



SUNDAY BRUNCH AT INDIGO

Sparkling Wine
Sparkling Wine Cocktails – Wines from Sula Vineyards
Beer, Sangria, Marguerita Flavoured Vodkatini's
& Vodka Twist Shot
& 'The Day After'
& Our All Time Favourite 'Caipirojca'
& Fresh Fruit or Vegetable Juice
& An Assortment of Breads
& A Selection of Tapas, Antipasti & Salads

FOLLOWED BY

A Choice of Hot Entrées from the Menu or The Grill

AND IF YOU STILL HAVE ROOM...

A Selection of Desserts
& All the Tea or Coffee you can drink

ENTRÉES *(Select any one)*

EGGS BENEDICT

Two poached eggs on cooked ham, homemade chive Hollandaise, English muffin .
Served with arugula, fennel, cherry tomato salad & spiced garlic potato wedges

LOX BENEDICT

Two poached eggs on smoked salmon, homemade chive Hollandaise, English muffin. Served with arugula, fennel, cherry tomato salad & spiced garlic potato wedges

CREATE YOUR OWN OMELETTE

Tomato, onion, asparagus, bell peppers, ham, mushroom, chicken sausage, cheddar cheese, green chili, herbs served with arugula, fennel, cherry tomato salad & spiced garlic potato wedges

SPANISH OMELETTE

Spinach, mushroom, olive, potato, bell pepper and gruyere cheese Served with arugula, fennel, cherry tomato salad & spiced garlic potato wedges

SCRAMBLED EGG ON TOAST

Smoke salmon/cooked ham ,Braised swiss chard with sour cream Served with arugula, fennel, cherry tomato salad and spiced garlic potato wedges

FRENCH TOAST

Maple syrup, berry compote, whipped cream.

INCLUSIVE OF VAT | WE LEVY 10% SERVICE CHARGE
CONTACT YOUR SERVER FOR ANY SPECIAL DIETARY REQUIREMENTS

WE SERVE NEW TREATS EVERY WEEK, PLEASE CHECK WITH THE RESTAURANT FOR THE CURRENT MENU



PANCAKE OF YOUR CHOICE

CHOCOLATE CHIP/ BANANA/ MIX BERRY

Lemon Mascarpone, Berry Compote, Maple Syrup & Clarified Butter

BELGIAN WAFFLES

Seasonal fresh fruit compote, maple syrup & whipped cream

SCAMORZA & ROASTED BELL PEPPER RAVIOLI

Roasted Leek Cream, Petite Vegetables

PERONI & MUSHROOM RISOTTO

Caramelized Shallots, Parmesan Fondue

GRILLED BEEF TENDERLOIN WITH TRUFFLE PEA PUREE

Corn Polenta, Blue Vein Cheese & Carrot

PANDAN LEAF WRAPPED CATCH OF THE DAY

Breaded Crabmeat, Olive Oil Mashed Potatoes, Basil Pine Nut Pesto & Lemon Butter Sauce

CHAR GRILLED CHICKEN PAILLARD WITH SHIITAKE

Baked Jacket Potato, Braised Asparagus & Poivrade Sauce

PRAWNS AND SQUID RISOTTO WITH LOBSTER FONDUE

Crispy Leeks, Cherry Tomato

GRILLED VEGETABLES, BASIL PESTO, MOZZARELLA CHEESE AND TOMATO PANINI

Served with Arugula, Fennel, Cherry Tomato Salad

CROQUE MADAME

Made with Emmenthal Cheese, Arugula, Ham, Fried Egg.

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