

THE SUNDAY BRUNCH CLUB



**LUMI
BRUNCH MENU**

CHIC REFRESH

Mimosa

Prosecco, Fresh Orange Juice

contains – sulphites

OR Bloody Mary

Vodka, Tomato Juice, Lemon Juice,
Worcestershire Sauce, Tabasco, Celery

contains – sulphites

OR Prosecco

contains – sulphites

**non-alcoholic alternatives available*

BITES TO SHARE

Mini Croissant

Whipped Ricotta, Honeyed Figs

V contains – gluten, dairy, eggs

Profiterole

Roasted Beetroot, Goat Cheese

V contains – gluten, dairy, eggs

Tartlets

Quail Egg, Truffled Mayo

V contains – gluten, dairy, eggs, sesame, soy

Blinis

Smoked Salmon, Lemon, Crème Fraîche

contains - gluten, dairy, eggs, fish

Squeaky Cheese Bites

Fried Halloumi, Pomegranate Glaze

V, VE contains – gluten, dairy, sulphites

Savoury Waffles

Chicken, Soy, Oyster Mushroom

contains – gluten, eggs, dairy, sesame, soy

LUMI'S SIGNATURE CREATION

Home-made Brioche

Beef Flank, Poached egg, Hollandaise Sauce,
Preserved Lemon, Crispy Kale

V contains – gluten, dairy, eggs, soy, mustard

SHARING MID-DAY CLASSICS

Porchetta

Tyme Rubbed Pork Belly, Apple, Fennel

contains – gluten, soy, celery, sulphites

Brisket

Roasted Beef Brisket, Garlic Butter Marinade,
Mushroom, Pok-Choy

GF contains – dairy, soy, celery, sulphites

Salmon

Salmon Blade, Yakitori Marinade, Kimchi
Cabbage

*GF contains – fish, sesame, soya, celery, sulphites,
mustard*

Chicken Wings

Mibrasa Grill Chicken Wings, Miso Butter Glaze,
Slaw Mix

GF contains – dairy, eggs, celery, mustard

Garden Patty

Mini Patty, Sweet Potato, Cauliflower, Broccoli,
Vegan Cheese, Tomato, Orange Chutney

GF, V, VE contains – soy, sulphites, mustard

SIDES & SAUCES

Poutine Mash

Potatoes, Onion Gravy, Cheese, Parsley

GF, V contains – dairy, celery

Cauliflower Gratin

Cauliflower Florets, Parmesan Cheese

Veloute, Herbs

V contains – gluten, dairy

New Potatoes

Mibrasa Grilled Potatoes, Thyme, Rosemary

GF, V, VE - allergen free

Chopped Salad

Lettuce, Tomatoes, Onions, Cucumber,
Mayo, Chives

GF, V contains – eggs, soy, sulphites

Wholegrain Pork Sauce

Grain Mustard, Celery, Fresh Cream, Jus

contains – gluten, dairy, celery, mustard, soy, sulphites

Thick Onion Gravy

Caramalised Onions, Port Wine Jus

GF contains – celery, sulphites

Butter Lemon Sauce

Butter, Lemon, Chives, White Wine

GF contains – dairy, sulphites

Set Menu

€49 per person – includes coffee, tea, juice, and soda

€25 per person (6–11 years old)

Children aged 0 - 5 eat for free from the Kids' menu.

CONFECTIONERY STATION

Mouses

Classic Chocolate

contains – gluten, dairy, [traces of nuts]

White Chocolate and Forest Fruit

contains – gluten, dairy, [traces of nuts]

Passion and Mango

contains – gluten, dairy, [traces of nuts]

Pistachio

contains – gluten, dairy, nuts

Tarts

Honey and Nut

contains – gluten, dairy, nuts

Lemon

contains – gluten, dairy, [traces of nuts]

Cheese and Orange

contains – gluten, dairy, [traces of nuts]

Cake

Opera Tort

contains – gluten, dairy, [traces of nuts]

Macaroons

Vanilla

contains – dairy, nuts

Chocolate & Hazlenut

contains – dairy, nuts

Culinary Crystals

Vegan Panna Cotta

GF, V, VE contains – soy

CFruit Salad

GF, V, VE contains – sulphites

GOURMOND ENHANCEMENTS ON WHEELS

Get ready to be irresistibly tempted as our Chef presents his exquisite weekly specials from the roaming trolley. Transform your brunch into a glorious feast of flavours and indulgence that will leave your taste buds dancing with delight

Items are priced individually

BEVERAGE ADD-ONS

Add ½ Bottle of Prosecco ½ Mineral Water & Flowing Tea and Coffee

Prosecco Superiore Nodi, San Benedetto Mineral Water

€19 Per Person - Minimum 2 Guests

Add Flowing Prosecco, Mineral Water Tea and Coffee

Prosecco Superiore Nodi, San Benedetto Mineral Water

€40 Per Person - maximum service time of 2½ hrs

Add Flowing Champagne, Mineral Water Tea and Coffee

Enfant de la Montagne Premier Cru Brut, San Benedetto Mineral Water

€50 Per Person - maximum service time of 2½ hrs

T&C - To ensure fair service and compliance, the flowing beverage packages require the participation of every person of legal drinking age at the table. Minors are exempt from this requirement.

We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.