

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, 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
Asahi Super Dry, Japan
XPA Pale Ale, Singapore

COCKTAILS

Negroni ~ *Bombay Sapphire Gin, Campari, Martini Rosso Vermouth*
Espresso Martini ~ *Grey Goose Vodka, Mr, Black Cold Brew, Espresso*
Limoncello Spritz ~ *Pallini Limoncello, Bolla Prosecco, Soda*
Aperol Spritz ~ *Aperol, Bolla Prosecco, Soda*
Broski Tonic ~ *Crosskey Gin, House Flavored Tonic*
Bloody Mary ~ *Grey Goose Vodka, Fermented Spiced Tomato Juice*
Lychee Raspberry Bellini ~ *Bolla Prosecco, Lychee, Raspberry*
Ginger Margarita ~ *Patron Silver Tequila, Cointreau, Ginger, Lime*
Basil Daiquiri ~ *Plantation 3 Stars Rum, Basil, Lime*
Strawberry and Spring Herb Martini ~ *Strawberry Infused Grey Goose Vodka*
Strawberry Infused Martini Dry Vermouth, Basil

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	24
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Strawberry and Spring Herb Martini	24
<i>Strawberry Infused Grey Goose Vodka, Strawberry Infused Martini Dry Vermouth, Basil</i>	
Meyer Lemon and Rosemary Collins	24
<i>Bombay Sapphire Gin, Rosemary, Meyer Lemon, Eucalyptus, Soda</i>	
Ginger Margarita	24
<i>Patron Silver Tequila, Cointreau, Ginger, Lime</i>	
Basil Daiquiri	24
<i>Plantation 3 Stars Rum, Basil, Lime</i>	
Yuzu Whiskey Sour	24
<i>Makers Mark Bourbon, Lemon, Lime, Yuzu</i>	
Negroni	27
<i>Choice of Gin, Carpano Antica Formula Sweet Vermouth, Campari</i>	

MOCKTAILS

Lychee Raspberry Soda	13
Basil Lemonade	13
Ginger Soda	12
Fresh Coconut	12
Mint Strawberry Tea	12
Juice of The Day	10

DRAUGHT BEER

Asahi Super Dry ~ Japan	19
XPA Pale Ale ~ Singapore	19

WINE BY THE GLASS / CARAFE

Sparkling		125ml	
NV	Billecart-Salmon Blanc de Blancs Grand Cru Mareuil-sur-Aÿ, Champagne, France	46	
NV	Billecart-Salmon Cuvée Jean-Georges Brut Réserve Mareuil-sur-Aÿ, Champagne, France	32	
NV	Taittinger Brut Réserve Reims, Champagne, France	27	
NV	Bolla Prosecco Superiore Brut Valdobbiadene, Veneto, Italy	20	
Premium White		150ml	
<i>Served with Coravin Preservation System</i>			
2018	Thibaud Boudignon "Clos de la Hutte" Chenin Blanc Savennières, Loire Valley, France	50	
2019	Jean-Paul & Benoît Droin Montée de Tonnerre Chardonnay Chablis 1er Cru, Bourgogne, France	50	
White		450ml	150ml
2019	Como Estate Reserve Chardonnay Margaret River, Western Australia, Australia	72	25
2021	Domaine du Mont-Epin Chardonnay Mâcon-Péronne, Bourgogne, France	81	28
2021	Domaine Dimitri Ménard Quartz Sauvignon Blanc Quincy, Loire Valley, France	81	28
2021	Ministry of Clouds Riesling Clare Valley, South Australia, Australia	72	25
2021	Inama Vin Soave Garganega Soave Classico DOC, Veneto, Italy	66	23
2021	Bodegas Mitarte Blanco Macabeo Rioja DOCa, Spain	66	23
Rosé		450ml	150ml
2021	Château d'Esclans Whispering Angel Côtes de Provence, France	72	25

Premium Red		150ml
<i>Served with Coravin Preservation System</i>		
2015	Louis Jadot Les Charmes Pinot Noir Chambolle-Musigny 1er Cru, Bourgogne, France	60
2015	Couvent des Jacobins Merlot Blend Saint-Émilion Grand Cru Classé, Bordeaux, France	46
Red		450ml 150ml
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	Odfjell Orzada Malbec Lontué Valley, Curico Valley, Chile	69 24
2020	Blind Corner Rouge Cabernet Sauvignon Blend Margaret River, Western Australia, Australia	81 28
2021	Vignoble de Sommére Pinot Noir Bourgogne Rouge, Bourgogne, France	81 28
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, Asparagus, 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
Westholme Wagyu Tenderloin	102
Westholme Wagyu Ribeye	110

SAUCES	3
Chili-Garlic	
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