

cultivate®

your soul

WEEKEND BRUNCH 79/per person Saturday & Sunday: 12:00pm to 2:30pm

Our Brunch@Cultivate tempts diners with a host of gluten-free, vegan food that celebrates the bright, fresh flavours of the Mediterranean. Vibrant salads, dips and home-baked bread are perfect for grazing alongside heartier mains, tagines, and housemade cakes for the perfect finish.

SMALL PLATES

Trio of Mezzeh

Classic Hummus With Za'atar & Orange Oil
Broccolini Toasted Almond And Mint Pesto With Infused Lemon Oil
Raw Beetroot, Pecan Nuts, Sage, And Sumac Pesto With Infused Orange Oil And Chardonnay
Vinegar
Served With Crispy Gluten-free Pita Bread

Roasted Butternut Squash Soup, Gluten-free Sesame Lavash
Steamed Asparagus, Fine Green Beans & And Turkish Figs Served With Warm Sicilian Olive
Dressing With Hazelnuts
Chopped Kale And White Bean Salad With Avocado, Pumpkin And Sunflower Seeds, Hazelnuts,
Maple Dijon Dressing

LARGE PLATES

Organic Potato Mixed Vegetable Tagine
Smoked Onion And Asparagus Risotto With Grated Lemon Rind
Pasta Casarec With Roasted Peppers, Heirloom Tomatoes, Thyme And Smoked Oil With Pine Nuts
Gluten-free Pizzetta With Sundried Tomato Sauce, Roasted Heirloom Tomatoes, Cashew Milk
Mozzarella With Chilli Oil, Kalamata Olives & Seasoned Organic Rocket

DESSERTS

Olive Oil, Honey, and Lemon Cake with Yogurt
Pear and Ginger Cake
Creamy Coconut Pistachio
Walnut and Date Loaf Cake

BEVERAGES

Red Wine: - Celler Comunica Vi del Mas 2021, Spain
White Wine: - Deliquente Screaming Betty 2022, Australia
Tap Beer: - Suntory Japanese Crafted beer
Red and White Wine Sangria
Non-Alcoholic Beer: - Drop Bear Tropical IPA
Kombucha:- Lime & Mint or Yuzu
Tea & Coffee
Smoothies
Cold Pressed Juice of the Day

ADD-ON 20 PER PERSON FOR CHAMPAGNE

All prices are subject to a 10% service charge and prevailing government taxes.