



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

SPARKLING

Cape Discovery, South Africa

ROSÉ

Studio Rosé by Miraval, France

WHITE

Stonefish Sauvignon Blanc, Australia

RED

Stonefish Cabernet Sauvignon, Australia

COCKTAILS

KATA ROCKS SECRET

THE BERRY SPLASH

BEERS

HEINEKEN

SINGHA

CHANG

SOFT

SOFT DRINKS

JUICE

WATER

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 COURSE DU JOUR

German 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.

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

BRUNCH WINE SELECTION

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

Available on brunch day until 17:30 hrs.

BY GLASS

Reduced price

Louis Roederer Blanc de Blancs 2016, France	792 ++
Stonefish Sauvignon Blanc, Australia	416 ++
Stonefish Cabernet Sauvignon, Australia	496 ++

WINE BY BOTTLE

Reduced price

BUBBLES

Villa Marcello Prosecco, Italy	1,512 ++
Louis Roederer Blanc de Blancs 2016, France	4,632 ++

ROSÉS

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

WHITES

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

REDS

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

Full wine list available on request