

CAVIAR CREATIONS	38
<i>Pair with a glass of Taittinger Brut Réserve Champagne</i>	20
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, Meyer Lemon Jam, Ciabatta Bread, Basil	24
Baby Beets, Yogurt, Chervil and Aged Balsamic	18
Sweet Pea Soup, Parmesan Foam and Croutons	15
Crispy Basil Salt and Pepper Calamari, Sweet Chili Dipping Sauce	19
Caramelized Foie Gras, Lychee, Black Olive and Rose	28
SALAD	
<i>Add Grilled Chicken 8, Sea Trout 10 or Shrimp 12</i>	
Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	19
Three Grain and Spinach, Tomatoes, Goat Cheese and Herbs	16
Market Mushrooms with Mixed Greens, Herbal Pine Nut Dressing	16
Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing	25
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
Avocado on Toast, Chili Flakes, Olive Oil, Curly Cress	14
<i>Add Poached Eggs 8, House Cured Sea Trout 12</i>	
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
House Cured Sea Trout, Potato Latkes, Sour Cream and Chives	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

FISH AND MEAT	
Crispy Fish Sandwich, Spicy Slaw, Watercress	26
Slowly Cooked Sea Trout, Mashed Potatoes, Truffle Vinaigrette	34
Crackling Organic Chicken, Habanero Hot Sauce, Brussels Sprouts	30
Veal Milanese with Sweet Peas and Mint	26
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	30

BRUNCH BEVERAGES	GLS / CRF
Lychee Raspberry Bellini <i>Prosecco, Lychee, Raspberry</i>	22 / 59
Grape Mimosa <i>Prosecco, Concord Grape</i>	22 / 59
Peach Bellini <i>Prosecco, Fresh Peach Purée</i>	15 / 45
Aperol Spritz <i>Aperol, Prosecco, Soda, Orange, Mint</i>	20 / 49
PIMM'S CUP <i>PIMM'S, Lemonade, Orange, Cucumber</i>	16 / 39

WINE BY THE GLASS / CARAFE / BOTTLE	15 / 45 / 75
Spagnol Brut Col del Sas Conegliano Valdobbiadene Prosecco	
Mount Riley Sauvignon Blanc 2017, Marlborough, New Zealand	
Domaine des Mapliers Rosé Préférences 2016, Provence, France	
Ruffino Riserva Ducale Chianti Classico DOCG Sangiovese 2014, Tuscany	

Chef Jean-Georges Vongerichten
Executive Chef Dwayne Emuang