



BEGIN THE WEEKEND WITH A DEFINITIVE  
EXPERIENCE OF A MODERN ASIAN BRUNCH AT  
KU DÉ TA RESTAURANT.

SEE AND TASTE CONVENTIONAL BREAKFAST  
INGREDIENTS IN A DIFFERENT LIGHT.  
EXECUTIVE CHEF FREDERIC FAUCHEUX  
REVITALISES WEEKEND BRUNCH WITH A MENU  
FEATURING AN ASSORTMENT OF BRUNCH  
FAVOURITES INSPIRED BY THE JAPANESE PALATE  
AND TWEAKED TO SATIATE THE LOCAL APPETITE.

FOR A LIFESTYLE LESS ORDINARY



# KU DÉ TA WEEKEND BRUNCH

11.30am - 3:30pm (every saturday and sunday)

## **Brunch**

**\$98**

inclusive of juices, coffees, teas,  
and soft drinks

\* child (8 - 12 years): \$58

## **Cocktail & Champagne Brunch**

**\$178**

inclusive of Louis Roederer Brut Premier,  
selection of white, red & rosé wines, cocktails  
and draught beers

# KU DÉ TA WEEKEND BRUNCH

## **edamame**

maldon salt

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## **oysters**

ikura, konbu jelly, apple

(additional oysters on request at \$6 per oyster)

## **salmon sashimi**

shishito dressing, mizuna, uni powder

## **tuna tataki**

onion ponzu, spring onion

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## **prawn salad with glass noodle**

carrot, rice vinegar, soy sauce, shishito

## **cucumber salad**

onion ponzu, spring onion

## **prawn and vegetable tempura**

daikon, light soy sauce

## **miso soup**

silken tofu, seaweed, spring onion

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## **choice of one main course**

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## **dessert selection**

make your way to our lavish dessert table for a free flow of your favourite treats

## MAIN COURSE SELECTIONS

### **asian omelette**

okonomiyaki with tuna

### **laksa**

tiger prawn, chilli linguine, laksa essence

### **US prime 'brandt beef' ribeye**

wasabi salsa, spinach, goma dressing

(additional supplement of \$34)

### **ramen**

shimeji, bacon, egg, spring onion, udon noodle,  
clear soup

### **grilled australian lamb rack**

pickled shimeji, pea shoot, walnut jus

(additional supplement of \$32)

### **donburi**

pork belly, mix vegetables with chilli garlic, teriyaki

### **robata grilled halibut**

spicy miso, lotus, shishito pepper

(additional supplement of \$26)

### **char siew**

hong kong style egg noddle, chicken char siew,  
wok fried capsicum

### **chicken katsudon**

rice, mushroom, fried red onion, spring onion,  
tonkatsu sauce, poached egg

### **ohmi sirloin steak**

(additional supplement of \$198)

for vegetarians, bespoke vegetarian dishes will be specially  
crafted to cater to your requirements

additional main course can be ordered at \$16++ per dish



## TEA SELECTION

### **KU DÉ TA blend**

luscious blend of rare floral oolong tea; with top notes of ripened white peaches, pomegranate flowers and pink peppercorns, layered softly with a warm ginger.

### **french breakfast**

aromatic blend of darjeeling and ceylon teas. medium bodied with a light copper liquor.

### **earl grey cucumber**

ceylonese tea delicately infused with mediterranean eucalyptus, italian bergamot and japanese shiso leaves.

### **lapsang gold**

a lively blend of lapsang suchong with with assam and ceylon teas. complex and smokey with a lingering sweet finish.

### **peony jade**

an elegant white tea blend of peony petals and lychee. delicate, with a flowery aroma.

### **jasmine dragon pearl**

imperial autumn harvest hand spun jasmine pearls. notes of chestnut and flowers.

### **sakura flower tea**

signature japanese bancha paired with the aromas of spring cherry blossom and vanilla.

### **uji sencha**

premium single estate japanese green tea with robust umami notes.

### **peach nectar** -CF-

juicy and creamy notes of peach with a base of green and red rooibos.

### **fruit symphony** -CF-

a fruit concerto of raisins, apple, rosehips and orange peel. sweet and ripe with citrus finish.

### **sangria** -CF-

inspired by the potent spanish concoction with an aroma of juicy berries, sweet apples and zesty oranges.

### **roman chamomile** -CF-

soothing and calming infusion of chamomile flowers from egypt.

-CF- caffeine free

prices subject to service charge and prevailing government tax

## COFFEE

ice coffee (black, white or decaf)

espresso

long black

cappuccino

latte

## SOFT DRINKS

bitter lemon

coke

coke light

ginger ale

ginger beer

green tea

red bull

sugar free red bull

soda

sprite

tonic

## JUICES

apple

cranberry

grapefruit

lime

mango

orange

pineapple

# COCKTAILS

## Classics

### **bellini**

white peach nectar topped up with prosecco



### **bloody mary**

grey goose vodka with spiced tomato juice



### **martini**

bombay sapphire gin or grey goose vodka



## BEER

### DRAUGHT

**hoegaarden white** 25cl

**stella artois** 50cl