



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 a la minute petit plates inspired by Spring.

From asparagus and green peas to rhubarb and endive, Executive Sous Chef Philippe Duc weaves seasonal produce into brunch classics for a revitalising and indulgent experience.

“Spring is a season where the earth renews itself and comes back to life. With this menu, I hope guests experience the rejuvenation of their mind and body through the fresh produce of the season.”



TASTING PLATTERS

A series of petit plates forming platters showcasing the freshest produce of Spring from around the world

FROM THE LAND

Grilled Chicken, French Beans, Persillade, Natural Jus D

Sweet French beans and 30-day corn-fed grilled chicken with a touch of parsley and garlic.

Braised Lamb Shoulder, Pancetta, Romaine Lettuce, Green Peas DGP

Spring green peas and crunchy romaine paired with slow-braised lamb and smoky Italian bacon.



Pan-fried Duck Foie Gras, Toasted Brioche, Spiced Rhubarb Marmalade DG

The refreshing tartness of seasonal rhubarb complements buttery French Duck Foie Gras on toast.

FROM THE SEA

Steamed Atlantic Cod, Asparagus, Taggiasca Olive Sauce D

The distinct earthy flavours of asparagus paired with piquant olive sauce showcases tender cod to perfection.



Grilled Prawns and Squid, Sautéed Spinach, Crustacean Sauce DA

Versatile, iron-rich spinach enhances the natural sweet flavours of prawns and squid with moreish crustacean sauce.

Pan-seared Scallops, Broccoli, Croutons, Lemon, Parsley DAG

Crisp broccoli coupled with delicate scallops seasoned with lemon and parsley presents a medley of textures and flavours.

FROM THE GARDEN

Ravioles du Royans, Zucchini, Basil Pesto NDGV

Zucchini plays a supporting role; its fresh, mild flavours highlight the plump dumplings filled with flavourful Comté cheese, garlic and parsley.



Spinach Risotto, Mushrooms, Parmesan DAV

Aromatic parsley and spinach are infused and uplift this creamy dish that is perfected with umami-rich mushrooms and generous shavings of parmesan.

Gratinated Braised Endive, Black Truffle, Comté Cheese DGV

Baked with creamy cheese and finished with lashings of indulgent black truffle, the refreshing tang of endive shines through with each bite.



Chef's Signature