

# Start your month in style at UNO MAS' Bubbly Sunday Brunch



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When it comes to finding that perfect weekend brunch spot in Bangkok, UNO MAS' Bubbly Sunday Brunch ticks all the right boxes.

Held on the first Sunday of every month, the Spanish-themed buffet features a wide variety of tapas, indulgent signature dishes, top-quality produce (including fresh seafood) and some cheeky drinks to round-off the experience.

Also, for fantastic views, UNO MAS's bubbly Sunday brunch rises above the rest - quite literally - located 54 floors above Bangkok.

Here's a taster of our brand new brunch menu in more detail...

From the Raw Bar / Tapas Bar...

Foie gras Terrine with smoked baby eel  
Maine lobster ceviche  
Hokkaido scallops carpaccio with lemon vinaigrette  
Premium cold cuts including Joselito Coppa

From the Sea...

Mediterranean line-caught Hake fish, 'Romesco' sauce, green asparagus and garlic, parsley oil  
'Gambas al ajillo' (Tiger prawns) with garlic and cayenne sizzling in olive oil  
'Pulpo a la Gallega' (grilled Spanish octopus) with mashed potatoes and sweet paprika

From the Butcher...

Pan fried foie gras served with Spanish fig marmalade, Pedro Ximenez sweet wine jus, caramelized onions and marcona almonds  
Wagyu short ribs, slow-cooked for 36 hours in a charcoal Josper oven, with orange and red wine, foie gras aioli  
Josper oven-grilled Pyrenees rack of lamb served with celeriac puree, beetroot salad and nori seaweed powder

Head up to UNO MAS restaurant on 54th floor, Centara Grand at CentralWorld every first Sunday of each month, from 11.30 - 14.30 hrs to enjoy this culinary feast priced at only THB 3,555++ /person including free flow bubbles.

For more information or to make reservations, please call 02-100-6255 or email: [diningcgcw@chr.co.th](mailto:diningcgcw@chr.co.th) or make your reservations online at [www.unomasbangkok.com](http://www.unomasbangkok.com)