

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	
Robert Mondavi Twin Oaks Cabernet Sauvignon, NV, California, USA	
Ruffino Vino Rosato "Rosatello" NV, Tuscany, Italy	
Asahi Super Dry, Japan	

COCKTAILS

Yuzu Drop ~ <i>Grey Goose Vodka, Cointreau, Lime, Yuzu</i>
Mandarin Mojito ~ <i>Plantation 3 Stars Rum, Mandarin, Lime, Mint, Soda</i>
Ginger Margarita ~ <i>Patron Reposado Tequila, Cointreau, Ginger, Lime</i>
Lychee Raspberry Bellini ~ <i>Bolla Prosecco, Lychee, Raspberry</i>
Passion Fruit Whiskey Fizz ~ <i>Maker's Mark Bourbon, Passion Fruit, Lime</i>
Cucumber Martini ~ <i>Bombay Sapphire Gin, Cucumber, Mint, Lemon</i>
Espresso Martini ~ <i>Grey Goose Vodka, Mr, Black Cold Brew, Espresso</i>
Bloody Mary ~ <i>Grey Goose Vodka, Fermented Spiced Tomato Juice</i>
Negroni ~ <i>Bombay Sapphire Gin, Campari, Martini Rosso Vermouth</i>
Aperol Spritz ~ <i>Aperol, Bolla Prosecco, Soda</i>
Limoncello Spritz ~ <i>Pallini Limoncello, Bolla Prosecco, Soda</i>
Broski Tonic ~ <i>Hendrick's Gin, House Flavored Tonic</i>
Kir ~ <i>Crème De Casis, Bolla Prosecco</i>

SET BRUNCH

3 Courses 68

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas

Arugula Salad, Shaved Asparagus, Manchego Cheese, Green Olive Dressing

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

Burrata with Amalfi Lemon Jam, Basil +5

Sweet Pea Soup with Parmesan Foam

Crab Lettuce Cups, Avocado Yuzu Puree

Grilled Octopus, Calabrian Chili Vinaigrette, Edamame, Fennel +8

Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli

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

Tagliatelle, Caramelized Romanesco, Basil-Pistachio Pesto

Seared Sea Trout, Pistachio Crust, Spring Onion Vinaigrette, Passion Fruit

Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes +1.5

Crackling Chicken, Spinach, Buttered Hot Sauce

Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries

Veal Milanese with Bitter Greens Salad, Figs and Parmesan

DESSERTS

Citrus Pavlova, Blood Orange Sorbet

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet

Choice of 2 Scoops Sorbet / Ice Cream








Chef Jean-Georges Vongerichten

Executive Chef Bryan Soon

COCKTAILS

Lychee Raspberry Bellini <i>Bolla Prosecco, Lychee, Raspberry</i>	20
Yuzu Drop <i>Grey Goose Vodka, Cointreau, Lime, Yuzu</i>	20
Cucumber Martini <i>Bombay Sapphire Gin, Cucumber, Mint, Lemon</i>	20
Barrel Aged Negroni <i>(tablesides service)</i> <i>Bombay Premier Cru Gin, Homemade Digestive, Homemade Sweet Vermouth</i>	27
Negroni <i>Choice of Gin, Carpano Antica Formula Sweet Vermouth, Campari</i>	25
Ginger Margarita <i>Patron Reposado Tequila, Cointreau, Ginger, Lime</i>	22
Mandarin Mojito <i>Diplomatico Planas Rum, Mandarin, Lime, Mint, Soda</i>	20
Passion Fruit Whiskey Fizz <i>Woodford Reserve Bourbon, Passion Fruit, Lime</i>	20

MOCKTAILS

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

DRAUGHT BEER

Asahi Super Dry ~ Japan	15
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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
2021	Giusti Rosalia Prosecco Millesimato Extra Dry DOC Asolo, Veneto, Italy	20
		150ml
2021	Howard Park "Petit Jeté" Blanc de Blancs Margaret River, Australia	25
Premium White		150ml
<i>Served with Coravin Preservation System</i>		
2018	Château Yvonne, Saumur « Yvonne » Saumur, Loire Valley, France	35
2020	La Spinetta "Lidia" Chardonnay Mango, Piemonte, Italy	60
White		450ml 150ml
2018	Como Estate Reserve Viognier Margaret River, Western Australia, Australia	81 28
2022	Thorne & Daughter « Rocking Horse » Western Cape, South Africa	81 28
2021	Ministry of Clouds Riesling Clare Valley, South Australia, Australia	72 25
2021	Domaine Jonathan Pabiot "Leon" Pouilly-Fume, Loire Valley, France	88 27
2021	Domaine du Mont Epin, Chardonnay Macon-Peronne, Bourgogne, France	81 28
Rosé		450ml 150ml
2021	Château d'Esclans Whispering Angel Côtes de Provence, France	72 25

Premium Red 150ml
Served with Coravin Preservation System

2016	Louis Jadot « Petite Chapelle » Pinot Noir Gevrey-Chambertin 1er Cru, Bourgogne, France	60
2018	Acranum IL Fauno di Acranum Toscana IGT, Tuscany, Italy	46

Red 450ml 150ml

2017	Torres La Carbonera 'Las Pisadas' Tempranillo Rioja DOCa, Spain	72	25
2019	Querciabella, Chianti Classico Chianti DOCG, Tuscany, Italy	80	28
2020	Luigi Bosca Del Sangre, Malbec Paraje Altamita, Mendoza, Argentina	75	26
2022	Yering Station, Pinot Noir Yarra Valley, Australia	82	28
2022	Yannick Amirault « La Mine » Saint Nicolas De Bourgueil, Loire Valley, France	79	27

Sweet 90ml

2008	Quinta Da Romaneira Vintage Port Duriense VR, Douro Valley, France	30
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

CAVIAR CREATION

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

BRUNCH

Baked Eggs, Asparagus, Crispy Bacon, Fontina Cheese 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

STARTERS

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 Amalfi Lemon Jam, Basil	36
Crab Lettuce Cups, Avocado Yuzu Puree	28
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli	25

PASTA AND PIZZA

Tagliatelle, Caramelized Romanesco, Basil-Pistachio Pesto	28
Angel Hair with Rock Shrimp Scampi, Calabrian Chili and Kale	35
Artichoke and Bacon Pizza	32
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38

ENTREES

Seared Sea Trout, Pistachio Crust, Spring Onion Vinaigrette, Passion Fruit	38
Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes	48
Crackling Chicken, Spinach, Buttered Hot Sauce	35
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	38
Veal Milanese with Bitter Greens Salad, Figs and Parmesan	38

SIMPLY GRILLED

Cod	46
Tiger Prawns	44
Maimoa Lamb Chops	58
Black Market Angus Ribeye	98
Westholme Wagyu Tenderloin	102

SAUCES 3

Buttered Hot Sauce, Aleppo Pepper Sauce or Red Curry

SIDES

Ginger Rice 8

French Fries 12

Crispy Potatoes, Fresno Dressing 12

Broccolini, Lemon and Chili 15

Grilled Asparagus, Oil Cured Olive, Farm Egg 15

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