

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

COCKTAILS

Strawberry & Herb Martini ~ *Strawberry infused, Grey Goose Vodka, Strawberry Vermouth, Lemongrass, Thai Basil*

Summer Rum Punch ~ *Diplomatico Planas Rum, Diplomatico Reserva Rum, Lychee, Raspberry, Pineapple, Elderflower*

Cantarito ~ *Patron Reposado Tequila, Grapefruit, Lime, Orange, Grapefruit Soda*

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

Young Ginger Julep ~ *Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon*

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*

SET BRUNCH

3 Courses 68

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas

Heirloom Tomatoes, Summer Fruits, Habanero Vinaigrette

Kale Salad with Sunburst Tomato Vinaigrette, Green Chili and Mint

Burrata with Amalfi Lemon Jam, Basil +5

Corn Soup, Lime, Chili and Basil

Crab Lettuce Cups, Avocado Yuzu Puree

Grilled Octopus, Calabrian Chili Vinaigrette, Sungold Tomato, 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

Charred Corn Raviolis, Cherry Tomato Salad, Basil Fondue

Seared Sea Trout, Caramelized Fennel, Herbal Broth, Lemon Potato Purée

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

Crackling Chicken, Creamed Corn, Buttered Hot Sauce

Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries

Veal Milanese with Heirloom Tomatoes and Arugula Salad

Red Wine Vinaigrette

DESSERTS

Lemon Almond Cake, Glazed Apricot, Apricot 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 |
| Strawberry & Herb Martini <i>Strawberry infused, Grey Goose Vodka, Strawberry Vermouth, Lemongrass, Thai Basil</i> | 20 |
| Cucumber Martini <i>Bombay Sapphire Gin, Cucumber, Mint, Lemon</i> | 20 |
| Gin Martini (tableside service) <i>Gardener Gin, Homemade Dry Vermouth</i> | 25 |
| Barrel Aged Negroni (tableside service) <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 |
| Cantarito <i>Patron Reposado Tequila, Grapefruit, Lime, Orange, Grapefruit Soda</i> | 22 |
| Summer Rum Punch <i>Diplomatico Planas Rum, Diplomatico Reserva Rum, Lychee, Raspberry, Pineapple, Elderflower</i> | 20 |
| Young Ginger Julep <i>Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon</i> | 20 |

MOCKTAILS

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

DRAUGHT BEER

| | |
|-------------------------|----|
| Asahi Super Dry ~ Japan | 15 |
|-------------------------|----|

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 |
| | | 150ml |
| NV | 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 |
| 2016 | Domaine Valentin Zusslin, Reisling Grand Cru Pfingstberg, Alsace, France | 52 |
| White | | 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 | Doamine de Montmain, Bourgogne Aligoté Bourgogne, France | 78 27 |
| 2020 | 689 Cellars "Submission", Chardonnay Napa Valley, California, USA | 80 28 |
| 2022 | Broglia, Gavi Di Gavi « La Meirana » Macon-Peronne, Bourgogne, France | 72 25 |
| 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 |
| 2017 | Giacomo Montresor 'Fondatore' Amarone della Valpolicella DOCG, Veneto, Italy | 45 |

Red 450ml 150ml

| | | | |
|------|--|----|----|
| 2018 | Yerring 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 Willamette Valley, Oregon, USA | 82 | 30 |
| 2021 | Fullerton Family "Three Otters" Pinot Noir Yarra Valley, Australia | 78 | 27 |
| 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 Banyuls, Languedoc-Roussillon, France | 30 |
| 2019 | Ch. Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France | 18 |

CAVIAR CREATION

| | |
|--|-----|
| Egg Caviar with Vodka Whipped Cream | 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 Salad with Sunburst Tomato Vinaigrette, Green Chili and Mint <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 |
| 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 |

PASTA AND PIZZA

| | |
|--|----|
| Charred Corn Ravioli, Cherry Tomato Salad, Basil Fondue | 28 |
| Angel Hair with Rock Shrimp Scampi, Calabrian Chili and Kale | 35 |
| Avocado Pizza, Jalapeño, Cilantro and Lime | 28 |
| Tomato, Mozzarella and Basil Pizza | 22 |
| Black Truffle and Fontina Cheese Pizza | 38 |

ENTREES

| | |
|--|----|
| Seared Sea Trout, Caramelized Fennel, Herbal Broth, Lemon Potato Purée | 38 |
| Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes | 48 |
| Crackling Chicken, Creamed Corn, Buttered Hot Sauce | 35 |
| Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries | 38 |
| Veal Milanese with Heirloom Tomatoes and Arugula Salad | 35 |
| Red Wine Vinaigrette | |

SIMPLY GRILLED

| | |
|----------------------------|-----|
| Red Sea Bream | 44 |
| Tiger Prawns | 44 |
| Maimoa Lamb Chops | 58 |
| Black Market Angus Ribeye | 98 |
| Westholme Wagyu Tenderloin | 102 |

SAUCES

| | |
|------------------------------|---|
| Buttered Hot Sauce, Beef Jus | 3 |
|------------------------------|---|

SIDES

| | |
|----------------------------------|----|
| Ginger Rice | 8 |
| French Fries | 12 |
| Potato Purée | 12 |
| Crispy Potatoes, Fresno Dressing | 12 |
| Broccolini, Lemon and Chili | 15 |
| Artichokes and Peas | 15 |

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon