

EASTER SUNDAY BRUNCH

COCKTAILS

A choice of one of the following:

BLOOD ORANGE SPRITZ

Campari, Fresh Blood Orange Juice
Solerno Blood Orange Liqueur, Sparkling Rosé, Soda

PINK PALOMA

Calirosa Rosa Tequila, Grapefruit Juice, Agave

EASTER BASKET

Empress Gin, Pineapple Juice, Orgeat Almond Liqueur
Lemon

CHOCOLATE BUNNY

Absolut Vanilla Vodka, Kahlua Liqueur
Chocolate Liqueur, Espresso

BELLINI

Prosecco, House-Made Peach Purée

MIMOSA

Bouvet-Ladubay Brut, Cuvée Beverly Hills
Fresh Orange Juice

WINE

WHITE:

Vacheron, Sauvignon Blanc, Sancerre France 2023

ROSÉ:

Château Mlnuty, Côtes de Provence, France 2024

RED:

Joseph Phelps, Pinot Noir, Freestone, Sonoma Coast
California 2021

STARTERS

DUNGENESS CRAB DEVILLED EGGS

Espelette, Lemon, Snipped Chives

BAKED BRIE EN CROÛTE

Macerated Seasonal Berries, Petite Salad

TRUFFLE ASPARAGUS SALAD

Chilled Green Asparagus, Truffle Parmesan Dressing
Tricolore Salad, Radishes, Lemon Vinaigrette

CALIFORNIA PANZANELLA & BURRATA

Heirloom Melon, Tomatoes, Cucumbers, Arugula
Ricotta Salata, Pickled Red Onions, Rustic Croutons
White Balsamic Vinaigrette

SMOKED SCOTTISH SALMON CARPACCIO & CAVIAR

Arugula, Capers, Chives, Crème Fraîche
Lemon Vinaigrette

CARROT & GINGER SOUP

Cilantro & Lime Crema

ENTRÉES

CRAB CAKE BENEDICT^(PL)

Organic Poached Eggs, Hollandaise Sauce, Espelette
Toasted English Muffin

TRUFFLE & MUSHROOM OMELETTE

Comté, Arugula Salad, Pommes Allumettes

PAN-SEARED SCOTTISH SALMON FILLET

Lemon-Whipped Ricotta, Roasted Candy Cane Beets,
Aged Balsamic Macerated Strawberries

SPRING PEA RISOTTO

Californian Pistachios, Charred Ramps, Garden Herbs
Stracciatella

ROASTED PRIME BEEF FILET MIGNON

Creamed Spinach, Potato Terrine, Tomato Chimichurri
Red Wine Jus

GRILLED GRASS-FED LAMB CHOPS

Roasted Mediterranean Vegetable Tian
Pommes Purée, Black Olive Tapenade, Lamb Jus

DESSERT EXPERIENCE

Includes:

HAND-DIPPED DONUT STATION

Freshly Crafted Brioche Donuts
Served with an array of indulgent toppings, fillings
and assorted glazes

CAKES AND FLOWERS

Holiday inspired mini cakes, petit fours
and tea desserts with a seasonal spring flare

SEASONAL FRUIT TARTS

An array of flaky, buttery crusts, adorned with
seasonal, vibrant fruits, and velvety creams

THE MACARON BOUTIQUE

A curated selection of classic almond macarons
featuring a smooth, creamy vanilla filling

\$260 PER PERSON

^(PL) Denotes a signature Polo Lounge dish. Please note, a 20% service charge will be added to the bill for parties of six or more.
If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.