



CHAMPAGNE O'CLOCK 2.5 Hours

PREMIUM CHAMPAGNE FREE FLOW 168

- Ruinart Brut Blanc de Blancs NV
- Ruinart Brut Rosé NV

CHAMPAGNE FREE FLOW 108

- Billecart-Salmon Brut Réserve NV

REGULAR FREE FLOW 88

- Bolla Prosecco Extra Dry NV
- House Pour Spirits
- House Pour White Wine
- House Pour Red Wine
- House Pour Rosé
- House Draught Beer

COCKTAILS

- | | |
|--------------------------------|--------------------------|
| House's Made Pimms (Gls / Crf) | Lychee Raspberry Bellini |
| Aperol Spritz (Gls / Crf) | Bloody Mary |
| Campari Spritz (Gls / Crf) | Rosé Sangria |
| Limoncello Spritz (Gls / Crf) | Sour Plum Mojito |
| Prosecco Mules | Banana Old Fashioned |
| Elderflower Prosecco | Negroni |
| Mimosa | Espresso Martini |

NON ALCOHOLIC BEVERAGES

- Soft Drink ~ Coke, Coke Light, Sprite, Tonic, Soda
- Fresh Juice of the Day
- Coffee / Tea

SET BRUNCH

3 Courses 55

STARTERS

Butternut Squash Minestrone
Guacamole with Peas, Warm Crunchy Tortillas
Stracciatella, Grapes, Figs, Thyme Infused Honey, Toast
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Crispy Maitake Mushroom, Golden Garlic-Sesame Crumbs
Freshly Baked Pastry Basket

MAINS

Avocado on Toast, Smoked Salmon, Chili Flakes, Olive Oil, Curly Cress
Buttermilk Pancakes, Banana and Maple Syrup
Lobster Roll with Mustard Mayo, Tomatoes, Tarragon, Green Salad +15
Eggs Benedict, Ham, Roasted Potatoes and Tomatoes
Tagliatelle with Artichokes, Shiitake, White Wine Butter and Basil
Fresh Figs and Prosciutto Pizza
Roasted Salmon, Kombu Herb Butter, Fingerling Potatoes and Bok Choy
Crackling Chicken, Spinach, Habanero Sauce
Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries, Arugula
Grilled Lamb Chops, Green Salad, Sriracha Foam +10
Grilled Striploin, Green Salad, Sriracha Foam +15

DESSERTS

Carrot Cake, Cream Cheese Frosting
Butterscotch Pudding, Sea Salt Caramel, Crème Fraîche
Apple Cinnamon Cake with Apple Sorbet

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	
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
Rose of Sharon <i>Ancho Infused Vodka, Suze, Hibiscus Tea, Pomegranate, Lime</i>	19
Cosmopolita <i>Tried & True Vodka, Pomegranate, Lime</i>	19
Bell Pepper Martini <i>Lemongrass Infused Gin, Dry Vermouth, Red Pepper, Lemon</i>	20
Spiced Plum Margarita <i>Arquitecto Tequila, Lime, Spiced Plum</i>	20
Pear Swizzle <i>Plantation Pineapple Rum, Pear, Pineapple, Orange</i>	19
Banana Old Fashioned <i>Banana Infused Ron Zacapa 23 Rum, Angostura Bitters</i>	22
Concord Whiskey Sour <i>Mackintosh Blended, Rosso Vermouth, Concord, Lemon</i>	20
Rosé Sangria <i>Torresella, Strawberry, Grapefruit, Green Apple, Grape</i>	19
JUICES AND MOCKTAILS	
Spiced Plum Soda	12
Lychee Raspberry Soda	12
Basil Lemonade	12
Mango Spritz	12
Fresh Coconut	12
Juice of The Day	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

WINE BY THE GLASS / CARAFE

Champagne	Gls
NV Billecart-Salmon Brut Réserve ~ 40% Pinot Meunier 30% Pinot Noir 30 % Chardonnay	23
NV Taittinger Brut Réserve Brut ~ 48% Pinot Noir 37% Chardonnay 15% Pinot Meunier	18
Sparkling	
NV Bolla Prosecco Superiore di Valdobbiadene Brut NV ~ 100% Glera Veneto, Italy	16
White	Gls /CrF
2018 Neumeyer Finkenberg Pinsons Riesling Alsace, France	21 / 60
2018 Francis Blanchet Pouilly Fumé Kriotine Sauvignon Blanc Loire Valley, France	23 / 62
2020 Como Estate Reserve Chardonnay Margaret River, Australia	24 / 68
2020 Luna Estate Pinot Gris Martinborough, New Zealand	19 / 54
Rosé	
2020 Château de L'escarelle Les Deux Anges Syrah Grenache Cinsault Provence, France	20 / 56
Red	
2016 Avignonesi Vino Nobile di Montepulciano Sangiovese Tuscany, Italy	25 / 70
2018 Fanny Sabre Bourgogne Rouge Pinot Noir Burgundy, France	26 / 71
2018 Château de Beaucastel Côtes-du-Rhône Coudoulet Rouge Rhône Valley, France	23 / 62
2018 Miguel Torres Cordillera Cabernet Sauvignon Maipo Valley, Chile	22 / 60
Sweet	Gls
2016 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, France	18
2017 Bila-Haut M. Chapoutier Banyuls Rimage Grenache Noir Languedoc-Roussillon, France	22



SOMMELIER SELECTION BY THE GLASS

Poured with Coravin Wine Preservation System

White

2018 Château Simone Palette Blanc Clairette Grenache Blanc Provence, France	43
2019 Vincent Bouzereau Meursault Burgundy, France	45
2019 Far Niente Chardonnay Napa Valley, USA	59

Red

2012 Château Lagrange Les Fiefs de Lagrange Saint-Julien, France	40
2017 Domaine Comte Senard Aloxé-Corton Jules Burgundy, France	46

Sweet

2007 Baron Bornemisza Tokaji Aszú 6 Puttonyos Tokaji, Hungary	42
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CAVIAR CREATION

Egg Caviar	38
Toasted Egg Yolk and Caviar with Herbs	38

BRUNCH

Freshly Baked Pastry Basket	18
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, Grapes, Figs, Thyme Infused Honey, 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

Tagliatelle with Artichokes, Shiitake, White Wine Butter and Basil	26
Tagliolini with Crab, Cherry Peppers and Mint	33
Rigatoni with Meatballs, Smoked Tomato	28

PIZZA

Tomato, Fresh Mozzarella, Chili and Basil	18
Black Truffle and Fontina Cheese	36
Fresh Figs and Prosciutto	32

FISH AND MEAT

Roasted Salmon, Kombu Herb Butter, Fingerling Potatoes and Bok Choy	35
Crackling Chicken, Spinach, Habanero Sauce	26
Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries, Arugula	28
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	32

SIMPLY COOKED All served with Green Salad

Norwegian Salmon	32
Mauri Lamb Chops	45
Black Tyde Striploin	65
Westholme Beef Tenderloin	72