

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, Cantaloupe*

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 and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons

Burrata with Amalfi Lemon Jam, Basil +5

Corn Soup, Lime, Chili and Basil

Crab Lettuce Cups, Avocado Yuzu Purée

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 +15

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	20
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Strawberry & Herb Martini	20
<i>Strawberry infused, Grey Goose Vodka, Strawberry Vermouth, Lemongrass, Thai Basil</i>	
Cucumber Martini	20
<i>Bombay Sapphire Gin, Cucumber, Mint, Lemon</i>	
Gin Martini (tableside service)	25
<i>Gardener Gin, Homemade Dry Vermouth</i>	
Barrel Aged Negroni (tableside service)	27
<i>Bombay Premier Cru Gin, Homemade Digestive, Homemade Sweet Vermouth</i>	
Negroni	25
<i>Choice of Gin, Carpano Antica Formula Sweet Vermouth, Campari</i>	
Cantarito	22
<i>Patron Reposado Tequila, Grapefruit, Lime, Orange, Grapefruit Soda</i>	
Summer Rum Punch	20
<i>Diplomatico Planas Rum, Diplomatico Reserva Rum, Lychee, Raspberry Pineapple, Elderflower, Cantaloupe</i>	
Young Ginger Julep	20
<i>Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon</i>	

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
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WINE BY THE GLASS / CARAFE

Sparkling		125ml
NV	Petit – Lebrun & Fils, Blanc de Blancs Grand Cru Avize, 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, Western Australia, Australia	25
Premium White		150ml
<i>Served with Coravin Preservation System</i>		
2016	Domaine Valentin Zusslin, Riesling Grand Cru Pfingstberg, Alsace, France	52
2022	Sancerre Delaporte “Monts Damnes” Sancerre, Loire Valley, France	39
White		450ml 150ml
2018	Como Estate Reserve Viognier Margaret River, Western Australia, Australia	81 28
2021	689 Cellars “Submission”, Chardonnay Napa Valley, California, USA	80 28
2022	Inama Soave Classico Soave DOC, Veneto, Italy	66 23
2022	Brogliola, Gavi di Gavi « La Meirana » Gavi DOCG, Piedmont, Italy	72 25
2023	Familia Torres, Reserva Digna, Sauvignon Blanc Curico Valley, Chile	68 24
Rosé		450ml 150ml
2023	Château d’Esclans Whispering Angel Côtes de Provence, France	72 25

Premium Red		150ml
<i>Served with Coravin Preservation System</i>		
2015	Tenimenti Rossi Cairo « Tenuta Cucco » Barolo DOCG, Piedmont, Italy	53
2016	Louis Jadot « Petite Chapelle » Gevrey-Chambertin 1 ^{er} Cru, Bourgogne, France	60
Red		450ml 150ml
2019	Yering Station, Cabernet Sauvignon Yarra Valley, Australia	82 30
2021	Ferraton Père & Fils « Les Pichères » Syrah Crozes-Hermitage, Rhone Valley, France	82 30
2022	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
2022	Villa Poggio Salvi, Sangiovese Rosso di Montalcino DOCG, Tuscany, Italy	75 26
Sweet		90ml
2008	Quinta Da Romaneira Vintage Port Duriense VR, Douro Valley, France	30
2020	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 and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, 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 Purée	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 Red Wine Vinaigrette	35

SIMPLY GRILLED

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

SAUCES	3
Buttered Hot Sauce, Black Pepper Condiment, Beef Jus	
SIDES	
Ginger Rice	8
French Fries	12
Potato Purée	12
Crispy Potatoes, Fresno Dressing	12
Broccolini, Lemon and Chili	15
Artichokes and Peas	15