

brunch club

continental breakfast

ARTISANAL HOMEBAKED BREAD

Choose our homemade wholewheat sourdough or walnut & raisin loaf with plain or butter & jam	12
butter & marmite	18
jam & peanut butter	15

ARTISANAL BREAD BASKET

consisting of our assorted homemade artisanal breads	32
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GARLIC BREAD

made from our homemade sourdough whole wheat bread	35
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NATURAL MUESLI (from 9am-6pm)

(A blend of Chilean flame raisins, apricots, sultanas, banana, pumpkin & sunflower seeds, blanched flaked almonds, whole hazelnuts & multi-grain flakes)

milk	35
honey & yoghurt	48
honey, yoghurt & fresh fruits	65

SEASONAL FRUIT BOWL

55

CONTINENTAL BREAKFAST SET (from 9am-6pm)

108

- a glass of freshly squeezed fruit juice (apple, orange or carrot)
- homemade artisanal bread basket
- natural muesli (contains nuts)
- yoghurt with fresh fruits & honey
- a regular coffee or tea

To change your juice to a mix juice, please add \$5; for a smoothie, please add \$12. To change your coffee or tea to a latte, cappuccino, caramel latte, mocha or earl grey tea, please add \$5.

MIX GRILL

105

- 2 eggs (let us know how you want your eggs cooked)
- homemade wholewheat sourdough, walnut & raisin loaf, muffin
- Bacon
- chicken breast
- gammon ham
- pork sausage
- fried onions & grilled tomato
- baked beans
- hash brown

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eggs

EGGS BENEDICT

Poached eggs on English muffin with Hollandaise sauce & side dishes. Choose:

gammon ham <i>or</i> bacon <i>or</i> spinach	85
mushrooms <i>or</i> pork sausage <i>or</i> salami	92
parma ham <i>or</i> Smoked salmon	95

SCRAMBLED EGGS

Served with side dishes on homemade whole wheat sourdough. Choose:

gammon ham, & swiss gruyere	92
tomato, mushroom & onion	85
smoked salmon & dill	95

OMELETTES

Served with side dishes on homemade whole wheat sourdough. Choose:

bacon, cheddar cheese & chives	92
smoked salmon & parmesan cheese	95
tomato, mushrooms & onion	85

EGG WHITE FRITTATA (flat Italian style omelette use only egg white)

Served with tomato chutney:

potato, tomato, mushroom, onion, parmesan cheese & chive	85
smoked salmon, potato, tomato, onion, parmesan cheese & dill	95
gammon ham, potato, tomato, onion, parmesan cheese & parsely	92

salads

CAESAR SALAD PLAIN with poached eggs & bacon bits 85

Or choose 1 topping: grilled chicken, smoked salmon or parma ham 95

95

BRUNCH CLUB SALAD

mix greens with grilled French goat's cheese, parma ham, salami, smoked salmon, bacon & grilled chicken, cherry tomatoes, olives, Dijon mustard mayo & pickle 132

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TWO EGGS & TWO TOPPINGS ON TOAST	72
Choose to have your eggs cooked sunny-side up, over easy, fully-fried, scrambled, omelette or poached	
Choose our homemade whole wheat sourdough, walnut & raisin loaf, brioche bun or croissant or English muffin	
Choose 2 toppings from the extras selection below.	
EXTRAS	
Home baked toast: whole wheat sourdough, walnut & raisin loaf, brioche bun or croissant or English muffin	12 15
Vegetables: two eggs, tomatoes, spinach, onions, mushrooms or potatoes wedges or hash brown	15
Meat: salami, smoked salmon, parma ham	30
gammon ham, bacon, grilled chicken breast, pork sausage	28
Cheese: french goat's cheese, swiss gruyere, danish camembert, Cheddar, parmesan	28 25
Fruits: apples, bananas, mango, oranges, peaches, pineapples or avocado	12
Salad: vegetable salad \$18 or fruit salad \$25	
croques, sandwiches & burgers	
served with side dishes	
	72
BRUNCH CLUB CROQUE-MONSIEUR	
Our twist on the traditional French sandwich is double-decker made with homemade, gammon ham & grated cheese, topped with Béchamel sauce.	
15 min waiting time as it is cooked in the oven.	
with a sunny-side egg on top	75
BRUNCH CLUB SANDWICH	78
Homemade focaccia bread with cajun chicken, tomato & mozzarella cheese	
HONG KONG DOG RESCUE CROISSANT	88
Avocado, Norwegian smoked salmon, cucumbers & mayo on our fabulous croissant	
WHITESPACE LAMB BURGER	122
New Zealand lamb patty with mushroom, melted gruyere cheese & yoghurt & mint sauce on our very own rosemary brioche bun	
FOODLINK BURGER	122
Angus beef patty with bacon & cheddar on a brioche bun that is uniquely ours	
soup (please ask our server)	48

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pastas & risottos

available with pasta (spaghetti, linguine or penne)

MIX SEAFOOD WITH TOMATO & BASIL Or CREAM SAUCE pasta or risotto	128
MIX WILD MUSHROOMS IN GARLIC OLIVE OIL or CREAM SAUCE pasta or risotto	85
WITH CHICKEN	95
CARBONARA – pasta	92
HOMEMADE PESTO SAUCE PASTA WITH PRAWNS	82 95
MINCED LAMB IN FRESH TOMATO SAUCE – pasta	95

Waffles or pancakes or crepes

Require at least 20minutes to prepare (please choose toppings)

MELTED BELGIAN CHOCOLATE & BANANA	75
CARAMELIZED BANANA & CRUSHED WALNUTS	72
SYRUP & BUTTER	62
SCOOP OF VANILLA OR CHOCOLATE MOVENPICK ICE CREAM	38

Homemade cakes & desserts (Please check with server)

PRIVATE PARTY AT BRUNCH CLUB

**Please ask our manager for private party menus
And let us organize your tailor made:**



Cocktail



Buffet



Private dinner

no service charge