

## Seasonal brunch \$65

## Premium brunch \$95

Available on Sunday 12:30pm-4pm

### Cocktail on arrival

Bellini

Matcha and mango iced tea

Bloody mary

### Served throughout

#### Seasonal

Whispering angel rosé

#### Premium

Louis Roderer NV champagne

Sashimi platter for the table on the premium brunch

### *Selection of hot and cold appetizers from the buffet*

Edamame with sea salt (v)

Brown rice and quinoa salad (v)

White miso soup with scallions

Sashimi selection\*

Sweet potato pancakes

Spinach and grilled greens salad with chilli and lime (v)

Crispy rice cake with salmon or avocado

Maki selection\*

### *Select one main course dish from below*

Salmon teriyaki with sansho salt and lemon

Shredded filo wrapped tiger prawn tempura with tempura sauce

Skewer selection - chicken, beef, prawn

Spicy tobanjan glazed pork ribs

Beef fillet with sesame and chili

Robata grilled vegetable selection (v)

Chicken katsu, green onion and shiso waffle

### Premium choice

Prime beef fillet with eryngii mushrooms and wasabi ponzu sauce

Black cod with yuzu miso

Lamb cutlets with Korean spices

Japanese grade A5 wagyu beef with eryngii mushrooms and wasabi ponzu sauce  
\$30 supplement

ETARU dessert selection for the table

