

Sails Champagne Brunch

Saturday 11:30am \$105* | Sunday 11:30am & 2:00pm \$129* -- Unlimited Menu Course by Course
Including Limitless Fresh Juice, House Baked Croissants, Pastries & Donuts



Cheese Souffle

Gruyère, Parmesan and Goat Cheese, Spiced Tomato

Pea & Asparagus Soup

Garlic Potato Espuma

Crab & Avocado

Crème Fraiche, Pepper Jam, Mango Purée, Beluga Vodka

Tuna Tartare

Fennel Marmalade, White Soy Vinaigrette, Avocado Mousse, Sesame Tuile

Organic Beet Salad

French Feta, Cucumber, Apple, Endive, Moscato Vinaigrette

Salmon Crudo*

Whole Grain Mustard Dill Vinaigrette

Crispy Pork Belly

Miso-Glaze, Baby Fennel, Brulée Orange

Mussels

Roasted Onion, Fennel, Spiced Tomato Broth

Oysters**

Apple Mustard, Champagne Green Tea Mignonette

Sails Fluffy Pancakes

Fresh Berries, Maine Maple Syrup

Crepes

Your Choice of Mixed Berry, Mango or Strawberry Jam, Orange Marmalade, Nutella, Sugar & Lemon, or Cheese



Sails French Toast

Fresh Berries, Grand Marnier Custard, Maine Maple Syrup

Quiche

Smoked Salmon, Leek, Organic Baby Greens

Raviolo

Spinach, Farm Egg Yolk, Black Truffle, Parmesan, Pickled White Beach Mushroom, Natural Jus

Avocado Toast

Cherry Tomato, French Feta, Basil, House Made Sourdough

Lasagna

Wagyu Bolognese, Tomato, Bechamel

Tortellini

Butternut Squash, Parmesan, Wild Maitake Mushroom, Mushroom Velouté

Roast Picanha

Natural Beef Jus, Potato Fondant

Eggs Benedict

Canadian Bacon, Poached Farm Eggs, English Muffin Croissant, Organic Spinach, Gruyere, Hollandaise

‘Little Joe’ Steak Sandwich

Grass-Fed Natural Australian Beef, Potato Salad, House Made Focaccia

Fish du Jour

Roasted Vegetables, Provencal Vinaigrette



Lemon Meringue Tart

Raspberry Coulis

Sticky Toffee Pudding

Candied Pecans, Brown Sugar Caramel, House Made Vanilla Ice Cream

Valrhona Chocolate Soufflé

Grand Marnier Crème Anglaise, House Made Vanilla Ice Cream

Local Summer Mango

Organic Mango, Lime, Basil

Pavlova

Elderflower Chantilly, Tropical Fruit, House Made Mango Sorbet

Montenegro

Goat’s Milk Yoghurt, Mountain Honey, Walnuts

Vanilla Crème Brulée

Madagascar Vanilla Bean

ALL YOU CAN ENJOY HERE AT SAILS IN A 2-HOUR SEATING.
GUESTS TO FINISH EACH COURSE BEFORE ORDERING THE NEXT MENU ITEM, OTHERWISE LIMITED TO 3 COURSES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, EPSECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IF YOU SUFFER FROM THE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

CHAMPAGNE BRUNCH LUXURY SPECIALS

CHEF’S SELECTION

Australian Steaks Aged 85 Days
Natural Beef Jus, Potato Fondant

Tajima Wagyu Tenderloin MS8 7oz
53

Tajima Wagyu Ribeye 16oz
59



Siberian Reserve Caviar 1oz
Served with Traditional Accoutrements
\$75 Supplemental Charge

Oscietra Grand Reserve Caviar 1oz
Served with Traditional Accoutrements
\$165 Supplemental Charge

Seared Foie Gras
House made Brioche, Yuzu Caramel & Berry Compote, Pistachio
\$39 Supplemental Charge



Krug Grande Cuvee Brut, Champagne, France ‘MV
\$177.5 Supplemental Charge Per Bottle (0.375l)

Telmont 'Vinotheque' Millesime, Champagne, France ’12
\$255 Supplemental Charge Per Bottle

Villa Elisa ‘Glitter’ Brut, Franciacorta, Italy ‘13
\$80 Supplemental Charge Per Bottle

Louis Roederer, Cristal, Champagne, France ‘14
\$495 Supplemental Charge Per Bottle

Leo de Verzey Reign Brut Rose, Champagne, France ‘MV
\$134 Supplemental Charge Per Bottle

Chateau Larrieu-Terrefort, Margaux ‘08
\$125 Supplemental Charge Per Bottle

Hyde de Villaine ‘Ysabel’ Van Der Kamp Vineyard Pinot Noir, Sonoma ’ 15
\$161 Supplemental Charge Per Bottle

Taplin Cellars ‘Terra 9’ Cabernet Sauvignon, St. Helena ’12
\$123 Supplemental Charge Per Bottle

Christopher Creek, Lavio Vineyard, Sonoma Coast ’17
\$75 Supplemental Charge Per Bottle

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**22% SERVICE CHARGE APPLIED TO ALL CHECKS FOR OUR TEAM*

**THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.