



## SUNDAY BRUNCH SOCIETY

### BRUNCH SET

*Php2,050 per person*

#### APPETIZERS

Mozzarella di buffala, tomato jelly, basil and mango salsa  
Smoked salmon with avocado purée  
Yellow lentils, goat cheese, orange, and parsley  
Pumpkin custard with cashew condiments  
Manchego cheese with apricot chutney  
Black Forest ham and black olives  
Fresh goat cheese with pink peppercorn and fresh herbs  
Foie gras terrine with berry coulis  
Soba noodles with carrot cucumber in sesame dressing

#### MAIN COURSE

*Choice of one (1) main course per person*

Crushed avocados, with coriander, tomato, smoked salmon, poached eggs, and grilled multi-grain farmer bread  
Mirèio eggs benedict, with smoked forest ham, spinach, Hollandaise, and whole meal English muffins  
Black Angus burger, with truffle mayonnaise, gruyère cheese, bacon and fries  
Mirèio Croque Madame, with truffle béchamel, gruyere, farmer ham, and sunny-side-up egg in a multigrain sourdough bread  
Homemade tagliatelle, with creamy seafood stew, tarragon and orange  
Grilled Australian striploin, homemade rosemary and parmesan shoestring fries, arugula salad and béarnaise  
Pan-seared catch of the day, with roasted butternut and purée, and watercress emulsion  
Thick French toast brioche, with berries compote, vanilla and whipped cream

#### DESSERTS

Dark chocolate mousse  
French macarons  
Vanilla panna cotta with fresh berries  
Mango cheesecake  
Raspberry financier  
Caramel petit pot  
Fruit tart

### BEVERAGE PACKAGE

#### LE CERCLE

*(add Php3,950)*

A bottle of Moët & Chandon Brut Imperial Champagne for two (2) persons

#### INSIDER

*add Php1,550 for a bottle of wine for two (2) persons*

#### WHITE WINES

Tribu (Chardonnay) | Sutterhome (Moscato)

#### RED WINES

Clarendelle Haut-Brion Rouge (Cabernet Sauvignon, Merlot, Cabernet Franc) | Cox (Pinot Noir)

#### ROSÉ WINES

Consigna (Garnacha)

#### SPARKLING WINES

Proseco Romio Extra Dry (Glera)

#### MIRÈIO CLUB

*add Php750 for a choice of two (2) glasses*

#### WHITE WINES

Tribu (Chardonnay) | Sutterhome (Moscato)

#### RED WINES

Clarendelle Haut-Brion Rouge (Cabernet Sauvignon, Merlot, Cabernet Franc) | Cox (Pinot Noir)

#### ROSÉ WINES

Consigna (Garnacha)

#### SPARKLING WINES

Proseco Romio Extra Dry (Glera)

#### SOCIETY PACKAGE

*add Php390 for unlimited drinks*

#### BOTTLED WATER

Sta. Vittoria Sparkling Water | Sta. Vittoria Still Water

#### CLASSIC ICED TEA

#### GREEN JUICE

Made with apple, cucumber, celery, pineapple and lime

#### SODAS

Coke | Coke Light | Sprite | Royal | Sarsi

#### COFFEE & TEA



Mirèio has been granted the #ALLSafe label by Accor, in recognition of our adherence to stringent global and local protocols and guidelines to ensure the health and safety of guests and staff alike.

*Mirèio*  
*à la Maison*

Indulge in the signature French, Mediterranean and continental cuisine of Mirèio in the comfort of your own home. Visit <https://mireioatrafles.com> to see our full delivery menu, or look for us on GrabFood or FoodPanda for convenient daily delivery.

*Allow us to fulfil your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.*

*All prices are inclusive of VAT and are subject to 10% service charge and applicable local taxes.*