



CHAMPAGNE O'CLOCK 2.5 Hours

PREMIUM CHAMPAGNE FREE FLOW 168

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

Aperol Spritz

Campari Spritz

Lychee Raspberry Bellini

Yuzu Drop

Ginger Margarita

Negroni

Mandarin Mojito

NON ALCOHOLIC BEVERAGES

Soft Drink ~ Coke, Coke Light, Sprite, Tonic, Soda

Fresh Juice of the Day

Coffee / Tea

SET BRUNCH

3 Courses 55

STARTERS

Pastry Basket

Guacamole with Peas, Warm Crunchy Tortillas

Stracciatella, Cherry Tomato, Aged Balsamic, Arugula

Beets and Lemon Yogurt Parfait, Raspberries, Crushed Pistachio and Basil

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons

Crispy Maitake Mushroom, Golden Garlic-Sesame Crumbs

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

Rigatoni Pasta with Meatballs, Smoked Tomato

Maitake Mushroom, Farm Egg, Garlic, Parsley, Black Pepper Pizza

Baked Sea Trout with Truffle Crumbs, Apple Celeriac Puree

Black Truffle Vinaigrette

Crackling Chicken, Spinach, Buttery Hot Sauce

Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries, Arugula

Grilled Lamb Chops, Green Salad, Sriracha Foam +15

Grilled Striploin, Green Salad, Sriracha Foam +18

DESSERTS

Carrot Cake, Cream Cheese Frosting

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet

Choice of 2 Scoops Sorbet / Ice Cream

COCKTAILS

Bloody Mary	22
<i>Ketel One Vodka, All Spice Tomato Juice</i>	
Lychee Raspberry Bellini	20
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Yuzu Drop	21
<i>Tried & True Vodka, Cointreau, Lemon, Yuzu and Lemongrass</i>	
Cucumber Martini	21
<i>Widges Gin, Lemon, Cucumber and Mint</i>	
Ginger Margarita	21
<i>Arquitecto Tequila, Cointreau, Ginger, Lime</i>	
Mandarin Mojito	20
<i>Plantation 3 Star Rum, Mint, Lime, Orange, Lemon</i>	
Tropical Old Fashioned	22
<i>Banana Infused Ron Zacapa 23 Rum, Angostura Bitters</i>	
Passion Fruit Whiskey Fizz	22
<i>Mackintosh Whisky, Passion Fruit, Lime</i>	

DRAUGHT BEER

Asahi Super Dry	19
Kronenbourg Blanc	20

MOCKTAILS

Virgin Mary	12
Ginger Soda	12
Mint Mandarin	12
Lychee Raspberry Soda	12
Basil Lemonade	12
Fresh Coconut	12
Juice of The Day	12

WINE BY THE GLASS / CARAFE

Champagne	100ml 125ml
2010 Dom Perignon Brut	69
NV Krug Grande Cuvée	78
NV Ruinart Blanc de Blancs	33
NV Taittinger Brut Réserve Brut	18 21
NV Billecart-Salmon Brut Réserve	23 26
NV Billecart-Salmon Brut Rosé	34 40

Sparkling

NV Bolla Prosecco Superiore di Valdobbiadene Brut Veneto, Italy	16
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White

	150ml 450ml
2018 Francis Blanchet Pouilly Fumé Kriotine Sauvignon Blanc Loire Valley, France	23 62
2019 Jasmeyer Mise du Printemps Pinot Blanc Alsace, France	21 60
2019 Fournier Pere & Fils Mmm Grand Cuvée Chenin Blanc Loire Valley, France	20 56
2020 Como Estate Reserve Chardonnay Margaret River, Australia	24 68

Rosé

2020 Château de L'escarelle Les Deux Anges Syrah Grenache Cinsault Coteaux Varois en Provence, France	20 56
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Red

2016 Château Bechereau Couleur Malbec Montagne-Saint-Émilion, France	23 62
2017 St Francis Merlot Sonoma, USA	24 68
2017 Domaine Montirius Côtes du Rhône Serine Rhône Valley, France	25 70
2018 Fanny Sabre Bourgogne Rouge Pinot Noir Burgundy, France	26 71

Sweet

	Gls
2016 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, France	18
2018 Bila-Haut M. Chapoutier Banyuls Rimage Grenache Noir Languedoc-Roussillon, France	22

SOMMELIER SELECTION BY THE GLASS

White

2018	Domaine Jean-Paul Balland Sancerre Grande Cuvée Sauvignon Blanc	33
	Loire Valley, France	
2018	Château Simone Palette Blanc Clairette Grenache Blanc	43
	Provence, France	
2019	Vincent Bouzereau Meursault Chardonnay	45
	Burgundy, France	

Red

2011	Tenuta Cucco Cerrati Vigna Cucco Barolo Riserva	55
	Piedmont, Italy	
2012	Château Olivier Cabernet Sauvignon Merlot	43
	Pessac-Leognan, France	
2017	Domaine Comte Senard Aloxe-Corton Jules Pinot Noir	46
	Burgundy, France	
2017	Domaine des Perdrix Nuits-Saint-Georges	46
	Burgundy, France	

Sweet

NV	Mas Amiel Maury 40 Ans d'Âge	38
	Languedoc-Rousillon, France	

CAVIAR CREATION

Egg Caviar	42
Toasted Egg Yolk and Caviar with Herbs	42

BRUNCH

Pastry Basket	18
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	32
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	20
Crab Cake, Celeriac Remoulade, Pink Grapefruit and Ginger	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 Black Truffle, Toast	30
Crispy Maitake Mushroom, Golden Garlic-Sesame Crumbs	20
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp+12, Sea Trout+10, Chicken +8</i>	22
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	28
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

Tagliolini Pasta with Crab, Cherry Peppers and Mint	34
Rigatoni Pasta with Meatballs, Smoked Tomato	29
Tomato, Fresh Mozzarella, Chili and Basil Pizza	20
Black Truffle and Fontina Cheese Pizza	38
Maitake Mushroom, Farm Egg, Garlic, Parsley, Black Pepper Pizza	28

ENTREES

Baked Sea Trout with Truffle Crumbs, Apple Celeriac Puree Black Truffle Vinaigrette	38
Crackling Chicken, Spinach, Buttery Hot Sauce	33
Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries, Arugula	29
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	34

SIMPLY GRILLED

Tiger Prawns	37
Sea Trout	35
Mauri Lamb Chop	45
Black Tyde Striploin	65
USDA Prime Beef Tenderloin	82