

alizée

THE BANYAN BRUNCH CLUB

STARTERS

Plateau de Fruits de Mer ^{S, SF, R}

Selection of oysters, served with shallot, red wine vinegar
Canadian lobster, crevettes bouquets, mussels,
seabass crudo, tuna tartare, served with aioli, cocktail sauce

Carpaccio de Boeuf à la Truffe ^{D, R}

Angus beef, black truffle, rocket, shallot

Salade de Chou Frisé et d'Avocat ^V

Kale, avocado, cucumber, orange, pomegranate dressing

Tarte Croustillante aux Champignons et Truffe ^{D, G}

Crispy flatbread with Alsatian cream cheese,
forest mushrooms, French black truffle

MAIN COURSES

Filet de Boeuf Angus "Café de Paris" ^{D, G}

Black angus beef tenderloin, French fries, three peppercorns sauce

Loup de Mer Grillé ^{D, SF}

Butterflied seabass, caviar, white butter sauce

Risotto aux Asperges ^{D, N, V}

Asparagus, basil pesto, winter black truffle

Pommes de Terre Sautées ^D

Potatoes, shallot, herbs

Broccolini ^{D, V}

Grilled broccolini, sundried tomatoes, feta cheese

We invite you to enjoy a wide selection of desserts at the buffet station of the restaurant.

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SOFT PACKAGE

Desert Rose Mocktail

Cranberry & hibiscus, carbonated coconut

Italian Spritz

Non-alcoholic bitter orange, rhubarb cordial,
0% ABV sparkling wine, soda water

Soft Drinks

Fanta, Sprite, Coca-Cola, Coca-Cola Zero

Peroni beer 0% ABV

HOUSE PACKAGE

Wine

Kim Crawford Sauvignon Blanc
Penfolds, Koonunga Hill, Shiraz / Cabernet
Ken Forrester Petit Rose

Cocktails

Passion Fruit Collins
Tequila Sunrise
Bloody Mary
Gin & Tonic

Bottled Beers

Peroni, Corona

Spirits

El Jimador Blanco Tequila
Havana 3 Years Old Rum
Johnnie Walker Red Label Whisky
Ketel One Vodka
Tanqueray London Dry Gin

BUBBLY PACKAGE

Alberto Nani Organic Prosecco

Alizée Spritz

Alberto Nani Organic Prosecco, Tanqueray London dry gin, butterfly pea, mango syrup

Bellini

Alberto Nani Organic Prosecco, peach purée, raspberry purée