

# D Richard's

EXECUTIVE CHEF SAMUEL KNIGHT'S

## English-Inspired Epicurean Brunch

Join us for gastronomic culinary delights from our innovative bakery, with a consommé serving, three-tiered stands, and tableside serving. Followed by a selection of one entrée and grand dessert buffet.

21<sup>ST</sup> APRIL - 11 AM TO 3 PM

### 1<sup>ST</sup> COURSE

Sweet and Savory Pastries

'Banoffee Pie' croissant, chocolate cremeux, and salted banana caramel sauce  
Brioche, burned onion butter, and crispy onions

**ADULTS**  
Starting at \$62

**CHILDREN**  
(6 to 11 years old)  
Starting at \$35

### 2<sup>ND</sup> COURSE

Consommé Serving

Prosciutto consommé, tofu, and sesame seed vegetables

### 3<sup>RD</sup> COURSE

Three-Layered Tiered Stand

Tier One

Aurora's 'KFC', tempura vegetables, and caviar

Tier Two

Wagyu beef toast with onion cream and chives  
Cured salmon toast, cream cheese, and fresh herbs  
Tomato toast, burrata, and basil

Tier Three

Lamb ribs and gremolata  
Grilled shrimp Ajillo, fresh chili, garlic, and roasted prawn sauce  
Kale and beetroot salad

### 4<sup>TH</sup> COURSE

Tableside Carrot Tartar

Caraway cream, pickled vegetables, and peanut mayonnaise

### 5<sup>TH</sup> COURSE

Choice of Entrée

Filet mignon with seared scallops, fresh tarragon, and bearnaise sauce

Grilled octopus with ajo Blanco, smoked harissa, and crispy coriander noodles

Avocado and carrot salad with charred baby gem and orange and cumin dressing

Roasted pork loin, roasted squash, squash puree, and crispy sage

### 6<sup>TH</sup> COURSE

Pastry Buffet

Caribbean babà | Like a coconut  
Hazelnut Paris-Brest | Choco cherry  
Carrot cake | Lemon curd tart  
Strawberry Eton Mess trifle  
Coffee and caramel

Ice Cream

Dulcey cinnamon | Vanilla and tonka  
Exotic passion-mango | Chocolate

Sorbet

Guava and raspberry | Lemon and mint  
Coconut | Pineapple-banana

Live Station

Earl Gray molten lava cake

Cheeses

Reblochon | Brillat-Savarin Affine  
Saint Maure Cendre  
crackers, lavash, grape chutney,  
and bacon jam