

WELCOME

BIENVENUE

BENVENUTO

SVEIKI ATVYKĖ
TERE TULEMAŠT

WILLKOMMEN

AN OASIS OF RELAXED ELEGANCE WHOEVER YOU ARE, WHEREVER YOU HAVE COME FROM, WHATEVER BRINGS YOU HERE: WELCOME, OR WELCOME BACK, TO MINA BRASSERIE. IT'S OUR PLEASURE TO SERVE YOU, AND TO SURPRISE YOU—TIME AND AGAIN.

CHEF MICHAEL MINA HAS CREATED A MENU THAT IS EXCLUSIVELY OURS —A CELEBRATION OF GLOBAL INFLUENCES. THE CHOICES ARE ENTICINGLY YOURS. WE SUGGEST YOU SHARE EVERYTHING, EXCEPT PERHAPS DESSERT.

WE INVITE YOU TO CURATE YOUR OWN FINE DINNING EXPERIENCE

➤ MINA BRASSERIE BRUNCH ➤

MINI MARGHERITA PIZZA
dried tomato, basil (V)

FOIE GRAS MACARONS
pistachio, sea salt (G) (N)

EGGPLANT TART
charred eggplant puree (G) (N)

SEARED MALDIVIAN TUNA
tomato togarashi crust

SEAFOOD SMORGASBORD
Norwegian king crab, oysters on the half shell, poached prawns,
Maine lobster, beetroot cured salmon tartare (G)

SMOKY AEGEAN OCTOPUS
potato fondant, olive, sundried tomato, golden raisin

AUSTRALIAN LAMB TRIO
rack chop, merguez sausage, shoulder pave, date & cashew butter (G) (N)

PAELLA VALENCIANA
confit rabbit, golden chicken, saffron (G)

CARAMEL SOUFFLE
hazelnuts, vanilla ice cream (N)

BERRY PROFITEROLES
chantilly, fresh berries, sorbet

(V) Vegetarian, (G) Gluten free, (N) Contain nuts