



**BACCHUS**  
restaurant & lounge

# Easter Brunch

3-COURSE MENU | \$68 PER-PERSON  
APRIL 5<sup>TH</sup> & 6<sup>TH</sup> 2026 | 10:30AM - 1:30PM

TO START | CHOICE OF

Smoked Salmon

Spring Salad, Onsen Egg, Crostini, Fresh Horseradish, Crispy Capers, Pickled Red Onions

Carrot & Ginger Soup

Coconut, Green Oil | + Scallop 6

MAIN | CHOICE OF

Roasted and Glazed Tannadice Ham

Potato Pavé, Roasted Carrot, Beans, Apple Sauce

Whole Roasted Herb Crusted Striploin

Yorkshire Pudding, Mash Potatoes, Brussel Sprouts, Peppercorn Jus

DESSERT

Bacchus Carrot Cake (V)

Marzipan, Cream Cheese, Vanilla Ice Cream

*Executive Chef | Stefan Hartmann*

Not all ingredients are listed. Please alert your server if you have any food allergies.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Tax & gratuity not included. A service charge of 18% will be added to all parties of six (6) or more.

