

CHAMPAGNE O'CLOCK	2.5 Hours
PREMIUM CHAMPAGNE FREE FLOW	208
Billecart-Salmon Blanc de Blancs Grand Cru NV	
CHAMPAGNE FREE FLOW	128
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	
Oishii 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 with Heirloom Tomatoes and Basil

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

Raspberry and Tomato Gazpacho, Summer Flavors, Olive Oil

Spiced Chicken Samosas, Cilantro Yoghurt Dip

### MAINS

Crunchy Spiced French Toast, Crispy Bacon, Fresh Berries

Cavatelli with Corn, Chanterelle Mushrooms and Black Pepper

Eggs Benedict, Ham, Roasted Potatoes and Tomatoes

Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes +15

Sesame Crusted Sea Trout and Summer Squash, Nasturtium Vinaigrette

Crackling Chicken, Creamed Corn, Buttery Hot Sauce

Bacon Wrapped SRF Pork Chop, Glazed Apricot, Caramelized Cabbage +18

Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries

### DESSERTS

Toasted Almond Panna Cotta, Glazed Apricot, Apricot Sorbet

Blueberry Basque Tart, Crème Fraîche

Choice of 2 Scoops Sorbet / Ice Cream

Executive Chef Lisa Revilla-Thien

## COCKTAILS

Cucumber 75 24  
*Bolla Prosecco, Cucumber Lemongrass Widges Gin, Dill, Mint*

Oishii Drop 25  
*Tried & True Vodka, Giffard Pamplemousse Liqueur, Oishii Strawberry, Lemon*

Savory Sun Gold 25  
*Lemongrass Infused Widges Gin, Sungold Tomatoes, Lemon, Hellfire Bitters*

Basil Jalapeno Margarita 25  
*Don Julio Anejo Tequila, Cointreau, Basil, Jalapeno, Lime*

Tropical Old Fashioned 25  
*Banana Infused Ron Zacapa 23 Rum, Pineapple, Angostura Bitters*

Smoky Peach Sour 25  
*Peach Infused Bulleit Bourbon, Cynar, Compass Box Peat Monster Whisky, Lemon*

## NEGRONI'S 27

JG Negroni  
*Tanqueray 10 Gin, Campari, Carpano Antica Formula Sweet Vermouth, Orange Bitters*

Vida Negroni  
*Del Maguey Vida Mezcal, Fino Sherry, Martini Rosso, Fernet Vallet*

Cynar Negroni  
*Sipsmith Gin, Cynar, Dolin Dry Vermouth*

Lemongrass Raspberry Negroni  
*Lemongrass Infused Tanqueray Gin, Martini Rosso, Chambord*

Cacao Negroni  
*St Laurent Gin, Cacao Infused Campari, Carpano Antica Formula Sweet Vermouth*

Coffee Negroni  
*Widges Gin, Coffee Infused Campari, Martini Rosso*

Bananagroni  
*Terai Gin, Campari, Banana Infused Dolin Dry Vermouth*

## 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

<b>Sparkling</b>		125ml
NV	Billecart-Salmon Blanc de Blancs Grand Cru Mareuil-sur-Aÿ, Champagne, France	46
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

<b>Premium White</b>		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

<b>White</b>		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

<b>Rosé</b>		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*

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
Crispy Maitake, Calamansi Turmeric Honey, Black Tahini, Togarashi	24
Wild Mushrooms, Asparagus, Yuzu Kosho, Soft Boiled Egg	20
Burrata with Heirloom Tomatoes and Basil	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

Cavatelli with Corn, Chanterelle and Black Pepper	28
Angel Hair 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

Sesame Crusted Sea Trout and Summer Squash, Nasturtium Vinaigrette	36
Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes	48
Crackling Chicken, Creamed Corn, Buttery Hot Sauce	34
Bacon Wrapped SRF Pork Chop, Glazed Apricot, Caramelized Cabbage	58
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	34

SIMPLY GRILLED

Tiger Prawns	44
Snake River Farm Pork Chop	54
Maimoa Lamb Chops	48
USDA Prime Beef Ribeye	92
USDA Prime Tenderloin	96

SAUCES

3

Miso Mustard

Black Peppercorn Condiment

Superior Beef Jus

SIDES

French Fries

12

Crispy Potatoes, Fresno Dressing

12

Campfire Summer Beans, Smokey Bacon Condiment

15

Sautéed Corn, Jalapeno, Lime

15

Chef Jean-Georges Vongerichten

Executive Chef Lisa Revilla-Thien