

CHAMPAGNE O'CLOCK ( <i>Last Order 1.30PM</i> )	3 Hours
PREMIUM CHAMPAGNE FREE FLOW	248
Billecart-Salmon Blanc de Blancs Grand Cru NV	
CHAMPAGNE FREE FLOW	168
Billecart-Salmon Brut Réserve NV	
REGULAR FREE FLOW	108
Lamberti 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	
Lychee Raspberry Bellini ~ <i>Lamberti Prosecco, Lychee, Raspberry</i>	
Yuzu Vodka Spritz ~ <i>Grey Goose Vodka, Lumina Triple Sec, Yuzu, Lamberti Prosecco, Tonic</i>	
Cucumber Martini ~ <i>Fords Gin, Cucumber, Mint, Lemon</i>	
Basil Lime Daiquiri ~ <i>Diplomatico Planas Rum, Basil, Lime</i>	
Cantarito ~ <i>Patron Silver Tequila, Grapefruit, Lime, Orange, Grapefruit Soda</i>	
Tropical Old Fashion ~ <i>Banana Infused Diplomatico Reserva Rum, Pineapple, Orange Bitters</i>	
Young Ginger Julep ~ <i>Woodford Reserve Bourbon, Mint, Ginger, Honey, 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>Fords Gin, Campari, Cocchi Storico</i>	
Pickled Me Tonic ~ <i>Forty Spotted Citrus Pepperberry Gin, Pickled Tomato, House Tonic</i>	
Aperol Spritz ~ <i>Aperol, Lamberti Prosecco, Soda</i>	
Limoncello Spritz ~ <i>Pallini Limoncello, Lamberti Prosecco, Soda</i>	
Hugo Spritz ~ <i>Eldoria Elderflower, Lamberti Prosecco, Soda</i>	

## SET BRUNCH

3 Courses 58

### STARTERS

Wild Blueberry Bowl, Toasted Oats, Maple Peanut Butter, Seasonal Fruits  
Sweet Pea Guacamole, Warm Crunchy Tortillas  
Crushed Beets, Lemon Yogurt and Muscat Grapes  
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons  
Burrata with Citrus Salad and Basil +8  
Butternut Squash Minestrone, Sourdough Croutons and Basil  
Crab Crostini with Garlic Aioli and Avocado +5  
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli

### MAINS

Avocado on Toast, Chili Flakes, Olive Oil, Micro Greens  
*Poached Eggs or Smoked Salmon*  
Eggs Benedict, Crispy Potatoes and Tomatoes  
*Ham or Smoked Salmon +6*  
Crispy Bacon and Avocado Egg Sandwich, French Fries +5  
French Toast with Strawberries, Crème Anglaise and Caramel Sauce  
Buttermilk Pancakes, Banana and Berries, Maple Syrup  
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing +8  
Spaghetti Cacio E Pepe  
Spicy Sausage and Kale Pizza


### DESSERT

Hazelnut Praline Choux Puff, Cider Reduction, Apple Sorbet  
Blueberry Basque Tart, Crème Fraîche  
Choice of 2 Scoops Sorbet or Ice Cream

## COCKTAILS

Lychee Raspberry Bellini	20
<i>Lamberti Prosecco, Lychee, Raspberry</i>	
Yuzu Vodka Spritz	22
<i>Grey Goose Vodka, Lumina Triple Sec, Yuzu, Lamberti Prosecco, Tonic</i>	
Cucumber Martini	20
<i>Fords Gin, Cucumber, Mint, Lemon</i>	
Basil Lime Daiquiri	20
<i>Diplomatico Planas Rum, Basil, Lime</i>	
Cantarito	20
<i>Herradura Reposado Tequila, Grapefruit, Lime, Orange, Grapefruit Soda</i>	
Tropical Old Fashioned	22
<i>Grey Goose Vodka, Cointreau, Yuzu Juice, Lamberti Prosecco, Tonic</i>	
Young Ginger Julep	22
<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
Geisshugel Blonde Lager ~ Germany	16

## WINE BY THE GLASS / CARAFE

<b>Sparkling</b>		<b>125ml</b>
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
2022	Domaine Siebert, Crémant d' Alsace Molsheim, Alsace, France	150ml 25
<b>Premium White</b>		<b>150ml</b>
<i>Served with Coravin Preservation System</i>		
2016	Domaine Valentin Zusslin, Riesling Grand Cru Pfingstberg, Alsace, France	52
2022	Domaine Delaporte "Silex", Sauvignon Blanc Sancerre, Loire Valley, France	39
<b>White</b>		<b>450ml 150ml</b>
2018	Como Estate Reserve Viognier Margaret River, Western Australia, Australia	81 28
2021	Domaine Fournier, Metenou-Salon, Sauvignon Blanc Loire Valley, France	82 30
2022	Domaine de la Croix Senaillet, Macon Davaye Bourgogne, France	78 27
2022	Brogli, Gavi di Gavi « La Meirana » Gavi DOCG, Piedmont, Italy	72 25
2022	Anton Bauer "Toni's", Gruner Veltliner Curico Valley, Chile	65 25
<b>Rosé</b>		<b>450ml 150ml</b>
2023	Château d'Esclans Whispering Angel Côtes de Provence, France	72 25

<b>Premium Red</b>		<b>150ml</b>
<i>Served with Coravin Preservation System</i>		
2014	Louis Jadot « Petite Chapelle » Gevrey-Chambertin 1 <sup>er</sup> Cru, Bourgogne, France	60
2015	Tenimenti Rossi Cairo « Tenuta Cucco » Barolo DOCG, Piedmont, Italy	53
<b>Red</b>		<b>450ml 150ml</b>
2020	Domaine Montirius « La Muse Papilles » Grenache Yarra Valley, Australia	82 30
2020	Le Couvent des Jacobins « Menut des Jacobins » Saint-Emilion Grand Cru, Bordeaux, 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
2023	Torbreck Woodcutter's, Shiraz Barossa Valley, South Australia, Australia	82 30
<b>Sweet</b>		<b>90ml</b>
2020	Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France	18
NV	Louis Jadot Marc de Bouraoane "A La Mascotte" Bourgogne, France	30

**CAVIAR CREATION**

Egg Caviar with Vodka Whipped Cream	50
Toasted Egg Yolk and Caviar with Herbs	50
Kaviari Kristal Caviar 30 grams, Brioche and Traditional Accompaniments	150

**BRUNCH**

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	38
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	22
Wild Blueberry Bowl, Toasted Oats, Maple Peanut Butter, Seasonal Fruit	24
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 Citrus Salad and Basil	36
Crab Crostini with Garlic Aioli and Avocado	32
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli	25
Avocado on Toast, Chili Flakes, Olive Oil, Micro Greens <i>Poached Eggs or Smoked Salmon</i>	24
Eggs Benedict, Crispy Potatoes and Tomatoes <i>Ham 26, Spinach 28, Smoked Salmon 38</i>	
Crispy Bacon and Avocado Egg Sandwich, French Fries	32
French Toast with Strawberries, Crème Anglaise and Caramel Sauce	24
Buttermilk Pancakes, Banana and Berries, Maple Syrup	24

**PASTA AND PIZZA**

Spaghetti Cacio E Pepe	25
Lumache, Rock Shrimp, Spicy Tomato Sauce	35
Spicy Sausage and Kale Pizza	28
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38

**ENTREES**

Mushroom Crusted Salmon Trout, Potato Purée, Lemon Emulsion and Herbs	38
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime	58
Crackling Chicken, Wild Rice, Broccoli Rabe, Buttered Hot Sauce	38
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	38
Veal Milanese with Sweet Potato, Dried Cranberries and Arugula	38

SIMPLY GRILLED All served with Mesclun Salad and Sriracha Foam	
Madai	44
Tiger Prawns	54
Maimoa Lamb Chops	62
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
Brussels Sprouts with Chilies, Mint, Pecorino Cheese	15

Chef Jean-Georges Vongerichten  
Executive Chef Bryan Soon