

Fresh Blooms, Sweet Treats

# *A Dreamy Easter Brunch*

5-Course Brunch Menu

## STARTER

### SEASIDE GARDEN BITES

Mini Deep Sea Red Crab Cake | Mini Shrimp Cocktail

## SOUP

### VELVET LOBSTER BISQUE

## PALATE CLEANSER

### SWEET BERRY INTERLUDE

## ENTRÉE

*One choice of the following*

### SPRING BLOSSOM PRIME RIB OF BEEF

130grams Signature Roasted USDA Prime Rib of Beef | US Idaho mashed Potatoes  
Yorkshire Pudding | whipped Cream Horseradish  
*Choice of creamed Corn or creamed Spinach*

### OCEAN BLOOM SEAFOOD PASTA

Jumbo Tiger Prawns | Scallops | Mussels | Pomodoro Pasta | Arugula

### MORNING MEADOW WAGYU STEAK & EGGS + \$12<sup>++</sup>

150grams A4 Wagyu Ribeye | Sunny Side Up | Béarnaise sauce | seasonal Vegetables

### BLUSHING LOBSTER & AVOCADO TOAST

4oz Grilled Lobster | Fresh Avocado | Sourdough Toast | Arugula

## DESSERT

### LITTLE EASTER CHOCOLATE CUP

**\$139<sup>++</sup> per guest**

Available for lunch on 4 & 5 April 2026.

Strictly not available in conjunction with any other promotions, offers, vouchers and discounts, including bank discounts.