



An indulgent and convivial experience awaits at Ash & Elm's Sunday Champagne Brunch featuring epicurean delights that span three culinary theatres of premium seafood, fresh bakes, sweets and breakfast-inspired a la minute petit plates.

From quintessential cornflakes to breakfast staples of bacon and eggs, Executive Sous Chef Philippe Duc seamlessly weaves breakfast favourites into brunch classics for an indulgent experience.

“Sunday Champagne Brunch should always be comforting, relaxed and a little fun. With this menu, we bring the diner back to childhood memories of a glass of milk at the breakfast table, rich Hollandaise Sauce on a plate of eggs benedict and more. Every plate tells a story and this brunch evokes a showcase of different breakfast classics enjoyed around the world.”



# TASTING PLATTERS

A series of petit plates forming platters showcasing classic breakfast ingredients from around the world

## FROM THE LAND

### Roasted Yellow Chicken Breast, Polenta and Bacon DGP

Perennial favourite, bacon complements 30-day corn-fed roast chicken from France enhanced with our home-grown herbs.

### Chargrilled Ibérico Pork Loin and Parsnip Purée DP

The delicious sweetness of milk complements parsnip purée that accompanies delicate, nutty, melt-in-your-mouth Spanish Pata Negra.

### Braised Beef Short Ribs with Carrot, Mushrooms and Pearl Onions DG

Versatile and protein-packed mushrooms are added to enhance French slow-braised Australian beef short ribs with robust red wine sauce.

### Pan-Fried Duck Foie Gras on Toasted Brioche with Spiced Apple Marmalade DG

Breakfast staple, brioche is paired with French Duck Foie Gras and apple marmalade with delicious peppers.

## FROM THE SEA

### Baked Sea Bass with Asparagus and Hollandaise Sauce D

Usually seen on eggs benedict, Hollandaise Sauce complements poached asparagus and perfectly-baked Mauritian sea bass.

### Grilled Prawns with Thyme, Garlic, Ratatouille and Pesto ND

No fry up is complete without tomatoes which are used in an heirloom ratatouille recipe enhancing savoury grilled prawns.

### Sicilian Yellowfin Tuna a la Plancha DG

Breakfast cornflakes get some of the spotlight, adding crunch to yellowfin tuna marinated with lemon and parsley.

### Pan-Seared Scallops in Brown Butter Sauce with Lemon, Parsley, and Pancake DAG

Butter and pancakes reign as breakfast icons, showcasing Hokkaido scallops to perfection.

## FROM THE GARDEN

### Shimeji Mushrooms and Mascarpone Ravioli with Parsley Butter Sauce NDG

Umami-rich mushrooms and mascarpone are tucked into handcrafted dumplings enhanced with maître d'hôtel butter.

### Truffle Risotto with Parmesan and Natural Jus DV

Parmigiano-Reggiano cheese uplifts this decadent dish topped with lashings of black truffle.

### Eggplant "Parmigiana" with Poached Egg DGV

It wouldn't be breakfast without eggs; a poached egg adds luscious texture and flavour to grilled eggplant layered with Mozzarella di Bufala, Parmesan and tomatoes.

N Contains Nuts D Contains Dairy A Contains Alcohol G Contains Gluten V Vegetarian P Contains Pork

 Chef's Signature