



Brunch

AT KATA ROCKS

28 · 03 · 26

12:00 – 17:30 (Free-flow until 15:00 hrs)

BRUNCH WINE SELECTION

ENJOY 20% OFF SELECTED WINES
DURING BRUNCH AT KATA ROCKS.

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Available on brunch day until 17:30 hrs.

BY GLASS

Reduced price

Louis Roederer 244 Brut NV, France	792 ++
Stonefish Sauvignon Blanc, New Zealand	416 ++
Stonefish Cabernet Sauvignon, New Zealand	496 ++

WINE BY BOTTLE

Reduced price

BUBBLES

Villa Marcello Prosecco, Italy	1,512 ++
1818 by Billecart-Salmon Brut NV, France	3,560 ++
Louis Roederer 244 Brut NV, France	4,632 ++

ROSÉS

Miraval Rosé, France	2,312 ++
Chateau Roubine La Vie En Rosé, France	2,120 ++

WHITES

Stonefish Sauvignon Blanc, New Zealand	2,040 ++
Sensi Collezione Pinot Grigio, Italy	2,312 ++

REDS

Stonefish Cabernet Sauvignon, New Zealand	2,072 ++
Sensi Collezione Pinot Noir, Italy	2,600 ++

Full wine list available on request

BRUNCH MENU

BOULANGERIE & CHARCUTERIE

Artisan Breads by Maison Jean-Philippe

Sourdough | Whole Wheat | Multigrain | Rye | Baguette

European Charcuterie Selection

Parma Ham | Bresaola | Coppa | Rosette Sausage
Mortadella | Chorizo | Salami | Olives | Cornichons
Caper Berries | Selection of Mustards

FRUITS DE MER

Chilled Seafood

Poached Canadian Lobster | Poached Local Tiger Prawns
French Fine de Claire Oysters No.2

Cocktail Sauce | Shallot Mignonette | Seafood Sauce
Tabasco | Lemon

Smoked Seafood Selection

Hot Beechwood Smoked Norwegian Salmon
Cold Beechwood Smoked Pacific Yellowfin Tuna
Beechwood Smoked Pacific Swordfish

MEDITERRANEAN SALADS & GARDEN CREATIONS

Smoked Duck Breast, Baby Greens & Fresh Berries
Tropical Shrimp & Scallop Salad
Rucola, Melon & Parma Ham
Watermelon, Cucumber & Feta
Heritage Tomato & Burrata
Classic Caesar Salad
Beef Carpaccio
Seasonal Fruit Salad

ASIAN SPECIALITIES

Chef's Selection Sashimi

Norwegian Salmon | Pacific Tuna

THAI SPECIALITIES

Larb Gai
Spicy Salmon Salad
Glass Noodle Salad
Som Tam Pu Ma (Blue Crab Papaya Salad)
Seafood Salad
Wing Bean Salad
Yam Neua Yang (Grilled Beef Salad)
Sweet Corn Salad

CHEF'S SIGNATURE DISH OF THE DAY

24-Hour Red Wine Confit Beef Brisket

Beef brisket infused for 24 hours in red wine and herbs, slow-cooked to tender perfection and layered with deep, rich flavours.

CHEF'S LIVE PASTA STATION

Fresh Pasta with Slow-Braised Beef Ragù

FROM THE GRILL

Australian Grass-fed Beef Striploin

Grilled Local Tiger Prawns

Grilled Norwegian Salmon

Local Calamari

BBQ Farm-Raised Baby Chicken

Kor Moo Yang (Thai Grilled Pork Neck)

Nam Jim Jaew | BBQ Sauce | Mint Sauce | Mustard | Seafood Sauce

HOT SIDE DISHES

Sautéed Seasonal Vegetables with Oyster Sauce

Roasted Potatoes

PÂTISSERIE & DESSERTS

La Vanille Ice Cream Selection

Chocolate Sauce | Strawberry Sauce | Marshmallows

Chocolate Chips | Sprinkles

Chef's Dessert Selection

- Cheesecake
- Caramel Cheese Tart
- Fruit Tart
- Brownies
- Cherry Tart
- Strawberry Cream Cheese Cake
- Carrot Cake
- Homemade Chocolate Chip Cookies
- Coconut Tart
- Lemon Tart
- Berry Tart
- Macarons
- Chocolate Cake
- Chocolate Cherry Cake
- Avocado Lime Cheesecake
- KR Signature Tiramisu

Fresh Tropical Fruits

Papaya | Pineapple | Dragon Fruit | Passion Fruit

Watermelon | Grapes

FROM THE CHEESE CELLAR

Les Frères Marchand Affineur Cheese Selection

Served with Fig Chutney | Balsamic Onion Jam | Dried Fruits

Mixed Nuts | Crackers

BEVERAGE MENU

SELECTIONS INCLUDED IN PREMIUM FREE-FLOW

SPARKLING

Cape Discovery, South Africa

ROSÉ

Miraval Rosé, France

WHITE

Stonefish Sauvignon Blanc, New Zealand

RED

Stonefish Cabernet Sauvignon, New Zealand

COCKTAILS

KATA ROCKS SECRET

THE BERRY SPLASH

BEERS

HEINEKEN

SINGHA

CHANG

SOFT

SOFT DRINKS

JUICE

WATER