

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  
Robert Mondavi Twin Oaks Chardonnay, NV, California, USA  
Miguel Torres San Medin Cabernet Sauvignon 2019, Central Valley Chile  
Ruffino Vino Rosato "Rosatello" NV, Tuscany, Italy  
Asahi Super Dry, Japan

COCKTAILS

Watermelon & Cilantro ~ *Bombay Sapphire Gin, Watermelon, Lime, Cilantro*

Strawberry Vodka Lemonade ~ *Grey Goose Vodka, Strawberry, Thai Basil, Lemon*

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

Ginger Margarita ~ *Patron Reposado, Cointreau, Ginger, Lime*

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

Espresso Martini ~ *Grey Goose Vodka, Mr, Black Cold Brew, Espresso*

Bloody Mary ~ *Grey Goose Vodka, Fermented Spiced Tomato Juice*

Negroni ~ *Bombay Sapphire Gin, Campari, Martini Rosso Vermouth*

Aperol Spritz ~ *Aperol, Bolla Prosecco, Soda*

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

Broski Tonic ~ *Crosskey Gin, House Flavored Tonic*

Blueberry Whiskey Sour ~ *Michter's Bourbon, Riserva Speciale Rubino Vermouth Di Torino  
Blueberry, Lemon*

## SET BRUNCH

*3 Courses 65*

### STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas

Tomato and Summer Berries, Red Chili, Sherry Vinaigrette, Pistachio and Mint

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

Burrata with Heirloom Tomato and Basil +5

Corn Soup, Lime, Chili and Basil

Crab Cake, Cherry Tomatoes and Raspberry Vinaigrette

Grilled Octopus, Green Olive-Citrus Dressing, Capers, Mint and Arugula +8

Crispy Calamari, Yuzu Dipping Sauce and Sesame

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

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing

Bucatini, Smoked Bacon, Tomato, Jalapeño and Arugula

Roasted Sea Trout, Corn, Scallions, Fragrant Lime-Corn Broth

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

Crackling Chicken, Creamed Corn, Lime, Buttered Hot Sauce

Gruyere Cheeseburger with Crunchy Onion, Caramelized Onion Jus

Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette

### DESSERTS

Lemon Almond Cake with Ginger, Glazed Apricot, Apricot Sorbet

Sour Cherry Pie, Pistachio Ice Cream

Mango Pudding, Mango Sorbet

Choice of 2 Scoops Sorbet / Ice Cream

## COCKTAILS

Lychee Raspberry Bellini	24
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Strawberry Vodka Lemonade	24
<i>Grey Goose Vodka, Strawberry, Thai Basil, Lemon</i>	
Watermelon & Cilantro	24
<i>Bombay Sapphire Gin, Watermelon, Lime, Cilantro</i>	
Negroni	27
<i>Choice of Gin, Carpano Antica Formula Sweet Vermouth, Campari</i>	
Ginger Margarita	25
<i>Patron Reposado, Cointreau, Ginger, Lime</i>	
Basil Daiquiri	24
<i>Plantation 3 Stars Rum, Basil, Lime</i>	
Blueberry Whiskey Sour	24
<i>Michter's Bourbon, Riserva Speciale Rubino Vermouth Di Torino, Blueberry, Lemon</i>	

## MOCKTAILS

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

## DRAUGHT BEER

Asahi Super Dry ~ Japan	19
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## 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 Cuvée Jean-Georges Brut Réserve Mareuil-sur-Aÿ, Champagne, France	32	
NV	Taittinger Brut Réserve Reims, Champagne, France	27	
NV	Giusti Asolo Prosecco Superiore Brut Asolo, Veneto, Italy	20	
<b>Premium White</b>		150ml	
<i>Served with Coravin Preservation System</i>			
2018	Thibaud Boudignon "Clos de la Hutte" Chenin Blanc Savennières, Loire Valley, France	50	
2020	Domaine Marc-Morey & Fils Blanc Chassagne-Montrachet, Bourgogne, France	60	
<b>White</b>		450ml	150ml
2018	Como Estate Viognier Margaret River, Western Australia, Australia	81	28
2021	Domaine du Mont-Epin Chardonnay Mâcon-Péronne, Bourgogne, 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
2022	Loveblock 'Tee' Marlborough, New Zealand	81	23
<b>Rosé</b>		450ml	150ml
2021	Château d'Esclans Whispering Angel Côtes de Provence, France	72	25

<b>Premium Red</b>		150ml
<i>Served with Coravin Preservation System</i>		
2015	Louis Jadot Les Charmes Pinot Noir Chambolle-Musigny 1er Cru, Bourgogne, France	60
NV	Cain Vineyard & Winery Cain Cuvee Napa Valley, California, USA	46
<b>Red</b>		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
2020	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 Somméré Pinot Noir Bourgogne Rouge, Bourgogne, France	81 28
<b>Sweet</b>		90ml
2018	Bila-Haut M. Chapoutier Rimage Grenache Noir Banyuls, Languedoc-Roussillon, France	22
2019	Ch. 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
Sweet Pea Guacamole, 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 Heirloom Tomato and Basil	35
Crab Cake, Cherry Tomatoes and Raspberry Vinaigrette	35
Crispy Calamari, Yuzu Dipping Sauce and Sesame	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

Bucatini, Smoked Bacon, Tomato, Jalapeño and Arugula	28
Tagliatelle with Clams, Grated Broccoli, Black Pepper and Mint	32
Squash Blossom Pizza, Summer Squash, Sungold Tomato Mozzarella and Ricotta Cheese	32
Tomato, Mozzarella and Basil Pizza	22
Black Truffle, Three Cheese and Farm Egg Pizza	38

## ENTREES

Roasted Sea Trout, Corn, Scallions, Fragrant Lime-Corn Broth	38
Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes	48
Crackling Chicken, Creamed Corn, Lime, Buttered Hot Sauce	35
Bacon Wrapped SRF Pork Chop, Glazed Apricots, Cauliflower, Horseradish	65
Gruyere Cheeseburger with Crunchy Onion, Caramelized Onion Jus	38
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette	35

## SIMPLY GRILLED

Cod	46
Tiger Prawns	44
SRF Pork Chop	62
Maimoa Lamb Chops	58
Westholme Wagyu Tenderloin	102
Westholme Wagyu Ribeye	110

SAUCES	3
Buttered Hot Sauce	
Black Peppercorn Condiment	
Onion Jus	

SIDES	
Ginger Rice	8
French Fries	12
Crispy Potatoes, Fresno Dressing	12
Potato Purée	12
Broccolini, Lemon and Chili	15
Sautéed Corn, Scallion and Jalapeño with Lime	12

Chef Jean-Georges Vongerichten  
Executive Chef Bryan Soon