

CARBON

WEEKEND BRUNCH

SATURDAY - SUNDAY & PH 12:00 - 16:00

\$398 PER PERSON

2 HR FREE FLOW (PARTICIPATION OF THE ENTIRE TABLE REQUIRED)

Champagne +\$398 pp

Perrier-Jouët Grand Brut

Chardonnay / Pinot Noir / Pinot Meunier
Champagne, France N.V

Cocktails & Spirits +\$298 pp

CARBON G&T

Seasonal Recipe

Espresso Negroni

Cocoa Infused Gin / Coffee Liqueur

Bloody Sherry

How Spicy do you like it?

Sangria

Red or White?

Longan Bellini

Longan infused Vodka / Bubbles

Spritz

Aperol / Campari / Bubbles

Eco Spirits & Mixers

Vodka / Gin / Whiskey / Tequila / Rum

House Wines & Beer +\$198 pp

Sparkling / White / Rose / Red

CARBON x Young Masters

IPA / Pilsner

Zero Proof +\$98 pp

Mocktails

Virgin Tonic / Fruit Punch /
Carbon Iced Tea / Carbon Cold Brew

Soft Drinks & Juices

Coca Cola / Coke Zero / Sprite
Apple / Orange / Cranberry

Illy Coffee

Espresso / Americano

STARTERS (TO SHARE)

Daily Fresh Oysters

2pc p/p with condiments

Smoked Salmon Rilette

Salmon Roe, Gherkin, Fingerling Potato Chips

Autumn Salad (V)

Butter Red Endive, Sweet Peppers,
Heirloom Tomatoes, Red Wine Vinaigrette

MAINS

(CHOOSE 1 BOARD PER 2-3 PERSON)

Steak Board +\$128 pp

USDA Prime Tomahawk

Roasted Bone Marrow, Grilled Thick Cut Bacon, Roasted
Mushrooms, Black Truffle Fries, Truffle Aioli,
Mac & Cheese, Selection of Condiments

Shellfish Tower +\$98 pp

Atlantic Lobster, King Crab Legs, Oysters, Clams, Prawns, Scallop,
Assortment of Sauces & Condiments

Southern Fried Chicken

Crispy Fried Chicken, Citrus Spiced Waffles, Braised Greens, Baked
Beans, Mashed Potatoes with Gravy, Coleslaw, Creamed Corn,
Jalapeno & Cheddar Cornbread, Selection of Condiments

The Big Bagel

Assorted Freshly Baked Bagels, Sliced Ham, Smoked Salmon,
Roasted Turkey Breast, Crispy Bacon, Heirloom Tomatoes, Corned
Beef Hash, Cinnamon Crumb Cake, Mixed Berries & Melon, Hard
Cooked Eggs, Selection of Condiments

Grilled Garden (V)

Roasted Eggplant, Portobello Mushroom, Sweet Potato Hash,
Heirloom Tomato, Avocado, Hummus, Salsa Verde, Shakshuka, Baked
Yogurt with Orange & Cardamom, Cajun Fries, Coriander & Chilli Dip

DESSERT (TO SHARE)

Basque Cheesecake (V)

Tahitian Vanilla, Seasonal Berries, Berry Puree