

1 8 6 4 B R E A K F A S T

L E P A R I S I E N P L A T E A U

HOT BEVERAGE

Nespresso Coffee, TWG Tea, Chocolate

FRESHLY SQUEEZED JUICE

Orange, Green Apple, Watermelon, Pineapple, Grapefruit

CEREAL

All Bran Original, Honey Stars, Corn Flakes, Coco Pops

Select a choice of: Full Cream Milk, Low-fat Milk, Soy Milk

SERVED WITH

Basket of Toasted Bread and Viennoiserie, Selection of French Soft and Hard Cheese and a Seasonal Fresh Fruits Platter

\$32

B R E A K F A S T S E L E C T I O N

CHOICE OF EGGS WITH TOAST AND VEGETABLES

Select Type of Eggs

Poached, Scrambled, Ham and Cheese Omelette, Egg White Omelette (V), Sunny Side-Up, Soft-Boiled, Hard-Boiled

Accompanied By

Select one Green

Mesclun Salad, Roasted Baby Tomatoes, Mushroom Cocotte, Braised Beans, Grilled Tomatoes, Grilled Baby Carrots

\$12

VIENNOISERIES BASKET

Mini Croissant, Mini Pain au Chocolat, Mini Raisin Swirl, Mini Chocolate Twist

\$5

SELECTION OF FRUITS

Chefs Selection of Cut Fruits Platter with Berries

\$12

1 8 6 4 B A R

(2PM TO 5PM)

HIGH TEA

Serves 2

Assorted Finger Sandwiches
Smoked Atlantic Salmon with Buckwheat Blinis, Citrus Crème Fraîche and Caviar
Homemade Gougère with Béchamel of Emmental Cheese
Smoked Quail Eggs with Truffled Aioli Tartine
Assorted Mini Quiche
Quenelle of Valrhona Chocolate Ganache on Brioche, Valdueza Olive Oil and Fleur de Sel
Mini Verrines of Desserts
Seasonal Exotic Fruit Tartlets
Mini Freshly Baked Scone with Berries Marmalade and Mascarpone, Berry Coulis
Freshly Squeezed Juice
TWG Fine Tea or Nespresso Coffee

\$88

LE GOÛTER

Serves 2

Tartine of Chocolate Hazelnut Paste
Crispy Toasted bread with salted Butter and Strawberry Confiture
Sables Breton
Mini Banana Cupcake
Caramel Bonbon
Homemade Brioche with Berries Coulis
TWG fine tea or Nespresso Coffee

\$42

CHARCUTERIE

Serves 1 or 2-3

Chef Selection of Five French Classic Cold Cuts with Cornichons, Cocktail Onion,
Pommery Mustard and Grilled Farmer's Bread

\$26 / \$48

THE CHEESE SELECTION

Serves 1 or 2-3

Chef Selection of Four French Cheese with Olive Tapenade Grilled Herbs Crostini,
Nuts and Dried Fruits

\$18 / \$32

FRENCH CAVIAR

Served with Classic Condiments

Poached Baby French Potatoes, Buckwheat Blinis, Egg, Shallots, Chives, Crème Fraîche
Sevruga Caviar 15g

\$88

Sevruga Caviar 30g

\$168

Sevruga Caviar 50g

\$268

SALMON CROSTINI

Smoked Atlantic Salmon on Warm Toasted Crostini, Crème Fraîche, Ikura and Chives

\$18

CAESAR SALAD

Romaine Lettuce, Bacon Bits, Grilled Chicken, Shaved Parmigiano, Slow Cooked Egg, Anchovy Dressing and Crouton

\$16

PORK YAKITORI

BBQ Grilled Kurobuta Pork Belly Skewer, Cold Soba Salad with Sesame Dressing

\$18

SCALLOP BROCHETTE

Pan-Seared Sea Scallop Skewer, Marinated Mushroom and Spicy Espelette

\$18

MINI WAGYU BURGER

Two Wagyu Beef Patties, Swiss Cheese, Homemade Ketchup, Red Wine Onion Marmalade, Cornichon, Tomato and Sesame Burger Bun

\$20

SANDWICH PARISIEN

Toasted Baguette, Butter, Emmental Cheese, Farmer's Ham, Mesclun Salad and Fries

\$22

CRISPY POTATO WEDGES

Fried Potato Wedge with Selection of Flavour and Confit Garlic Aioli

Select One Flavour
Truffle Sea Salt
Smoked Spicy Pimenton
Curried Meat Floss

\$16

YUZU

Yuzu Tart, Lime Butter Monté, Crumble and Rice Crispies

\$16

FRAISIER

Fresh Strawberries, Tahitian Vanilla Crème Pâtissière, Strawberry Gelée and Joconde Sponge

\$16

MOUSSE AU CHOCOLAT

Light Valrhona Mousse, Chantilly, Crispy Pearls

\$16