

EASTER SUNDAY BRUNCH

DRINKS

A choice of one of the following:

SANGRIA

RED:

Cabernet Sauvignon, Brandy, Orange Liqueur, Citrus

WHITE:

Sauvignon Blanc, Giffard Elderflower Liqueur
White Cranberry, Citrus

PINK:

Rosé, Giffard Pamplemousse Liqueur
Fever-Tree Grapefruit Soda

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

Rosé, Chardonnay or Pinot Noir

STARTERS

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

AHI TUNA TARTARE^(PL)

Avocado, Yuzu Ponzu, Ginger Oil, Gem Lettuce

MEDITERRANEAN SHASHUKA

Braised Organic Egg, Roasted Peppers & Onions
Zaatar Tomato Sauce, Warm Pita

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

Morel Mushroom & Madeira Jus, Artichoke Purée
Green Romano Beans

HOUSE-MADE SPINACH TAGLIATELLE

Sugar Snap Peas, Green Asparagus, Basil Pesto
Stracciatella Cheese, Toasted Pine Nuts, Lemon

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:

THE FRENCH CREPE STATION

Freshly crafted crepes, served with an array of
indulgent topping and fillings

POLO PATISSERIE

A selection of house-made mini cakes, delicate
entremets, and perfectly buttery pastries

CHOCOLATE EXTRAVAGANZA

An irresistible journey of chocolate bliss, featuring an
assortment of decadent pastries, bonbons, and
artisan confections to satisfy every craving

THE MACARON BOUTIQUE

Delight in a selection of macarons, where the warm
nuttness of almonds meets the smooth sweetness of
vanilla for a perfect bite every time

\$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.