



COUTURE CUISINE

SAMPLE BRUNCH & LUNCH MENU

CANAPES & HORS D'OEUVRES

- fruit skewer, kombucha compressed
- compressed watermelon, goat cheese mousse, mint, extra virgin olive oil
- egg crepe, lobster, celery, crème fraiche, dill
- deep fried french toast, nutella, banana, mint, chantilly
- smoked salmon, cucumber, cream cheese, salmon roe, rye

SALADS & STARTERS

- heirloom tomato, baby cucumber, buffalo mozzarella, basil, 15 year balsamic, extra virgin olive oil
- spice poached pear, pecan, arugula, celtic blue cheese, frisée, honey vinaigrette
- kale, grains, avocado, cucumber, mint, dill, sunflower seeds, green goddess tahini dressing
- roasted scallops, cauliflower, radish, mustard greens, double smoked bacon and gochujang jus
- side stripe prawns, avocado, cucumber, cilantro, mint, coconut-lime dressing

MAINS

- lobster benedict, english muffin, wilted kale, bearnaise sauce
- shakshuka, stewed peppers and tomato, poached eggs, olive, mint, feta, sourdough
- chicken and waffles, buttermilk waffle, hot honey, maple butter
- hummus, fried eggplant, chickpeas, zhug, sesame butter, red onion, pita
- steak frites, grilled striploin, truffle butter, hand cut frites, arugula

DESSERTS

- vanilla cheesecake mousse, oat honey crumble, passion fruit curd, mango and passion fruit compote
- raspberry and rose tart, rose cream, raspberry coulis, pistachio crème anglaise, lychee
- warm double chocolate brownie, bourbon caramel, hot fudge, vanilla ice cream

