

BRUNCH

STARTERS

Yellowtail and Salmon - apple and radish Tuna Tartare with Sago Crackers - plum sauce and lemon grass 'Nest of Imperial Jewels' - lettuce wraps with chicken Bao Selection- mushroom & truffle, honey glazed chicken Chinese Turnip Cake

Prawns on Toast or Wasabi Prawns

IN BETWEEN

Aromatic Crispy Duck in 88 Ways

The classic from our London restaurant, served with a variety of condiments for you to discover your 88 ways to eat this dish.

M A I N S (C H O O S E O N E)

Classic Nanyang Chicken & Cashew Cantonese ''Wok-Hei'' Prawns with Garlic Nanyang Chilli Prawn Marmite Chicken Boxer Sweet & Sour Roasted Caulliflower Sea Bass with Black Bean and Mandarin Peel Lamb, Ginger & Spring Onions Malaysian Sea Bass Curry Sand & Salt Baked Chicken (for 2)

D E S S E R T (C H O O S E O N E)

Chocolate Does Grow on Trees Songbird's Secret Garden Pandan 'Sponge', Coconut, Sago Pearls





EVERAGE В

¹ALCOHOL FREE

ΜΟ Ο ΚΤΑΙΙS

Hibiscus & Osmanthus Lychee Fog

Vanilla Bliss Summer Breeze

² A L C O H O L S E L E C T I O N

SIGNATURE COCKTAILS

Lychee Martini Thai Basil & Grape

Rum Colada Martini at Midnight

BEER

Peroni

WINES

Bouchard Aîné & Fils, Héritage du Conseillier, Chardonnay Vin de France, France

> Black Tower, Dornfelder Rheinhessen, Germany

Bouchard Aîné & Fils, Héritage du Conseillier, Merlot Vin de France, France

Bottega, Il Vino dei Poeti, Millesimato Brut Prosecco DOC, Italy

SPIRITS

Stolichnaya Vodka Beefeater Gin Havana Club 3 years Rum Teacher's Highland Scotch Jose Cuervo Blanco Tequilla

PRICE / PERSON

ALCOHOL-FREE¹ 360 QAR

WITH ALCOHOL² 495 QAR includes alcohol-free (6 - 12 years old) with soft drinks

In the interest of a responsible drinking policy, each guest will not be provided with more than 2 drinks at any given time.