

CAVIAR CREATIONS

Egg Caviar
Toasted Egg Yolk, Caviar with Herbs

APPETIZER

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze 20
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish 29
Burrata, Poach Fig Vinaigrette, Arugula 24
Butternut Squash Minestrone, Sourdough Croutons, Basil 17
Crispy Basil Salt and Pepper Calamari, Sweet Chili Dipping Sauce 19
Caramelized Foie Gras, Lychee, Black Olive and Rose 28

SALAD

Add Grilled Chicken 8, Sea Trout 10 or Shrimp 12

Frisée with Fresh Mozzarella, Mango, Black Olive 20
Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons 19
Three Grain and Spinach, Tomatoes, Goat Cheese and Herbs 16
Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing 25

PASTA AND PIZZA

Rigatoni with Meatballs, Smoked Chili Tomato Sauce 25
Fresh Tagliatelle with Clams, Chili, Parsley 25
Black Truffle and Fontina Cheese Pizza 34
Tomato, Fresh Mozzarella and Basil Pizza 18

44 BRUNCH SPECIALTIES

Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts and Fruit 14
Buttermilk Pancakes, Banana and Maple Syrup 18
Crunchy Spiced French Toast, Bacon, Fresh Berries and Maple Syrup 18
Gruyere and Spinach Omelet, Pickled Green Chili and French Fries 20
"Sunny Side Up" Frittata, Asparagus, Smoked Bacon and Dill 20
Eggs Benedict, Roasted Potatoes and Tomatoes 24

FISH AND MEAT

Crispy Fish Taco, Chipotle Sauce, Tangy Cabbage, Green Apple, Mint 22
Seared Sea Trout, Carrot-Coconut Sauce, Baby Carrots and Basil 32
Crackling Organic Chicken, Habanero Hot Sauce, Brussels Sprouts 30
Veal Milanese, Arugula and Tomatoes, Red Wine Vinaigrette 26
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries 30

BRUNCH BEVERAGES

GLS / CRF

Lychee Raspberry Bellini 22 / 59
Prosecco, Lychee, Raspberry

Grape Mimosa 22 / 59
Prosecco, Concord Grape

Peach Bellini 15 / 45
Prosecco, Fresh Peach Purée

Aperol Spritz 20 / 49
Aperol, Prosecco, Soda, Orange, Mint

PIMM'S CUP 16 / 39
PIMM'S, Lemonade, Orange, Cucumber