



# Menu

## STARTERS

**CROQUE MADAME**  
Brioche, Gruyère Mornay, Prosciutto,  
Fried Quail Egg

**AVOCADO "LOUIE"**  
Green Goddess, Crudité of House  
Pickled Vegetables

**LOBSTER SALAD CROISSANT**

## ENTRÉE

**CHILLED ICEBERG "WHEEL"  
SALAD**

Gorgonzola Dressing, Buttermilk Fried Rock  
Shrimp, Applewood Smoked Bacon, Oven  
Dried Tomato, Pickled Onion

**PETITE CHATEAUBRIAND**

4 oz Beef Tenderloin, Sautéed Foraged  
Mushrooms, Pommes Purée

**SEARED TASMANIAN SALMON**

Yukon Gold Potato Cake, Sauce Béarnaise

**CHILAQUILES MONTADOS**

Salsa Verde, Cotija Cheese, Refried Black Beans,  
Sour Cream and Avocado

**DUNGENESS CRAB  
EGGS BENEDICT**

English Muffin, Hollandaise, Potato Pavé



## DESSERT

**CHOCOLATE "MARQUIS"**  
with Raspberry Gel

**RHUBARB AND  
STRAWBERRY TARTLET**  
with Chantilly, Basil Coulis

## DRINKS

**CAFÉ CENTRAL MIMOSA 12**  
Choice of Orange, Guava, Mango,  
Passionfruit & Bomb Mimosa

**YEAR OF THE DRAGON 15**  
Grey Goose Citron Vodka, Dragon Fruit  
Liqueur, Cointreau, Cranberry

**LOVE IN IDLENESS 17**  
Absolute Vanilla, Blood Orange Juice,  
Champagne Syrup, Egg White and Fennel Pollen

## BUBBLES

**MŌET & CHANDON**  
GLASS 30 | BOTTLE 115

**MŌET & CHANDON, ROSÉ**  
GLASS 35 | BOTTLE 125

**DEUTZ "AMOUR DE DEUTZ",  
BRUT ROSÉ MILLESIME**  
BOTTLE 380

**DOM PÉRIGNON,  
BRUT ROSÉ LADY GAGA**  
BOTTLE 950

**MŌET & CHANDON, ICE**  
BOTTLE 125

**MŌET & CHANDON, ICE ROSÉ**  
BOTTLE 135

**RUINART, ROSÉ**  
BOTTLE 200

**LUCIEN ALBRECHT, BRUT ROSÉ**  
BOTTLE 62

**SCHRAMSBERG, BRUT ROSÉ**  
BOTTLE 90