

The Grand Brunch

In the realm of culinary marvels, amidst the tapestry of vibrant cultures and extravagant palates, the restaurants in 1-Group unveil a journey through time and taste—a grand tradition transcending borders and eras, a tradition of indulgence known as the Grand Brunch.

Inspired by the opulent feasts of yore, our homes come alive with the spirit of celebration, each boasting its unique decor and ambience reminiscent of distant lands. Here, the echoes of laughter and camaraderie linger in the air, where every meal is a journey and every moment a celebration; the spirit of indulgence reigns supreme, inviting all who enter to partake in the grandeur of the feast.



Selection of Appetisers
(Free Flow)

Botanico | Thai Style Karaage

Fried Free-Range Chicken | House-Made Thai Basil Chilli Sauce

Botanico | Chilled Glass Noodles (V)

Cherry Tomatoes | Rose Apples | Shallot Rings | Sustainable Kale | Toasted White Sesame

Fire | Mud Crab "Rescoldo"

Hokkaido Scallop | Pomegranate | Fennel | Orange Dressing

MONTI | Beef Tartare

Raw Egg Yolk | Capers | Pickles | Mustard
Red Onion Sorbet | Aged Balsamic Vinegar

Kaarla | Cold Smoked Scallop Crudo

Fresh Seaweed | Onion Relish | Calamansi | Sea Parsley Emulsion

Sol & Ora | Fontina Scrambled Eggs

Fontina Cheese Scrambled Eggs | Crispy Bacon | Roasted Roma Tomatoes
Roasted Button Mushrooms | Sourdough Toast

Botanico | Foie Gras Kaya Toast

House-Made Foie Gras Kaya | Chargrilled Brioche | Butter

Mimi - 鲍片捞辣酱海浙 Spicy Jellyfish with Sliced Abalones

Oumi | Maki Roll

Vegetarian Roll | Spicy Tuna Roll

Selection of Main Courses
(Choose One Only)

MONTI | Seafood Fregola

Basil | Cherry Tomatoes | Seafood Ragout | Lobster Bisque

Botanico | Grilled French Poulet Leg

Nonya Achar | Ayam Bakar Sauce | Roasted Sesame Seeds

Oumi | Kohitsuji Yaki

Grilled Australian Lamb | Lemon Myrtle | Lemon Balm | Calamansi
Satsumaimo | Red Garlic Sauce

UNA | Carrilleras de Ternera

Angus Beef Cheek Braised in Red Wine | Creamy Potato

Kaarla | Chargrilled Pork Collar

Caramelized Apples | BBQ Broccolini

Sol & Luna - Brunch Burger

Stanbroke Wagyu Beef Patty | Honey Oat Bun | Caramelized Onions
Sunny Side Up | Bacon | Double Cheddar | Lettuce | Tomatoes | Fries

Zorba | Greek Style Oven Baked Mediterranean Sea Bass

Tomatoes | Onions | Mediterranean Olives

Live Stations
(Free Flow)

MONTI | Acquerello Risotto Cheese Wheel (V)

Grana Padano | Truffle Purée | White Truffle Oil

Au Balcon | Whole Roasted Salmon

Garden Herbs | Lemon
Roasted Vine Tomatoes | Garlic Pesto

Live Stations
(Free Flow)

Botanico | Roasted Char Siew Beef

Broccolini | XO Sauce

FLNT | Ceviche de Pulpo

Octopus | Leche De Tigre | Shallots | White Corn
Wasabi Stem | Onion Sauce

Botanico | Sakura Papaya Salad

Sakura Shrimps | Green Papaya | Palm Sugar
Red Chilli | Pistachio | Fish Sauce

Botanico | Soup of the Day

Please check with our service staff

Pastries and Desserts
(Free Flow)

MONTI | Caviale di Tiramisu

Espresso Caviar | Mascarpone Cheese
Savoirdi Biscuit

UNA | Churros el Clasico

72% Valrhona Chocolate

Au Balcon | Choux au Craquelin

Lavender Cream | Hazelnut Crumble

Kaarla | Golden Lamington

Raspberry Pâte de Fruit
Caramelized White Chocolate | Rum Mousse

FIRE | Alfajores

Dulce De Leche Cookies

FLNT | Torta de Chocolate

Chocolate Cake | Shio Kombu | Whipped Ganache
Sesame Brittle | Passionfruit Amarillo Gel

Zorba | Orange Pie

Crème Chantilly | Candied Orange
Toasted Almonds

Oumi | Mochi

Yuzu Mochi | Shigure Goma

Alcoholic Beverages Package
(Free Flow)
\$58++

Red Wine

Montes Pinot Noir

White Wine

Torresella Pinot Grigio

Sparkling Wine

Zonin Prosecco

Cocktail

Mimosa

Non-Alcoholic Beverages Package
(Free Flow)
\$28++

Coffee

Tea

Soft Drinks:

Coke | Sprite

Juices:

Orange | Lime

Mocktails:

Cool Summer