



EDEN

BRUNCH INDULGENCE

Daily, 1 September to 31 October 2026
12pm to 4pm

APPETISERS

TRUFFLE & HERB BRIOCHE (V, D) - 12

Silken hummus dip

GARDEN GREENS (V, D) - 18

Crispy Chinese mushroom, croutons
& Mala ranch dressing

HAMACHI KINGFISH TATAKI (S, DF) - 24

Caramelised stone fruit, cured egg,
house-made chilli & rice crackers

SOUP

BUTTER-ROASTED PARSNIP SOUP (V, D) - 18

Flavoured egg, seaweed caviar & parsnip crisps

MAIN COURSES

HOISIN-GLAZED DUCK LEG RILLETTE (D) - 32

Stuffed cromboloni, poached egg,
buttered cereal & rucola salad

MEDITERRANEAN MERGUEZ STEW (D) - 32

Lime crème & crispy sourdough

IBERICO PORK PRESA (D, P) - 38

Crispy potato galette, poached egg,
rucola salad & ginger-soy glaze

SOY-CITRUS BEEF TARTARE (D) - 42

Crispy potato galette, sour red onion & egg floss

HEIRLOOM TOMATO VIERGE (VG) - 24

Coriander baba ganoush, crispy eggplant & flatbread

DESSERTS

CHESTNUT & STRAWBERRY ÉCLAIR (V, D) - 18

Berry compote

CARAMELISED APPLE TARTE TATIN (V, D) - 18

Vanilla ice cream

Dairy (D) / Pork (P) / Seafood (S) / Vegetarian (V) / Vegan (VG) / Dairy-Free (DF)

**Please inform our staff of any dietary requirements or allergies
Prices are subject to 10% Service Charge & 9% Goods & Services Tax