



CHAMPAGNE O'CLOCK 2.5 Hours

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

Negroni

NON ALCOHOLIC BEVERAGES

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

Fresh Juice of the Day

Coffee / Tea



SET BRUNCH

3 Courses 58

STARTERS

Hamachi, Lettuce Heart, Avocado, Soy-Chili Dressing, Nuts and Seeds +5

Guacamole with Peas, Warm Crunchy Tortillas

Burrata, Strawberry Jam, Arugula, Balsamic

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

Sweet Pea Soup with Parmesan Foam

Spiced Chicken Samosas, Cilantro Yoghurt Dip

MAINS

Crunchy Spiced French Toast, Crispy Bacon, Fresh Berries

Angel Hair with Asparagus and Shiitake Mushrooms

Eggs Benedict, Ham, Roasted Potatoes and Tomatoes

Grilled Prawns, Assorted Spring Peas with Shallots, Smoked Butter and Lime +15

Seared Sea Trout, Sweet and Sour Carrot Sauce with Basil

Crackling Chicken, Spinach, Buttery Hot Sauce

SRF Pork Chop with Smoked Chili Glaze, Asparagus, Sweet Onions +18

Bacon-Cheddar Cheeseburger, Russian Dressing and Housemade Pickles

DESSERTS

Toasted Almond Panna Cotta, Glazed Apricot, Apricot Sorbet

Blueberry Basque Tart, Crème Fraîche

Choice of 2 Scoops Sorbet / Ice Cream

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla-Thien

All prices subject to 10% service charge and prevailing government taxes

COCKTAILS

Lychee Raspberry Bellini	22
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Yuzu Drop	24
<i>Tried & True Vodka, Cointreau, Lemon, Yuzu and Lemongrass</i>	
Strawberry Lavender Fizz	24
<i>Widges Gin, Rhubarb, Strawberry, Lime, Lavender Bitters</i>	
Basil Jalapeno Margarita	24
<i>Don Julio Anejo Tequila, Cointreau, Basil, Jalapenos, Lime</i>	
Tropical Old Fashioned	25
<i>Banana Infused Ron Zacapa 23 Rum, Pineapple, Angostura Bitters</i>	
Passion Fruit Whiskey Fizz	24
<i>Maker's Mark Bourbon, Passion Fruit, Lime</i>	

NEGRONI'S 27

JG Negroni	
<i>Tanqueray 10 Gin, Campari, Carpano Antica Formula Sweet Vermouth, Orange Bitters</i>	
Vida Negroni	
<i>Del Maguey Vida Mezcal, Fino Sherry, Martini Rosso, Fernet Vallet</i>	
Cynar Negroni	
<i>Sipsmith Gin, Cynar, Dolin Dry Vermouth</i>	
Lemongrass Raspberry Negroni	
<i>Lemongrass Infused Tanqueray Gin, Martini Rosso, Chambord</i>	
Cacao Negroni	
<i>St Laurent Gin, Cacao Infused Campari, Carpano Antica Formula Sweet Vermouth</i>	
Coffee Negroni	
<i>Widges Gin, Coffee Infused Campari, Martini Rosso</i>	
Bananagroni	
<i>Terai Gin, Campari, Banana Infused Dolin Dry Vermouth</i>	

DRAUGHT BEER

Asahi Super Dry	19
Kronenbourg Blanc	20

BOTANICAL

Vieux ~ Ovant Royal, Vieux Nectar	16
Green Peas ~ Seedlip Garden 108, Green Peas Nectar, Fresh Coconut, Lemon	16
Choco Chima ~ Seedlip Spice 94, Passion Fruit Nectar, Chocolate Chili, Lime	16
Pina & Rosa ~ Pina & Rosa Shrub, Soda	16

MOCKTAILS

Lychee Raspberry Soda	13
Passion Fruit Soda	13
Basil Lemonade	13
Fresh Coconut	12
Juice of The Day	12

WINE BY THE GLASS / CARAFE

Sparkling		125ml
NV	Krug Brut Grande Cuvée Reims, Champagne, France	78
NV	Billecart-Salmon Brut Réserve Mareuil-sur-Aÿ, Champagne, France	26
NV	Taittinger Brut Réserve Reims, Champagne, France	21
NV	Bolla Prosecco Superiore Brut Valdobbiadene, Veneto, Italy	16

Premium White		150ml
<i>Served with Coravin Preservation System</i>		
2019	Sylvain Bzikot Chardonnay Chassagne-Montrachet 1er Cru Morgeot, Burgundy, France	50
2020	Le Vieux Donjon Blanc Châteauneuf-du-Pape, Rhône Valley, France	45

White		450ml	150ml
2019	Francis Blanchet Sauvignon Blanc Pouilly-Fumé, Loire Valley, France	62	23
2020	Como Estate Reserve Chardonnay Margaret River, Western Australia	68	24
2020	Domäne Wachau Federspiel Terrassen Grüner Veltliner Wachau, Niederösterreich, Austria	60	21
2020	Neethlingshof Gewürztraminer Stellenbosch, Western Cape, South Africa	53	19

Rosé		450ml	150ml
2020	Château de L'escarelle Les Deux Anges Syrah Grenache Côteaux Varois en Provence, France	62	23

Premium Red 150ml

Served with Coravin Preservation System

2009	Etude Cabernet Sauvignon Napa Valley, California, USA	65
2012	Château Olivier Cabernet Sauvignon Blend Pessac-Léognan Cru Classé De Graves, Bordeaux, France	43
2015	Louis Jadot Les Charmes Pinot Noir Chambolle-Musigny 1er Cru, Burgundy, France	60
2015	Couvent des Jacobins Merlot Blend Saint-Émilion Grand Cru Classé, Bordeaux, France	42

Red 450ml 150ml

2015	Avignonesi Toscana Rosso Sangiovese Tuscany, Italy	52	18
2017	Domaine Montirius Sérine Syrah Côtes du Rhône, Rhône Valley, France	70	25
2017	Alto Rouge Cabernet Franc Blend Stellenbosch, Western Cape, South Africa	56	20
2018	Odfjell Orzada Malbec Lontué Valley, Curico Valley, Chile	62	23
2019	Louis Jadot Bourgogne Côte d'Or Pinot Noir Burgundy, France	71	26
2020	Predator Old Vine Zinfandel Lodi, California, USA	71	26

Sweet 90ml

2018	Bila-Haut M. Chapoutier Rimage Grenache Noir Banyuls, Languedoc-Roussillon, France	22
2019	Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France	18

CAVIAR CREATION

Egg Caviar	42
Toasted Egg Yolk and Caviar with Herbs	42
Kaviari Kristal Caviar 30 gr, Brioche and Traditional Accompaniments	120

BRUNCH

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	32
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	20
Guacamole with Peas, Warm Crunchy Tortillas	20
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp+12, Sea Trout+10, Chicken +8</i>	22
Crab Lettuce Cups, Avocado-Yuzu Puree	26
Heart of Lettuce, Blue Cheese Dressing, Spring Peas, Crispy Bacon, Mint	24
Wild Mushrooms, Asparagus, Yuzu Kosho, Soft Boiled Egg	20
Burrata, Strawberry Jam, Arugula, Balsamic	28
Avocado on Toast, Chili Flakes, Olive Oil, Micro Greens <i>Poached Eggs or Smoked Salmon</i>	22
Eggs Benedict, Roasted Potatoes and Tomatoes <i>Spinach 22, Ham 25, Smoked Salmon 38</i>	
Crunchy Spiced French Toast, Crispy Bacon, Fresh Berries	22
Buttermilk Pancakes, Banana and Maple Syrup	22

PASTA AND PIZZA

Angel Hair with Asparagus and Shiitake Mushrooms	26
Orecchiette with Shrimp Scampi, Calabrian Chili and Kale	34
Three Cheese, Asparagus, Salami Pizza	28
Tomato, Garlic and Arugula Pizza, Calabrian Chili	22
Black Truffle and Fontina Cheese Pizza	38

ENTREES

Grilled Prawns, Assorted Spring Peas with Shallots, Smoked Butter and Lime	46
Seared Sea Trout, Sweet and Sour Carrot Sauce with Basil	34
Crackling Chicken, Spinach, Buttery Hot Sauce	33
SRF Pork Chop with Smoked Chili Glaze, Asparagus, Sweet Onions	56
Bacon-Cheddar Cheeseburger, Russian Dressing and Housemade Pickles	32

SIMPLY GRILLED

Tiger Prawns	42
Snake River Farm Pork Chop	52
Maimoa Lamb Chops	48
USDA Prime Beef Ribeye	92
Tajima Striploin MB8	110

SAUCES

Black Peppercorn Condiment	3
Superior Beef Jus	



SIDES

French Fries	12
Potato Purée	12
Spring Peas, Fava Beans and Ramps	15
Grilled Asparagus, Black Olive Dressing, Farmed Egg, Herbs	15

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla-Thien