

GIN O'CLOCK	20
Tanqueray ~ <i>Thyme, Dehydrated Grapefruit</i>	
Tanglin Orchid ~ <i>Parsley, Lime</i>	
Tanglin Mandarin Chili ~ <i>Parsley, Dehydrated Orange</i>	
St Laurent ~ <i>Dill, Dehydrated Lemon</i>	
Hendricks's ~ <i>Rosemary, Cucumber</i>	
COCKTAILS	
Bloody Mary, Ketel One Vodka	20
Bloody Maria, Patron Silver Tequila	20
Red Snapper, Tanqueray Gin	20
Lychee Raspberry Bellini ~ <i>Bolla Prosecco, Lychee, Raspberry</i>	18
Yuzu Drop ~ <i>Tried & True Vodka, Cointreau, Lemon, Yuzu and Lemongrass</i>	19
Cucumber Martini ~ <i>Widges Gin, Lemon, Cucumber and Mint</i>	19
Ginger Margarita ~ <i>Arquitecto Tequila, Cointreau, Ginger, Lime</i>	20
Kumquat Mojito ~ <i>Plantation 3 Star Rum, Kumquat, Mint, Soda</i>	19
Passion Fruit Whiskey Fizz ~ <i>Maker's Mark Bourbon, Passion Fruit, Lime</i>	20
Mango Sunrise Sangria ~ <i>Tried & True Vodka, Marques de Caceres, Mango</i>	19
JUICES AND MOCKTAILS	
Ginger-Lime Soda	12
Mint Kumquat ~ <i>Kumquat, Mint, Lime and Soda</i>	12
Basil Lemonade ~ <i>Lemon, Basil, Soda</i>	12
Mango Spritz ~ <i>Mango, Lemon, Basil, Soda</i>	12
Cucumber Spritz ~ <i>Lemon, Cucumber, Mint, Soda</i>	12
Melati Spritz ~ <i>Choice of Soda or Tonic</i>	12
Green Juice ~ <i>Green Apple, Cucumber, Ginger, Lemon, Spinach, Kale</i>	12
Red Juice ~ <i>Carrot, Beet, Orange, Lemon, Ginger</i>	12
Turmeric Tonic ~ <i>Turmeric, Honey, Lime and Lemon</i>	12
SPARKLING TEA	
Osmanthus Sencha with Passion Fruit	12
Earl Grey Lavender with Strawberry	12
Chamomile Dream with Apple	12
DRAUGHT BEER	
Brickhead Pilsner	16
Road Hog IPA	16
BOTTLE BEER	
Summer Ale Stolen Boat	14
Summer Ale	17
O'Hara's Irish, Stout	17

	GL
CHAMPAGNE & SPARKLING	100ml/125ml
Taittinger Brut Réserve NV	20 / 26
Ruinart Blanc de Blancs Brut NV	33
Bolla Prosecco	15
	GL/CRF
WHITE	150ml/450ml
Luna Estate Sauvignon Blanc 2020 Martinborough, NZ	19 / 51
Weingut Forstmeister Gertz Zilliken Gutswein Riesling 2019 Mosel, DE	21 / 59
Bava Gavi del Comune de Gavi Cor de Chasse Cortese 2018 Piedmont, IT	23 / 62
Maison Chanzy Bourgogne Blanc Les Fortunes Chardonnay 2019 Burgundy, FR	24 / 65
ROSÉ	
Château Minuty M de Minuty Grenache 2019 Provence, FR	20 / 56
RED	
Kaesler Stonehorse Cabernet Sauvignon 2017 Barossa Valley, AU	22 / 60
Château de Beaucastel Côtes-du-Rhône Coudoulet Rouge 2018 Rhône Valley, FR	23 / 62
Avignonesi Vino Nobile di Montepulciano 2016 Tuscany, IT	25 / 70
Fanny Sabre Bourgogne Rouge Pinot Noir 2018 Burgundy, FR	26 / 71

RESERVE SELECTION	GLS
WHITE	
Château La Nerthe Châteauneuf-du-Pape Blanc 2019 Rhône Valley, FR	41
Didier Dagueneau Les Jardins de Babylone Sec 2015 Jurançon, FR	45
Domaine Chanzy Puligny-Montrachet Les Reuchaux 2018 Burgundy, FR	46
Far Niente Chardonnay 2018 Napa Valley, US	59
RED	
Le Serre Nuove dell'Ornellaia 2017 Bolgheri, IT	42
Torres Mas La Plana Cabernet Sauvignon 2015 Penedès, Spain	48
Les Angelots de Gracia 2007 Saint-Emilion, FR	50
Au Bon Climat Knox Alexander Pinot Noir 2015 Santa Maria Valley, US	52
SWEET	
Baron Bornemisza Tokaji Aszú 6 Puttonyos 2007 Tokaji, HU	42

FREE FLOW BRUNCH (90 Minutes)	68
<i>Additional 30 Minutes +23</i>	
Bolla Prosecco	
Marques de Caceres Verdejo, Rueda, ES	
Domaine des Mapliers Préférences Rosé Grenache, Provence, FR	
Francois Villard L'Appel des Sereines Syrah, Rhone Valley, FR	
Summer Ale Bottle	
FREE FLOW ADD-ON	30
<i>Additional 30 Minutes +33</i>	
Champagne Taittinger Brut Réserve, NV	
Ginger Margarita ~ <i>Arquitecto Blanco Tequila, Cointreau, Ginger, Lime Juice</i>	
Bellini of the day ~ <i>Fresh Fruit, Prosecco</i>	
CAVIAR CREATION	
Egg Caviar	38
Toasted Egg Yolk and Caviar with Herbs	38
BRUNCH	
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	32
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	18
Crab Salad, Avocado, Russian Dressing	26
Avocado on Toast, Chili Flakes, Olive Oil, Curly Cress	16
<i>Add Poached Eggs 8, Smoked Salmon 12</i>	
Guacamole with Peas, Warm Crunchy Tortillas	20
Heirloom Tomatoes and Fresh Mozzarella, Basil and Lemongrass Infusion	25
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons	20
<i>Add Shrimp+12, Sea Trout+10, Chicken +8</i>	
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	26
Eggs Benedict, Ham, Roasted Potatoes and Tomatoes	25
Lobster Benedict, Roasted Potatoes and Tomatoes	45
"Sunny Side Up" Frittata, Asparagus, Smoked Bacon and Dill	20
Crunchy Spiced French Toast, Crispy Bacon, Fresh Berries	20
Buttermilk Pancakes, Banana and Maple Syrup	20
PASTA AND PIZZA	
Tagliatelle Pasta, Pistachio Pesto, French Beans, Cherry Tomatoes	28
Rigatoni Pasta with Meatballs, Smoked Tomato	28
Tagliolini Pasta, Maine Lobster, Fragrant Tomato Sauce, Pickled Chili	45
Tomato, Fresh Mozzarella, Chili and Basil Pizza	18
Three Cheese, Asparagus, Ramps, Prosciutto Pizza	28
Black Truffle and Fontina Cheese Pizza	36

FISH AND MEAT

Roasted Salmon, Artichokes, Morels and Sesame Emulsion	35
Crispy Fish, Soft Boiled Egg Gribiche, Peas	36
Parmesan Crusted Chicken, Buttery White Asparagus, Basil	33
Veal Milanese, Warm Potato Salad with Sugar Snap Peas and Horseradish	28
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	32

SIMPLY COOKED

All Served with Green Salad

Mauri Lamb Chops	45
Black Tyde Striploin	65
Pinnacle Tenderloin	68

Add On :

Seared Foie Gras	24
------------------	----