



# Brunch

AT KATA ROCKS

25 · 04 · 26

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

## BEVERAGE MENU

SELECTIONS  
INCLUDED IN PREMIUM FREE-FLOW

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### SPARKLING

Cape Discovery, South Africa

### ROSÉ

Miraval Rosé, France

### WHITE

Stonefish Sauvignon Blanc, New Zealand

### RED

Stonefish Cabernet Sauvignon, New Zealand

### COCKTAILS

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KATA ROCKS SECRET

THE BERRY SPLASH

### BEERS

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HEINEKEN

SINGHA

CHANG

### SOFT

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SOFT DRINKS

JUICE

WATER

# BRUNCH MENU

## BOULANGERIE & CHARCUTERIE

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### 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

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### 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

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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

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### Chef's Selection Sashimi

Norwegian Salmon | Pacific Tuna

## THAI SPECIALITIES

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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

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## CHEF'S COURSE DU JOUR

### Pork Knuckle

Slow-roasted to perfection with crisp skin and tender meat, this hearty and flavourful dish takes centre stage as April's signature highlight.

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## CHEF'S LIVE PASTA STATION

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Fresh Pasta with Slow-Braised Beef Ragù

## FROM THE GRILL

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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

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Sautéed Seasonal Vegetables with Oyster Sauce

Roasted Potatoes

## PÂTISSERIE & DESSERTS

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### 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

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### Les Frères Marchand Affineur Cheese Selection

Served with Fig Chutney | Balsamic Onion Jam | Dried Fruits

Mixed Nuts | Crackers

# 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 ++

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Full wine list available on request