

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 ~ Grey Goose Vodka, Cointreau, Lime, Yuzu  
Mandarin Mojito ~ Plantation 3 Stars Rum, Mandarin, Lime, Mint, Soda  
Ginger Margarita ~ Patron Reposado Tequila, Cointreau, Ginger, Lime  
Lychee Raspberry Bellini ~ Bolla Prosecco, Lychee, Raspberry  
Passion Fruit Whiskey Fizz ~ Maker's Mark Bourbon, Passion Fruit, Lime  
Cucumber Martini ~ Bombay Sapphire Gin, Cucumber, Mint, Lemon  
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 ~ Hendrick's Gin, House Flavored Tonic  
Kir ~ Crème De Casis, Bolla Prosecco

## 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 +15

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

## 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>(tablesideservice)</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

<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

		150ml
2021	Howard Park "Petit Jeté" Blanc de Blancs Margaret River, Australia	25

<b>Premium White</b>		150ml
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*Served with Coravin Preservation System*

2018	Château Yvonne, Saumur « Yvonne » Saumur, Loire Valley, France	35
2020	La Spinetta "Lidia" Chardonnay Mango, Piemonte, Italy	60

<b>White</b>		450ml	150ml
2018	Como Estate Reserve Viognier Margaret River, Western Australia, Australia	81	28
2019	Familia Torres, Reserva Digna, Sauvignon Blanc Curico Valley, Chile	68	24
2020	Domaine de Montmain, Bourgogne Aligoté Bourgogne, France	78	27
2020	689 Cellars "Submission", Chardonnay Napa Valley, California, USA	80	28
2022	Brogli, Gavi di Gavi « La Meirana » Gavi DOCG, Piemont, Italy	72	25

<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>			
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
<b>Red</b>		450ml	150ml
2018	Yering Station, Cabernet Sauvignon Yarra Valley, Australia	82	30
2019	Villa Poggio Salvi, Sangiovese Rosso di Montalcino DOCG, Tuscany, Italy	75	26
2020	Ferraton Père & Fils « Les Pichères » Syrah Crozes-Hermitage, Rhone Valley, France	82	30
2021	Fullerton Family "Three Otters" Pinot noir Willamette Valley, Oregon, USA	78	27
2022	Yannick Amirault « La Mine » Saint Nicolas De Bourgueil, Loire Valley, France	79	27
<b>Sweet</b>		90ml	
2008	Quinta Da Romaneira Vintage Port Duriense VR, Douro Valley, France		30
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

Chef Jean-Georges Vongerichten  
Executive Chef Bryan Soon