

Brunch at Imperium

The Bakers

Choice Pretzels (D,G)
Mustard Onion Sticks (D,N,G)
Cherry Tomato Foccacia (D,G)
Carrot Basil Swirl Bread (D,G)
Sundried Tomato & Olive Fougasse (D,G)
Caraway Salt Sticks(G)
Basil Pesto Ciabatta (N,G)
Honey Cheese Bread (N,G)
French Baguette (G)
Walnut Raisin Baguette (N,G)
Epi Baguette (G)
Whole Grain Spelt Bread (N,G)
Dry Fruit Bread (D,N,G)
Sour Bread(G)
Country Bread (G)
Pumpkin Seed Bread (N,G)
Beetroot Cheese Sticks (D,G)
Squid Ink Parmesan Grissini (D,G)
Multigrain Lavosh (D,N,G)
Arabic Bread (G)
Crackers (D,G)




Lettuce Garden

Lollo Rosso, Iceberg, Romaine, Wild Rocket,
Baby Spinach, White Endives, Oak Lettuce,
Yellow Cherry Tomato, Plum Vine Tomato,
Beef Tomato Green Asparagus, Corn, Grilled Zucchini,
Grilled Mushrooms, Roasted Bell Peppers,
Grilled Eggplant, Carrot Julienne, Beetroot Julienne,
Sliced Cucumber

Dressings

Framboise and Sherry Vinegar Dressing,
French Dijon Vinaigrette, Orange Vinaigrette,
Pomegranate Dressing, Olio Di Pepperoncino,
Balsamic Dressing, Creamy Caesar (D),
Grain Mustard Vinaigrette (V)





Signature Salads

Foie Gras Terrine (D)

Duck, Pistachio, Apricot Terrine (N,D)

Niçoise Salad

Greek Salad (V,D)

Caprese Insalata (V,D)

Poached Pear, Crumbled Goat Cheese, Grain Mustard
Dressing, Endives (V,D)

Celeriac and Swede Flat Parsley (N)

Tomato and Pomegranate Salad (V,N)

Potato, Turkey Bacon, Chives, Pommery Mustard,
Farro, and Roasted Bell Pepper Salad (V)

Spiced Chickpea, Fresh Veg Salad (V)

Herby Quinoa, Green Apple, Aged Parmesan

Pomegranate Salad (V,D)

Grain Mustard Vinaigrette (V)



Oyster Station (SF)

Selection of Oysters

Tabasco, Lemon, Mignonnette Sauce (Red Vinegar, Shallot, Black Pepper) Horseradish And Lemon Sauce

Ceviche Station (R)

Red Snapper Tiradito, Nikkei Sauce, Orange And Pumpkin, Toasted Corn Cancha, Criolla Sauce

Seafood Station (SF)

Giant Crab, Devon Crab

Shellabration

Poached Scallops, Vierge Sauce (SF)

Poached Atlantic Prawns, Cocktail Sauce (SF)

Mixed Seafood Salad, Pomello,

Tarragon-Citrus Dressing (SF)

Steamed Green Mussels (SF)

Clams (SF)

Blue Crab (SF)

King crab leg (SF)

Salmon Station

Whole Salmon Bellevue Cured Salmon (R)

Balik Smoked Salmon (R)

Horseradish Creme Fraiche (V,D)

Gribiche Sauce (V,D,E)

Live Sushi Station

Accompanied with Light Soy Sauce, Wasabi, Garishoga

Futo Maki (V,G,E)

Carrot, Cucumber, Inari, Avacodo, Asparagus, Daikon,
Tamagoyaki

Kappa Maki (V,G)

Cucumber Maki

Shitake Truffle(V,G)

Gem Lettuce, Truffle, Shitake

Beet Roll(V,G,D)

Beetroot, Cream Cheese, Avocado, Cucumber

Vegan roll

Cucumber, Asparagus, Daikon, Spinach

Rainbow Maki (SF,G)

Ebi, Maguro, Sake, Cucumber, Avocado, Eel

Unagi Roll (SF,R)

Cucumber, Avocado, Tobiko



Cream Cheese Maki (D,R)
Cream Cheese, Smoked Salmon, Avocado, Cucumber

Double Salmon Maki (E,R)
Salmon, Avocado, Mayo, Ikura

Spicy Tuna Roll (R)
Tuna, Spring Onion, Spicy Sauce , Wasabi Tobiko

California Maki
Kani, Mayo, Avocado, Cucumber, Orange, Tobiko

Japanese Live Station

Kastu Sandwich (G,D)
Fried Chicken, Bull Dog Sauce, Carrot Coleslaw

Vegetable Tempura (V,G)
Vegetable Tempura, Sweet Chili Sauce



Asian Station

Peking Duck Station

Roasted Duck, Pan Cake, Cucumber,
Spring Onions, Leeks, Hoisin Sauce

Live Station

Choice Of Red/Green Thai Curry (SF)

Chicken, Prawns, Veg
(Broccoli, Cauliflower, Bamboo Shoot,
Mushroom, Carrot, Thai Eggplants)

Asian Wok Fried Rice (S,SE)

Beef Rendang (S)

Dim Sum Station

Vegetable Steamed Gyoza (V,SE)

Chicken Shumai (S,SE)

Sea food Shumai (SF,SE)

Chili Dip, Sesame Oil (S)

Black Rice Vinegar,

Dipping Soy Sauce with Ginger (G,S)

Sweet Chili Orange



Rib Room Carving Station (Smoke Station)

Smoked Lamb Leg
Beef Wellington, Yorkshire Pudding,
Five Star Gravy (D,G)
Duck Fat Roast Potato, Braised Red Cabbage,
Honey Roasted Roots

Mustard & Condiments
Herbs Mustard, Dijon Mustard,
Truffled Honey Mustard, English Colman's Mustard,
Grain Mustard, Picalilly Mustard, Mint Sauce,
HP Sauce, Horse radish Sauce

Santorini (Greek BBQ)

Chicken Kontosouvli – Chicken Kebab with Capsicum
and Onion Tiger Prawns (D,SF)
Grilled Lobster (D,SF) Seared Veal Lamb Cutlets
Wrapped Lemons Greek Tzatsiki (D,V)

Doner Kebab

Traditional condiments



Soup

Lobster Bisque (D,SF)

Hot Holding

Beef Paupiette, Braised Carrot (A)

Mustard Marinated Lamb Rump,

Vegetable Cous-Cous, Mint Sauce Poulet Ballotine,

Mushroom And Mustard Sauce (D)

Pan Seared Sea Bass, Sunchoke Puree (D)

Herb Pilaf (V,D)

Mixed Bean Cassoulet Provencale (D)

Confit Duck Leg, Braised Puy Lentil, Candid Orange

Crushed kipler Potato, Banana Shallots, Chives (V)

Steamed Market Vegetables (V,D) (Asparagus/Sugar

Snaps/Broccoli)

Imperium Table Side Trolley

Beluga Caviar

Steak Tartare (R,E)



Vegan Station

Rocket & Vegan Cheese Salad (VG)

Grilled Maitake Mushroom Cauliflower Cous Cous,
Black Garlic, Tofu Aioli (VG)

Quinoa Pulao, Soya Nuggets (VG)

Polenta, Nut Milk, Dried Tomato, Portobello (VG)

Truffle Shuffle -Plant Based Patty
With Camembert, Garlic Mayo (VG)

Vegan Cheese Mousse, Berries (VG)

Vegan Brownies, Hazelnuts (VG,N)



Desserts

Tarte Bourdaloue Aux Abricots Et Pistache (D, N,G,E)

Opéra (D, N,G,E)

Mont Blanc (D, N,G,E)

Tarte Citron Meringué (D, N,G,E)

Le Chocolat Griotte (D, N,G,E)

Noyer Caramel Tarte (D, N,G,E)

Salé Tarte Au Chocolat Caramel (D, N,G,E)

Clafoutis Aux Cerises (D, N,G,E)

Madeleine A L'orange (D,G,E)

Florentins D'amande (D, N)

Financier Au Chocolat (D,G,E,G)

Macaron Au Chocolat Noir Et Miel(D, N,E)

Tarte Aux Pommes A L'alsacienne (D,G,E,G)

Eclair Au Praline Noisettes (D,G,E,G)

Verrines

Fraisier (D, N)

Mille-Feuille Au Caramel Beurre D'épices (D, N,G,E)

Charlotte Aux Framboises (D, N,)

Mousse Au Chocolat Aux

Croustillant Praliné (D, N,G,E)

Crème Brulee A La Vanillé (D,E)

Ile Flottante (D,E)

Hot Desserts

Tarte Tatin Aux Pommes (D, G)
Galette Des Rois Au Chocolat (D, N,G,E)
Tarte Au Chocolat (D, N,E, G)
Crêpes Suzette (D, G,E)
Sauce Au Chocolat (D, N)
Crème Anglaise (D,E)

Soft Ice Cream Station

French Vanilla Soft Ice Cream (D, N,E)
Toffee Chocolate Soft Ice Cream (D, N)
Strawberry Frozen Yoghurt (D, N)
Chocolate Fountain (D, N)

Dishes indicated with (V) Suitable for Vegetarians (N) Contains Nuts
Contains Alcohol (H) Healthy Option (D) Dairy (SF) Shellfish (S) Soya (SE)
Seesame(G) Gluten(G) Egg (E)
Gluten Free items are available on request