

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

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

Basil Daiquiri ~ Plantation 3 Stars Rum, Basil Cordial, Lime

Strawberry and Spring Herb Martini ~ Strawberry Infused T&T Vodka

Strawberry Infused Dry Vermouth, Basil, Mint

SET BRUNCH

3 Courses 65

STARTERS

Guacamole with Peas, Warm Crunchy Tortillas

Madai Ceviche, Rhubarb Juice, Red Onion, Avocado, Chili, Coriander +5

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

Burrata with Rhubarb Compote, Black Pepper and Basil

Sweet Pea Soup with Parmesan Foam

Crab Salad with Russian Dressing and Onion Rings

Grilled Octopus, Green Olive-Citrus Dressing, Capers, Mint and Arugula +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

Tagliatelle, Asparagus, Shitake, Basil-Pistachio Pesto

Seared Sea Trout with Baby Artichoke and Spring Onion

Wood Fired Tiger Prawns with Spring Peas, Citrus-Sesame Vinaigrette +15

Parmesan Crusted Chicken, Artichoke, Basil and Lemon Butter

Gruyere Cheeseburger with Crunchy Onion, Caramelized Onion Jus

DESSERTS

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet

Puff Pastry Rhubarb Tart, Marzipan Ice Cream

Salted Caramel Ice Cream Sundae, Candied Peanuts & Popcorn, Hot Fudge

Choice of 2 Scoops Sorbet / Ice Cream

COCKTAILS

Lychee Raspberry Bellini	25
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Strawberry and Spring Herb Martini	25
<i>Strawberry Infused T&T Vodka, Strawberry Infused Dry Vermouth, Basil, Mint</i>	
Yuzu Whiskey Sour	25
<i>Makers Mark Bourbon, Lemon, Lime, Yuzu</i>	
Ginger Margarita	25
<i>Los Arcos Tequila, Cointreau, Ginger, Lime</i>	
Cucumber Martini	25
<i>Widges Gin, Cucumber, Mint, Lime</i>	
Basil Daiquiri	25
<i>Plantation 3 Stars Rum, Basil Cordial, Lime</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~ Japan	20
XPA Pale Ale~ Singapore	19

WINE BY THE GLASS / CARAFE

Sparkling 125ml

2012	Gosset 'Grand Millesime' Brut	46
	Aÿ, Champagne, France	
NV	Billecart-Salmon Cuvée Jean-Georges Brut Réserve	32
	Mareuil-sur-Aÿ, Champagne, France	
NV	Taittinger Brut Réserve	27
	Reims, Champagne, France	
NV	Bolla Prosecco Superiore Brut	20
	Valdobbiadene, Veneto, Italy	

Premium White 150ml

Served with Coravin Preservation System

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

White 450ml 150ml

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

Rosé 450ml 150ml

2021	Château d'Esclans Whispering Angel	72	25
	Côtes de Provence, France		

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 Rhubarb Compote, Black Pepper 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

Tagliatelle, Asparagus, Shitake, Basil-Pistachio Pesto	28
Linguine with Clams, Grated Broccoli, Black Pepper and Mint	32
Preserved Lemon Pizza with Ricotta, Fontina and Parmesan Cheese	26
Tomato, Mozzarella and Basil Pizza	22
Black Truffle, Three Cheese and Farm Egg Pizza	38

ENTREES

Seared Sea Trout with Baby Artichoke and Spring Onion	38
Wood Fired Tiger Prawns with Spring Peas, Citrus-Sesame Vinaigrette	48
Parmesan Crusted Chicken, Artichoke, Basil and Lemon Butter	35
Roasted Duck Breast, Silky Parsnip, Rhubarb, Morels, Grainy Mustard	48
Gruyere Cheeseburger with Crunchy Onion, Caramelized Onion Jus	38

SIMPLY GRILLED

Cod	44
Tiger Prawns	44
Maimoa Lamb Chops	58
USDA Prime Ribeye	92
USDA Prime Tenderloin	95

SAUCES 3

Salsa Verde

Black Peppercorn Condiment

Onion Jus

SIDES

Ginger Rice 8

French Fries 12

Crispy Potatoes, Fresno Dressing 12

Potato Puree 12

Broccolini, Lemon Chive Butter 15

Grilled Asparagus, Oil Cured Black Olive, Lemon and Farm Egg 18

Chef Jean-Georges Vongerichten

Executive Chef Bryan Soon