THE GARDENS of Dinsor Palace

Brunch Menu

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Benedict & Eggs

served with a side fresh fruit

Smoked Salmon Benedict ***(Half/Full)*** 240/330
artichoke & fennel ragout, rocket, red radish, caper & dill hollandaise, on english muffin

Salmon Cake & Avocado Benedict 310
semi dry cherry tomatoes, avocado & mango salsa, caper- dill hollandaise, grilled beef tomato

Truffle Ponzu Tuna Benedict 320
smash avocado , pickle , red radish, hollandaise, on multigrain bread

Shakshuka Tosta ***(add Serrano Ham +90)*** 320
shakshuka sauce on baguette with melted cheeses and egg

Eggs Platter : Choose your egg 280
served with grilled beef tomato, avocado, home fries, whole wheat toast with jam

- Ham & Cheese Omelette +60
- Spinach & Mushroom Omelette +50
- Scrambled Egg +10
- Two fried eggs

Pancakes & Waffle

Banana & Chocolate Chip Pancake 310
fresh berries & orange, caramelized banana, whipped yogurt & cream cheese, caramel sauce

Fresh Fruits Pancakes 280
fresh berries & orange, whipped yogurt & cream cheese, coconut cookie, honey

Fresh Fruit Waffle 260
fresh berries, orange, whipped yogurt & cream cheese, crumble, honey

Duck Confit & Waffle 350
sous vide-fried duck confit, sautéed caramelized onions & mushrooms, honey, rocket

All price are subject to 7% government tax and 10% service charge.

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Brunch Menu

Toasts & Sandwiches

served with a side fresh fruit

Smoked Salmon on Toast 340
smash avocado, smoked salmon, dill creme fraiche, rocket, multi-grain bread, lemon, pickle

Home Made Smash Burger 380
smash grilled beef patty, cheddar mozzarella, tomato aioli, red onion, pickle, home fries and rocket

Pork Ribs Quesadilla 320
jalapeno, cheddar & mozzarella cheese, served with mini tomato salsa & guacamole

Cubano Pulled Pork 330
pulled pork, BBQ sauce, cheddar cheese, feta cheese, rocket, multi-grain bread

Open Brie & Truffle Sandwich 340
cos, beef tomatoes, berry sauce, raisin, truffle mayo, rocket, multigrain bread, pickle, truffle essence

Grilled Veggie on Toast ***(add Serrano Ham +90)*** 280
pickled vegetables, dill, kalamata olive, feta cheese, whole wheat toast

Pide & Bruschetta

Pide
mozzarella cheese, homemade tomato sauce, red onion, parmesan & cheddar, rocket

- Spiced Beef Ragout 340
- Merguze Sausage 360
- Serrano Ham 390
- Lamb Ragout 360
- Tom Yum Seafood 340
- Smoked Salmon 340

Bruschetta 360
choose 4 from the following items

- Guacamole & Crispy Chorizo
- Anchovy & Cherry Tomato
- Smoked Salmon & Yogurt
- Spicy Salami & Shakshuka
- Truffled Brie & Walnut
- Coppa & Spiced Beef Ragout

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Soups

Creamy Truffled Mushroom Soup 210
king oyster & shitake mushrooms, onion, white wine, parsley, truffle oil

Caramelized Onion Soup 210
with mozzarella & mild cheese tartine, thyme, parsley

Grilled Pumpkin Soup 190
topped with cream and pumpkin seeds

Mediterranean Seafood Soup 240
prawn & squid in bouillabaisse soup, garlic bread

Vichyssoise Soup 230
classic vichyssoise soup, cucumber, celery, onion, serrano

Salads

add grilled chicken +70
add smoked salmon +80
add citrus marinated grilled shrimp +70
add serrano ham +90

Burrata "Mille Stelle" 340
cherry tomato, orange, raisin, rocket, basil, balsamic dressing

Nicoise Salad 360
sesame crusted-seared tuna, white anchovies, boiled egg, olives, tomatoes, mixed greens

Quinoa Salad 310
warm quinoa, avocado, cucumber, cherry tomato, bell pepper, lemon, radish, mixed greens

Smoked Salmon & Avocado Salad 360
pickled beetroot, avocado, beef tomato, red onion, dill, mixed greens, honey dill vinaigrette

Caesar Salad with Soft Boiled Egg 270
romaine cos, white anchovy, parmesan cheese, crouton, caesar dressing

Beetroot Salad 280
roasted beetroot salad, orange, rocket, feta, cashew nut, glaze balsamic , cherry tomatoes

Arugula & Apple Salad 330
green apple, semi dry cherry tomatoes, walnut, radish, shaved parmesan, balsamic mustard dressing

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Starter & To Share

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Cheese & Charcuterie Plate 680
jamón serrano, spicy salami, coppa, parmigiano, brie, gorgonzola, raisin, olives, gherkins

Beef Chimichuri 480
chimichuri sauce, lemon, rocket

Seared Tuna 340
asparagus, beef tomato, red onion, rocket, yuzu & truffle dressing

Garlic Prawns 340
stir-fried prawns, garlic, coriander, cherry tomatoes, lemon zest, vinegar

Salmon Croquette 240
homemade-herbed salmon croquette served with cocktail sauce

Crispy Panko Calamari 320
fried breaded squid served with house made lemon-caper tartar sauce

Blue Prawns Spring Roll 310
wrapped and fried, thai herbs, apple & cabbage slaw, sweet chili sauce

White Wine New Zealand Mussel 420
new zealand mussels in white wine, cherry tomatoes, garlic bread

Kids Menu

Meals are designed for kids under 10 years of age. All items come with fresh fruit and milk or juice.

Pancakes 190
whipped yogurt & cream cheese, honey

Ham & Cheese Sandwich 230
honey ham, mozzarella, cheddar, parmesan, whole wheat toast, home fries

Fish & Chips 230
seabass and fries served with ketchup

Spaghetti Meatball 220
herbed minced beef & pork, raisin, parmigiano reggiano, homemade tomato sauce

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Main Beef & Lamb

AUS Grass Fed Beef Tenderloin (200g) 980
grilled beef tenderloin, cauliflower puree, asparagus, shimeji, edamame, natural jus

AUS Grain Fed 150-Day Rib Eye (200g) 980
roasted garlic, home fries, rocket, blue cheese sauce

Lamb Rack (2 ribs) 970
roasted lamb rack with herbs, grilled beef tomato, shimeji, baby carrot, lamb jus

Lamb Shank 760
slow braised in red wine & herbs, ratatouille, baby carrot, asparagus, rosemary jus

Main Fish & Pork & Chicken

Seabass 420
pan seared on skin, asparagus, prawn ravioli, cherry tomato, crustacean sauce

Salmon Trout 440
crispy skined, "Romana" artichoke ragout, basil, cherry tomato, lemon, tomato concasse

Chu Chee Salmon 440
creamy red curry, kaffir lime, cauliflower, cherry tomato, coriander, spring chili, lemon grass

BBQ Pork Ribs *(Half/Full)* 480/870
slow roasted, served with home fries and apple slaw

Braised Kurobuta Pork Neck 430
cauliflower puree, cherry tomatoes, grape wine sauce, rocket, baby carrot

Roasted Half Chicken 440
citrus marinated half chicken, baby carrot, asparagus, home fries, wild rocket salad, citrus sauce

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Pasta & Risotto

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Tagliolini Lamb Ragout 430
braised lamb ragout, parmesan, semi dry tomatoes, rocket, carrot puree

Spaghetti & Meat Ball 360
herbed minced beef & pork, raisin, parmigiano reggiano, homemade tomato sauce

Spaghetti Prawn Aglio Olio 380
fresh cherry tomatoes, white wine, dried chili, garlic, olive oil

Tagliolini Pesto & Calamari 360
homemade pesto sauce, cherry tomatoes, basil, shaved parmesan

Drunken Spaghetti Seafood 380
squid, prawns, NZ mussels, spicy oyster sauce, italian basil, garlic, chili

Smoked Salmon Penne or Spaghetti 370
vodka tomato cream sauce, fresh italian parsley

Spicy Pad Krapaw Duck Breast & Tagliolini 360
roasted duck breast, chili & garlic with oyster sauce

Spaghetti Carbonara with Serrano Ham 390
serrano, parmigiano reggiano, egg yolk, cream, crispy bacon, fresh italian parsley

Angel Hair Truffle 360
creamy-cheesed angel hair truffle, parmesan, butter, parsley, truffle essence

Spinach Ravioli Pink Sauce 350
cashew nut paste, homemade tomato cream sauce, parmigiano reggiano

Prawns Risotto & Salted Egg 360
asparagus, lemon, crustacean, parmesan cheese

Beef Patty Risotto 430
beef patty, truffle red wine jus, crispy parmesan, baby rocket

Mushroom Risotto & Truffle Oil 340
king oyster mushroom, shitake mushroom," 24 months " parmigiano reggiano, truffle essence

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