

NOBU BRUNCH

For the duration of your two-hour reservation

CLASSIC

Prosecco Extra Dry Canal Grando

Asahi Beer

Kumquat & Elderflower Spritz

40

PREMIUM

Crémant De Bourgogne Brut Reserve Marsigny

Piquepoul Terret, l'Arête de Thau, Côtes de Thau

Soraie Cecillia Beretta

Kumquat & Elderflower Spritz

50

LUXURY

Henriot Brut Souverain

Mâcon-Villages, Mont Pelé, Domaine des Chenevières

Chateau Musar Jeune Red

80

Please note that all our packages are free flowing

Children up to the age of 5 – Unlimited access to Brunch Buffets

Children 6 – 11 years old - Access to Brunch Buffets with a choice of main dish - 45

Prices are inclusive of VAT – 13.5% discretionary service charge will be added to your bill
If you have any dietary requirements or food allergies, please inform your server

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Salted Edamame

Padron Peppers Mint Miso

COLD BUFFET

Taco Bar

Crispy Rice Spicy Salmon & Nasu

Assorted Sushi & Sashimi

CHOICE OF MAIN DISH

Nasu Miso

Cauliflower with Jalapeño Salsa

Black Cod Miso

Salmon Fillet with Choice of Anticucho or Teriyaki Sauce

Rock Shrimp Tempura Creamy Spicy

Chicken Yakimono with Choice of Anticucho or Teriyaki Sauce

Grilled Beef with Choice of Anticucho or Teriyaki Sauce

Upgrade to Japanese A5 Wagyu Ribeye - 30

King Crab Amazu Ponzu - 25

Yellowtail Jalapeno - 25

5g Oscietra Caviar - 25

DESSERT BUFFET

Selection of Homemade Desserts

90

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