hot Cross Buns

Bunny Shortbread Cookies

Chocolate Fountain

Toppings: Marshmallows, Fruits & Berries

Liquid Nitrogen

Frozen Chocolate Easter Eggs

Meringues, Honey Crumble, Lavender Espuma

Gelato

Orange, Lime Vanilla Gelato

Mix Berries Gelato

Menu is subject to changes in view of market availability. Prices are subject to 10% charge and prevailing government taxes. Child price is for children 6-11 years of age.