

CARBON

# WEEKEND BRUNCH

SATURDAY - SUNDAY & PH 11:00 - 16:00

\$ 3 9 8 PER PERSON

## 2 HOUR FREE FLOW

\$ 2 9 8 PER PERSON

(we require the participation of the entire table)

Champagne +\$108 pp  
**NV Perrier-Jouët Grand Brut**  
Champagne, France

Sparkling  
**NV Cava, Castillo Perelada Brut Reserva**  
Catalonia, Spain

White Wine  
**2020 Domaine de Bila-Haut Blanc**  
Grenache Blanc, Côtes du Roussillon, France

Rose Wine  
**2020 AIX Rosé**  
Grenache Blend, Côtes de Provence AOP

Red Wine  
**2019 Domaine de Bila-Haut Rouge**  
Grenache Blend, Côtes du Roussillon, France

Carbon Cocktails  
**Espresso Martini**  
Tried & True Vodka / Espresso / Mr Black / Vanilla

**Sangria**  
Red Wine / Fresh Orange / Triple Sec / Cava

Eco Spirits & Mixers  
**Vodka / Gin / Whiskey / Tequila / Rum**

Beer (Bottle)  
**Suntory Lager Japan**

Soft Drinks  
**Coca Cola / Coke Zero / Sprite**

Fresh Juices  
**Orange / Pineapple / Apple**

Still & Sparkling Water  
**Nordac**

Coffee  
**Espresso / Latte / Cappuccino /  
Macchiato / Flat White / Cold Brew**

## STARTERS

( T O S H A R E )

**Asian Zesty Salad**  
Red Cabbage, Capsicum, Green Beans, Thai Asparagus, Tomatoes,  
Chilli Lime Vinaigrette

**Classic Caesar Salad**  
Crisp Romaine Lettuce, Parmesan Cheese, Sourdough Croutons

**3 Cheese Fondue**  
Fontina, Raclette, Parmesan Cheese, Grilled Sourdough

## MAINS

( C H O O S E 1 B O A R D P E R 2 - 3 P E R S O N )

**Cold Seafood Tower +\$148 pp**  
Atlantic Lobster, King Crab Legs, Oysters, Clams, Prawns, Scallop,  
Assortment of Sauces & Condiments

**Steak Board +\$98 pp**  
USDA Prime Tomahawk  
Black Truffle Fries Truffle Aioli, Mac & Cheese, Roasted Bone Marrow,  
Rosted Mushrooms, Section of Condiments

**Fried Chicken & Waffle**  
Crispy Fried Chicken, Citrus Spiced Waffles, Maple Syrup, Braised  
Greens, Baked Beans, Mac & Cheese, Coleslaw, Corn on the Cob,  
Jalapeño & Cheddar Corn Bread

**The Big Bagel**  
Assorted Freshly Baked Bagels, Cream Cheese, Sliced Ham, Smoked  
Salmon, Roasted Turkey Breast, Crispy Bacon, Heirloom Tomatoes,  
Sweet Potato Hash, Mixed Berries & Melon

**Grilled Garden**  
Cauliflower Hash, Grilled Eggplant/Courgette, Roasted  
Capsicum/Mushrooms, Heirloom Tomato, Avocado, Grilled  
Flatbread, Hummus, White Bean & Black Truffle Paté, Salsa Verde,  
Lemon Curd, Baked Yoghurt

## DESSERT

( T O S H A R E )

**Chocolate Brownie Sundae Bowl**  
Vanilla Strawberry Jam, Pecan Tamarind Caramel, Whipped Cream,  
Vanilla Ice Cream, Cherry