

GIN O'CLOCK 20

- Tanqueray
Thyme, Dehydrated Grapefruit
- Tanglin Orchid
Parsley, Lime
- Tanglin Mandarin Chili
Parsley, Dehydrated Orange
- St Laurent
Dill, Dehydrated Lemon
- Hendricks's
Rosemary, Cucumber

COCKTAILS

- Lychee Raspberry Bellini ~ *Bolla Prosecco, Lychee, Raspberry* 18
- Yuzu Drop ~ *Tried & True Vodka, Cointreau, Lemon, Yuzu and Lemongrass* 19
- Cucumber Martini ~ *Widges Gin, Lemon, Cucumber and Mint* 19
- Ginger Margarita ~ *Arquitecto Tequila, Cointreau, Ginger, Lime* 20
- Kumquat Mojito ~ *Plantation 3 Star Rum, Kumquat, Mint, Soda* 19
- Banana Old Fashion ~ *Ron Zacapa 23, Infused Banana* 22
- Passion Fruit Whiskey Fizz ~ *Maker's Mark Bourbon, Passion Fruit, Lime* 20
- Mango Sunrise Sangria ~ *Tried & True Vodka, Marques de Caceres, Mango* 19
- Rose Sangria ~ *Torresella, Strawberry, Grapefruit, Green Apple, Grape* 19

JUICES AND MOCKTAILS

- Ginger-Lime Soda 12
- Mint Kumquat ~ *Kumquat, Mint, Lime and Soda* 12
- Basil Lemonade ~ *Lemon, Basil, Soda* 12
- Mango Spritz ~ *Mango, Lemon, Basil, Soda* 12
- Cucumber Spritz ~ *Lemon, Cucumber, Mint, Soda* 12
- Melati Spritz ~ *Choice of Soda or Tonic* 16
- Green Juice ~ *Green Apple, Cucumber, Ginger, Lemon, Spinach, Kale* 12
- Red Juice ~ *Carrot, Beet, Orange, Lemon, Ginger* 12
- Turmeric Tonic ~ *Turmeric, Honey, Lime and Lemon* 12

SPARKLING TEA

- Osmanthus Sencha with Passion Fruit 12
- Pearl of Orient with Lychee 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
- O'Hara's Irish, Stout 17

	GL
SPARKLING	100ml/125ml
Taittinger Brut Réserve NV Champagne, FR	20 / 26
Ruinart Blanc de Blancs Brut NV Champagne, FR	33
Bolla Prosecco Superiore di Valdobbiadene Brut NV Veneto, IT	15
	GL/CRF
WHITE	
150ml/450ml	
Pieropan Soave Classico Garganega Trebbiano di Soave 2019 Veneto, IT	19 / 54
Luna Estate Sauvignon Blanc 2020 Martinborough, NZ	20 / 56
Astrolabe Wrekin Vineyard Chenin Blanc 2017 Marlborough, NZ	22 / 60
Como Estate Reserve Chardonnay 2019 Margaret River, AU	22 / 60
ROSÉ	
Château Minuty M de Minuty Grenache 2019 Provence, FR	20 / 56
RED	
Miguel Torres Cordillera Cabernet Sauvignon 2018 Maipo Valley, CL	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	
M Chapoutier Condrieu Invitare Viognier 2018 Rhône Valley, FR	45
Maison Chanzy Puligny-Montrachet Les Reuxaux 2018 Burgundy, FR	46
Far Niente Chardonnay 2018 Napa Valley, US	59
RED	
Tasca d'Almerita Vigna San Francesco Cabernet Sauvignon 2017 Sicily, IT	35
Domaine des Perdrix Nuits-Saint-Georges Pinot Noir 2017 Burgundy, France	46
Bodega Y Viñedos Monteviejo Lindaflor Malbec 2012 Valle de Uco, AR	48
Château Sociando-Mallet 2006 Haut-Medoc, FR	58
SWEET	
Baron Bornemisza Tokaji Aszú 6 Puttonyos 2007 Tokaji, HU	42

FREE FLOW BRUNCH (90 Minutes)	68
Additional 30 Minutes +25	
Bolla Prosecco Extra Dry NV, Veneto, IT	
Marques de Caceres Verdejo 2019, Rueda, ES	
Château Minuty M de Minuty Rosé 2019, Provence, FR	
Avignonesi Toscana Rosso, Tuscany 2015, Tuscany, IT	
Summer Ale Stolen Boat	
Ginger Margarita ~ <i>Arquitecto Blanco Tequila, Cointreau, Ginger, Lime Juice</i>	
Bellini of the day ~ <i>Fresh Fruit, Prosecco</i>	
Champagne Taittinger Brut Réserve NV, FR	+30
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 <i>Add Poached Eggs 8, Smoked Salmon 12</i>	16
Guacamole with Peas, Warm Crunchy Tortillas	20
Stracciatella with Manjimup Truffles and Toast	28
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp+12, Sea Trout+10, Chicken +8</i>	20
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	
Cavatelli Pasta with Corn and Chanterelle Mushrooms	26
Rigatoni Pasta with Meatballs, Smoked Tomato	28
Tagliolini with Crab, Cherry Peppers and Mint	33
Tomato, Fresh Mozzarella, Chili and Basil Pizza	18
Black Truffle and Fontina Cheese Pizza	36
Gold Bar Squash and Chorizo Pizza	28

FISH AND MEAT

Roasted Salmon, Caramelized Fennel, Potato Purée Fragrant Herbal Nage	35
Crispy Fish, Soft Boiled Egg Gribiche, Peas	36
Crackling Chicken, Creamed Corn, Habanero Sauce	26
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette	28
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	32
SIMPLY COOKED All served with Green Salad	
Black Tyde Striploin	65
Westholme Beef Tenderloin	85
Mauri Lamb Chops	45