

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 White Wine

House Pour Red Wine

House Pour Rosé

House Draught Beer

COCKTAILS

Pimms Spritz

Oishii Drop

Aperol Spritz

Cucumber 75

Gin Grapefruit

Smoky Peach Sour

Gin of the day

Savory Sun Gold

Lychee Raspberry Bellini

Negroni

Yuzu Drop

Expresso Martini

NON ALCOHOLIC BEVERAGES

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

Fresh Juice of the Day

Coffee / Tea

## SET BRUNCH

*3 Courses 65*

### STARTERS

Hamachi, Lettuce Heart, Avocado, Soy-Chili Dressing, Nuts and Seeds +5  
Guacamole with Peas, Warm Crunchy Tortillas  
Burrata with Heirloom Tomatoes and Basil  
Crab Lettuce Cups, Avocado-Yuzu Puree  
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  
Avocado on Toast, Smoked Salmon, Chili Flakes, Olive Oil, Micro Greens  
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
<i>Bolla Prosecco, Cucumber Lemongrass Widges Gin, Dill, Mint</i>	
Oishii Drop	25
<i>Tried &amp; True Vodka, Giffard Pamplemousse Liqueur, Oishii Strawberry, Lemon</i>	
Savory Sun Gold	25
<i>Lemongrass Infused Widges Gin, Sungold Tomatoes, Lemon, Hellfire Bitters</i>	
Basil Jalapeno Margarita	25
<i>Don Julio Anejo Tequila, Cointreau, Basil, Jalapeno, Lime</i>	
Tropical Old Fashioned	25
<i>Banana Infused Ron Zacapa 23 Rum, Pineapple, Angostura Bitters</i>	
Smoky Peach Sour	25
<i>Peach Infused Bulleit Bourbon, Cynar, Compass Box Peat Monster Whisky, Lemon</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

<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	18

<b>Premium White</b>		150ml
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*Served with Coravin Preservation System*

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
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2018	Robert Mondavi Winery Sauvignon Blanc Napa Valley, California, USA	85	29
2020	Como Estate Reserve Chardonnay Margaret River, Western Australia	68	24
2020	Inama Vin Soave Garganega Soave Classico DOC, Veneto, Italy	66	22
2020	Domäne Wachau Federspiel Terrassen Grüner Veltliner Wachau, Niederösterreich, Austria	60	21
2021	Ministry of Clouds Riesling Clare Valley, South Australia	72	24
2021	Luigi Bosca Finca La Linda Torrontes Cafayate Valley, Salta, Argentina	63	21

<b>Rosé</b>		450ml	150ml
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2020	Château de L'escarelle Les Deux Anges Syrah Grenache Côteaux Varois en Provence, France	62	23
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<b>Premium Red</b>		150ml
<i>Served with Coravin Preservation System</i>		
2015 Louis Jadot Les Charmes Pinot Noir		60
Chambolle-Musigny 1er Cru, Burgundy, France		
2015 Couvent des Jacobins Merlot Blend		42
Saint-Émilion Grand Cru Classé, Bordeaux, France		
<b>Red</b>	450ml	150ml
2015 Château Aney Cabernet Sauvignon Blend	78	26
Haut-Médoc, Bordeaux, France		
2015 Avignonesi Toscana Rosso Sangiovese	55	20
Tuscany, Italy		
2017 Torres La Carbonera 'Las Pisadas' Tempranillo	72	24
Rioja DOCa, Spain		
2017 Domaine Montirius Sérine Syrah	70	25
Côtes du Rhône, Rhône Valley, France		
2018 Odfjell Orzada Malbec	62	23
Lontué Valley, Curico Valley, Chile		
2019 Vignoble de Somméré "Aux Concises" Pinot Noir	81	27
Bourgogne, Burgundy, France		
<b>Sweet</b>		90ml
2018 Bila-Haut M. Chapoutier Rimage Grenache Noir		22
Banyuls, Languedoc-Roussillon, France		
2019 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc		18
Sauternes, Bordeaux, France		
2021 Ceretto I Vignaioli di S. Stefano Moscato d'Asti		13
Moscato d'Asti DOCG, Piedmont, Italy		

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>	24
Eggs Benedict, Roasted Potatoes and Tomatoes <i>Spinach 24, Ham 26, Smoked Salmon 38</i>	
Crunchy Spiced French Toast, Crispy Bacon, Fresh Berries	24
Buttermilk Pancakes, Banana and Maple Syrup	24

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