

The all new Le Beaulieu Sunday Brunch

12 noon to 3 pm

2,500

3,500 with free flow wine

4,500 with free flow champagne

THE OCEAN AND THE LAND

FRENCH OYSTERS

IMPORTED SHELLFISH AND SEAFOOD

CHARCUTERIE AND FOIE GRAS

in our wine cellar

DESSERT

AN EXQUISITE PERFORMANCE

premium table-side service

SMOKED FISH GUERIDON

FLAMBÉED LOBSTER BISQUE

CÔTE DE BOEUF CARVING

LES FRÈRES MARCHAND CHEESE

in our wine cellar

BREAKFAST CLASSICS

OEUF A LA ROYALE

Smoked salmon, poached eggs, English muffin, Hollandaise sauce

OEUF BROUILLÉS À LA TRUFFE

Truffle scrambled eggs, asparagus, ciabatta

OEUF MEURETTE

Poached eggs in red wine sauce

PAIN PERDU

French toast, caramelized apple, cinnamon Chantilly cream

BRUNCH SIGNATURES

RASCASSE

Scorpion fish, vegetable tian, caviar beurre blanc

BOUILLABAISSÉ

seabass, prawn, mussels, clams, sauce rouille

SELLE D'AGNEAU

lamb rump, eggplant puree, potato fondant, rosemary jus

ÉPAULE DE PORC

Iberico pork secreto, roasted cauliflower, apple mousseline, Calvados jus

BOLOGNAISE VÉGÉTARIENNE (V)

lentil, eggplant and walnut ragout, orecchiette pasta

RISOTTO AU SAFRAN (V)

saffron risotto, asparagus, mascarpone

Prices are quoted in VND (,000), subject to 5% service charge and applicable government taxes VAT

