

COAST

BEACH CLUB & BISTRO

FAMILY SUNDAY BRUNCH MENU 2018

PASS AROUND

Mini Beef Burger, Bocconcini Sherry Tomato, Pesto Skewer

MEDITERRANEAN CONCEPT SALAD

Original Russian salad,
Beetroot, Sweet Potato,
Mediterranean Anchovies, Extra Virgin oil, Vegetable Brunoises
Slice tomato - basil
Tuna "Bonito del Norte" Marinated with Red Onion Vinegar
Beef Tartar, Mustard dressing
Seabass Ceviche Nikkei
Lentils, Quail Egg, Tomato

FRESH SALAD BAR

Rocket Leaves, 3 Different Lettuces, Carrot, Red Radish, Onion, Bell Pepper, Tomato, Cucumber, Corn, Quail Egg, Beetroot

SALAD DRESSINGS

Mustard Vinaigrette, Caesar, Thousand Island, Lemon, Balsamic
Extras: Different Olive Oil, Balsamic, Feta Cheese In Oil, Black & Green Marinated Olive, Cornichon

THAILAND SIGNATURE

Live Papaya Salad Station

HAGI SOUVENIR

Wagyu Beef Nigiri Hollandaise Sauce, Salmon Sashimi, California Roll, Condiment

MISO NOODLE SOUP

TACOS PASTORA

FRIED EGG COAST SIGNATURE (BY ORDER)

"Huevos Estrellados" Fried Egg, Roasted Potato, Iberian Ham, Grilled Red Capsicum
Fried Egg, Mushroom, Gratinated Goat Cheese, Hollandaise Sauce
"Huevos Rancheros" Fried Egg, Chili Con Carne, Tortilla

CHILLED SEAFOOD

Prawns, Mussels, Clams, Langoustines
Condiment: Lemon Wedge, Cocktail Sauce, Thai Seafood, Wasabi Soy Mayo, Tabasco

OYSTER SELECTION

Fine De Claire – Normandie
Condiment: Mignonette Red Wine And White Wine, Lemon Wedge

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SALMON & TUNA MOMENT

Smoked Tasmanian With Pepper
Smoked Tuna

CHEESE & COLD CUT

Imported Cheese By Philippe Olivier France
Iberian Ham, Tomato Bread
Mortadella, Salami, Chorizo, Paris Ham, sausage
Pork Rilette

PASTA SELECTION

Linguine, Rigatoni, Pappardelle
Sauce: Tomato & Basil Sauce, Aglio I Olio, Bolognese, Arrabbiata

SEARED FOIE GRAS

Jam & Brioche

CARVING

Slow Roasted Lamb Leg, Rosemary Jus, Mint Sauce
Roasted Prime Rib, Red Wine Sauce, Mustard
Roasted Chicken, Lemon Honey Sauce

THE MEDITERRANEAN MARINATED GRILL PASS AROUND

Marinated Salmon, Herbs, Lemon Juice, Capers
Sirloin Beef, Rosemary, Dijon Mustard, Garlic

THE GRILL

Wagyu Top Side, Sirloin, Catalan Sausage, Lamb Rack, Pork Loin, Chicken Breast
Seabass, Local Prawn, Squid, Barracuda, Rock Lobster
Sauce: Béarnaise, Red Wine, Pepper Sauce, Mushroom

SIDE GRILL

Garlic Mash Potato
Buttered Baby Potato And Mint
Green Bean, Corn, Lemon Brown Butter
Couscous, Sun-dried Tomato And Thyme

CENTARA BAKERY

Bread Selection

DESSERT

Churros Con Chocolate, Lemon Merengue Tart, Vanilla Banana Profiterole
Mango Tart, Chocolate Cakes, Strawberry Tart, Fruit Plate, Ice Cream Selection And Topic