

CHAMPAGNE O'CLOCK 2.5 Hours

PREMIUM CHAMPAGNE FREE FLOW 208

Gosset 'Grand Millesime' Brut 2012, Aÿ, Champagne, France

CHAMPAGNE FREE FLOW 128

Billecart-Salmon Brut Réserve NV

REGULAR FREE FLOW 88

Bolla Prosecco Extra Dry NV, Veneto, Italy

Miguel Torres San Medin Sauvignon Blanc 2019, Central Valley, Chile

Miguel Torres San Medin Cabernet Sauvignon 2019, Central Valley Chile

Moulin de Gassac Guilhem Rosé, Hérault, France

Kirin Ichiban Lager, Japan

XPA Pale Ale, Singapore

COCKTAILS

Negroni ~ *Widges Gin, Campari, Martini Rosso Vermouth*

Espresso Martini ~ *Tried & True Vodka, Mr, Black Cold Brew, Espresso*

White Sangria~ *Tropical Fruits Infused Miguel Torres San Medin Sauvignon Blanc, Cointreau*

Limoncello Spritz ~ *Pallini Limoncello, Bolla Prosecco, Soda*

Aperol Spritz ~ *Aperol, Bolla Prosecco, Soda*

Broski Tonic ~ *Crosskey Gin, House Flavored Tonic*

Bloody Mary ~ *Tried & True Vodka, Fermented Spiced Tomato Juice*

Lychee Raspberry Bellini ~ *Bolla Prosecco, Lychee, Raspberry*

Lemon Drop ~ *Tried & True Vodka, Lemon, Cinnamon, Peychaud's Bitters*

Ginger Margarita ~ *Los Arcos Tequila, Cointreau, Ginger, Lime*

Mandarin Mojito ~ *Plantation 3 Stars Rum, Mandarin, Mint, Soda*

SET BRUNCH

3 Courses 65

STARTERS

Guacamole with Peas, Warm Crunchy Tortillas
Hamachi Salad, Lettuce Hearts, Avocado, Soy Chili Dressing +5
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Burrata with Passion Fruit, Arugula and Basil
Butternut Squash Soup with Mushrooms and Chives
Crab Salad with Russian Dressing and Onion Rings
Grilled Octopus, Piperade and Crispy Potatoes +8
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
Eggs Benedict, Ham, Roasted Potatoes and Tomatoes
Broccoli and Cheddar Egg Sandwich, French Fries
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Calamarata with Mushroom Bolognese, Pecorino and Chili Oil
Seared Sea Trout, Maitake Mushrooms, Leeks and Chili-Garlic Emulsion
Wood Fired Tiger Prawns with Oregano and Chili +15
Roasted Chicken, Salsa Verde, Fingerling Potatoes, Broccoli Rabe
Cheeseburger, Brie Cheese, Black Truffle Mayonnaise, French Fries

DESSERTS

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet
Brown Butter Apple Tart, Cinnamon Ice Cream
Salted Caramel Ice Cream Sundae, Candied Peanuts & Popcorn, Hot Fudge
Choice of 3 Scoops Sorbet / Ice Cream

COCKTAILS

Lychee Raspberry Bellini	25
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Lemon Drop	25
<i>Tried & True Vodka, Lemon, Cinnamon, Peychaud's Bitters</i>	
Sour Cherry Old Fashioned	25
<i>Mackintosh Whisky, Sour Cherry, Orange</i>	
Ginger Margarita	25
<i>Los Arcos Tequila, Cointreau, Ginger, Lime</i>	
Meyer Lemon & Rosemary Collins	25
<i>Widges Gin, Rosemary, Meyer Lemon, Eucalyptus</i>	
Mandarin Mojito	25
<i>Plantation 3 Stars Rum, Mandarin, Mint, Soda</i>	
JG Negroni	27
<i>Tanqueray 10 Gin, Campari, Carpano Antica Formula Sweet Vermouth, Orange Bitters</i>	

MOCKTAILS

Lychee Raspberry Soda	13
Basil Lemonade	13
Ginger Soda	12
Mandarin Soda	12
Fresh Coconut	12
Fruit Tea	12
Juice of The Day	12

DRAUGHT BEER

Kirin Ichiban Lager~ <i>Japan</i>	20
XPA Pale Ale~ <i>Singapore</i>	19

WINE BY THE GLASS / CARAFE

Sparkling		125ml
2012	Gosset 'Grand Millesime' Brut Aÿ, Champagne, France	48
NV	Billecart-Salmon Cuvée Jean-Georges 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

Premium White		150ml
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Served with Coravin Preservation System

2019	Jean-Paul & Benoît Droin Montée De Tonnerre Chardonnay Chablis 1er Cru, Burgundy, France	50
2020	Thibaud Boudignon 'a Françoise' Chenin Blanc Anjou, Loire Valley, France	49

White		450ml	150ml
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2019	Robert Mondavi Winery Sauvignon Blanc Napa Valley, California, USA	85	29
2020	Domaine du Mont-Epin Chardonnay Mâcon-Péronne, Burgundy, France	81	28
2020	Como Estate Reserve Chardonnay Margaret River, Western Australia	72	25
2021	Ministry of Clouds Riesling Clare Valley, South Australia	72	25
2021	Inama Vin Soave Garganega Soave Classico DOC, Veneto, Italy	66	23
2021	Luigi Bosca Finca La Linda Torrontes Cafayate Valley, Salta, Argentina	63	22

Rosé		450ml	150ml
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2021	Château d'Esclans Whispering Angel Côtes de Provence, France	72	25
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Premium Red 150ml
Served with Coravin Preservation System

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	46

Red 450ml 150ml

2014	Château Aney Cabernet Sauvignon Blend Haut-Médoc, Bordeaux, France	78	27
2015	Avignonesi Toscana Rosso Sangiovese Tuscany, Italy	60	21
2017	Domaine Montirius Sérine Syrah Côtes du Rhône, Rhône Valley, France	75	26
2018	Torres La Carbonera 'Las Pisadas' Tempranillo Rioja DOCa, Spain	72	25
2019	Vignoble de Somméré "Aux Concises" Pinot Noir Bourgogne, Burgundy, France	81	28
2019	Odfjell Orzada Malbec Lontué Valley, Curico Valley, Chile	69	24

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
		150ml
2021	Ceretto I Vignaioli di S. Stefano Moscato d'Asti Moscato d'Asti DOCG, Piedmont, Italy	18

CAVIAR CREATION

Egg Caviar	50
Toasted Egg Yolk and Caviar with Herbs	50
Kaviari Kristal Caviar 30 gr, Brioche and Traditional Accompaniments	150

BRUNCH

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	38
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	22
Guacamole with Peas, Warm Crunchy Tortillas	22
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp+14, Sea Trout+12, Chicken +8</i>	22
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
Burrata with Passion Fruit, Arugula and Basil	34
Crab Salad with Russian Dressing and Onion Rings	30
Crispy Calamari, Parmesan Cheese, Lemon and Salsa Verde	25
Baked Eggs, Butternut Squash, Crispy Bacon, Fontina and Dill	22
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>	
Broccoli and Cheddar Egg Sandwich, French Fries	30
Crunchy Spiced French Toast, Crispy Bacon, Fresh Berries	24
Buttermilk Pancakes, Banana and Maple Syrup	24

PASTA AND PIZZA

Calamarata with Mushroom Bolognese, Pecorino and Chili Oil	25
Bucatini with Crab, Cherry Peppers and Mint	32
Preserved Lemon Pizza with Ricotta, Fontina and Parmesan Cheese	26
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38

ENTREES

Seared Sea Trout, Maitake Mushrooms, Leeks and Chili-Garlic Emulsion	38
Wood Fired Tiger Prawns with Oregano and Chili	48
Roasted Chicken, Salsa Verde, Fingerling Potatoes, Broccoli Rabe	35
SRF Pork Chop with Smoked Chili Glaze, Cauliflower and Sweet Onion	64
Cheeseburger, Brie Cheese, Black Truffle Mayonnaise, French Fries	36

SIMPLY GRILLED

Mediterranean Seabass	46
Tiger Prawns	44
SRF Pork Chop	60
Maimoa Lamb Chops	58
USDA Prime Ribeye	92
USDA Prime Tenderloin	95

SAUCES 3

Miso Mustard

Black Peppercorn Condiment

Superior Beef Jus

SIDES

Ginger Rice 8

French Fries 12

Crispy Potatoes, Fresno Dressing 12

Broccolini, Lemon Chive Butter 15

Roasted Brussels Sprouts, Chili, Mint and Pecorino Cheese 15

Chef Jean-Georges Vongerichten

Executive Chef Bryan Soon