

Mother's Day

SUNDAY, 12TH MAY 2024 | 9AM - 11:30

Menu

FRESH BAKERY CORNER

Enjoy our freshly baked pastries and spreads!

Flaky croissants, decadent Danishes, seeded bagels, fluffy crumpets and muffins and accompanied with jams and spreads to go with

FRUITS & JUICE

Whether its fresh seasonal fruits or juices, we've got you covered

Seasonal fruit, poached fruit, apple and juice machine to make your own creation, possibilities are endless!

HOT FOOD STATION

Indulge in all your brunch favourites, with a variety of hot dishes

Assortment quiches, corn fritters, eggs cook to your liking, roasted tomato, mushrooms. Plus Eastern flavours such as dumplings, pork buns and much more!

PANCAKE MAKER

A must try experience, it will deliver warm, fluffy pancakes at the touch of a button!

Served with mix berries, chocolate, dry banana chip toppings, Nutella spread and maple syrup

CHARCUTERIE BOARD

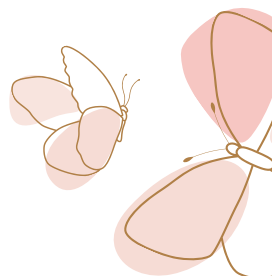
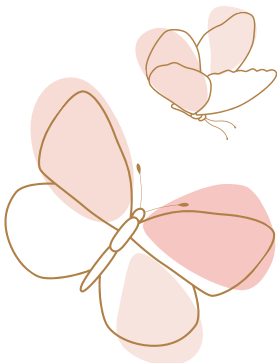
It's not a brunch without a beautiful charcuterie board!

Deli meats, smoke salmon, cured pickles, freshly sliced avocado, Australian selected cheese and crackers!

DESSERT

Enjoy an array of sweet treats, which would make anyone's day!

Donuts, lemon tarts, pistachio chocolate cake, lamington, éclair and we are topping it off with a chocolate fountain!



To learn more please call our friendly team at The Marke Kitchen on
+61 2 9518 2071 or email raja.maniyam@accor.com

Our menu contains allergens and is prepared in a kitchen that handles nuts, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All card transactions incur a 1.4% surcharge.