

Nectar Brunch \$550/per person

2 hour free flow of Nectar's seasonal small plates

Crushed Avocado. Edamame. Sprouted Chia Seed Crackers

Pandan Hedgehog Mushroom. Sweet and Sour Sauce

Steamed Momo. Tomato Masala Achar

Cilantro & Pumpkin Seed Pesto

Rainbow Bowl. Edamame Patties. Sweet Potato Mash

Yellow Cauliflower. Purple Kraut. AVO. Curly Kale. Quinoa

Activated Chili Almonds (+\$15 free range egg)

Poached Eggs/Scrambled Tofu. Wild Mushroom

Macadamia Feta. Dehydrated Tamari Seeds

Summer Pavlova. Seasonal Fruit. Hibiscus Granita

Walnut Rawnola Bowl

Lemon Vanilla Waffles. Housemade Fig Jam. HC Ice Cream

Raw Cacao Ice Cream Sandwich

Zero Waste Banana Cake. Lemongrass Creme

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Nectar Brunch *a la carte*

Pandan Hedgehog Mushroom. Sweet and Sour Sauce	\$118
Poached Eggs/Scrambled Tofu. Wild Mushroom Macadamia Feta. Dehydrated Tamari Seeds	\$138
Steamed Momo. Tomato Masala Achar. Purple Kraut Salad Cilantro & Pumpkin Seed Pesto	\$145
Rainbow Bowl. Edamame Patties. Sweet Potato Mash Yellow Cauliflower. Purple Kraut. AVO. Curly Kale. Quinoa Activated Chili Almonds (+\$15 free range egg)	\$168
Zero Waste Banana Cake. Lemongrass Creme	\$108
Summer Pavlova. Seasonal Fruit. Hibiscus Granita	\$118
Walnut Rawnola Bowl	\$118
Lemon Vanilla Waffles. Housemade Fig Jam. HC Ice Cream	\$138

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Elixir Flow

\$158

Flu Be Gone. Oregano Oil. Cayenne. Maple. Lemon

Mogoho. Moringa. Goji. Honey

Big Papa. Dragonfruit. Rose. Chia Seeds. Pink Pepper

Chaga Tonic. Chaga. Raw Cacao Butter. Coconut Sugar

Jamu. Turmeric. Tamarind. Coconut Nectar. Lemon

Gut-luv. Kefir. Chia Seeds. Himalayan Pink Salt

Hokkaido Snow. Matcha. Hemp Seeds. Almond Milk

Wine Free Flow

\$180

Gerard Bertrand. Grisblanc. 2017

Mosquito Exile. Pet Nat. 2017

La Tordero. Prosecco. 2018

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