

# COLLERY CHAMPAGNE BRUNCH



## **OSCIETRA CAVIAR**

imperial sologne caviar, wild salmon, buttermilk

**Maison Collery Extra Brut Grand Cru NV**



## **BRITTANY BLUE LOBSTER**

alexandre navarre blue lobster, curry, ginkgo nuts

**Maison Collery Brut Grand Cru NV**



## **BRESSE CHICKEN**

A.O.C. bresse chicken, preserved black winter truffle, black-skinned miyazaki pumpkin

**Maison Collery Blanc de Noirs Grand Cru NV**



## **ANJOU PIGEON**

racan pigeon breast, hakusai, sarawak pepper legs "en parmentier"

**Maison Collery Rosé Brut Grand Cru NV**



## **AFFINES CHEESE FROM CHAMPAGNE**

langres, chaource, cendre de champagne, chaumont

**Maison Collery Blanc de Blancs Grand Cru NV**



**\$288 PER PERSON**



CHEF OWNER: **EMMANUEL STROOBANT**  
RESTAURANT MANAGER: **JOANNE WAI**  
WINE CONSULTANT: **TAN YING HSIEN, MW**

All prices are subject to service charge and prevailing government taxes