

Brunch menu subject to seasonality.

Unpasteurized Greek yogurt, macerated berries, granola
\$85

St Bernardus Wit, St Bernardus

Snow Pea Salad, mint, bacon, Fioretto Sardo
\$125

Saison de Dottignies by De Ranke

Smoked Salmon, fennel, orange, mizuna
\$135

Gamblers Gold by Hong Kong Beer Co.

Elvis Presley French Toast, summer berries glaze
\$138

Cuvee by Brouwerij De Ranke

Shakshuka, Taiyouran egg, dill, feta
\$170

Fantome Saison by Brasserie Fantome

Duck Confit Burger, fennel, pomegranate
\$195

Kriek by Brouwerij De Ranke

Lowcountry Fried Chicken and Waffles, pink peppercorn, redeye gravy
\$205

Charbon by Brouwerij De Dochter de Korenarr

Brunch Pastry Basket, daily selection of 3 pastries
\$65

Fidelis Hefe Hell by Zoller-Hof

Free flow for weekly selection of beers
\$275 / two hours