

CHAMPAGNE O'CLOCK *(Last Order 1.30pm)* 3 Hours

PREMIUM CHAMPAGNE FREE FLOW 248
Billecart-Salmon "Le Rosé"

CHAMPAGNE FREE FLOW 168
Billecart-Salmon "Le Réserve" NV

REGULAR FREE FLOW 108
Bolla Blue 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 ~ Bolla Blue Prosecco, Lychee, Raspberry
Yuzu Vodka Spritz ~ Grey Goose Vodka, Lumina Triple Sec, Yuzu, Bolla Blue Prosecco, Tonic
Cucumber Martini ~ Fords Gin, Cucumber, Mint, Lemon
Mezcal Maracuya ~ Montelobus Espadin Mezcal, Amaro Montenegro, Passion Fruit, Coconut, Lime, Bitters
Mango Essence and Guajillo ~ Herradura Reposado Tequila, Ancho Reyes, Mango, Lime, Guajillo Chilli
Matcha Colada ~ Diplomatico Reserva Rum, Coconut Milk, Pineapple, Lime, Matcha
Young Ginger Julep ~ Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon
Espresso Martini ~ Grey Goose Vodka, Mr. Black Cold Brew, Espresso
Bloody Mary ~ Grey Goose Vodka, Fermented Spiced Tomato Juice
Negroni ~ Fords Gin, Campari, Cocchi Storico
Gin Of the Day ~ Served with House Tonic or Soda
Aperol Spritz ~ Aperol, Bolla Blue Prosecco, Soda
Limoncello Spritz ~ Pallini Limoncello, Bolla Blue Prosecco, Soda
Hugo Spritz ~ Eldoria Elderflower, Bolla Blue Prosecco, Soda



SET BRUNCH

3 Courses 58

STARTERS

Wild Blueberry Bowl, Toasted Oats, Maple Peanut Butter, Seasonal Fruits

Sweet Pea Guacamole, Warm Crunchy Tortillas

Asparagus with Blue Cheese Dressing, Crumbled Bacon and Herbs

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

Burrata with Citrus Salad and Basil +8

Sweet Pea Soup with Parmesan Foam

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, Pecorino and Parmesan, Black Pepper

Spicy Sausage and Kale Pizza

DESSERT

Hazelnut Praline Choux Puff, Cider Reduction, Apple Sorbet

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet

Choice of 2 Scoops Sorbet or Ice Cream

COCKTAILS

Lychee Raspberry Bellini	20
<i>Bolla Blue Prosecco, Lychee, Raspberry</i>	
Yuzu Vodka Spritz	22
<i>Grey Goose Vodka, Lumina Triple Sec, Yuzu, Bolla Blue Prosecco, Tonic</i>	
Cucumber Martini	20
<i>Fords Gin, Cucumber, Mint, Lemon</i>	
Mezcal Maracuya	22
<i>Montelobus Espadin Mezcal, Amaro Montenegro, Passion Fruit, Coconut, Lime, Bitters</i>	
Mango Essence and Guajillo	22
<i>Herradura Reposado Tequila, Ancho Reyes, Mango, Lime, Guajillo Chili</i>	
Matcha Colada	20
<i>Diplomatico Reserva Rum, Coconut Milk, Pineapple, Lime, Matcha</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
Mango Guajillo Soda		13
Juice of The Day		10

DRAUGHT BEER

Asahi Super Dry ~ Japan	15
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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 Fruits	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, Pecorino and Parmesan, Black Pepper	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
Taylor Preston Lamb Chops	62
Black Market Angus Ribeye	98
Westholme Wagyu Tenderloin	102



SAUCES	3
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Buttered Hot Sauce, Smoked Chili Glaze, Beef Jus

SIDES	
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Ginger Rice	8
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French Fries	12
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Potato Purée	12
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Crispy Potatoes, Fresno Dressing	12
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Broccolini, Lemon and Chili	15
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Grilled Asparagus, Oil Cured Black Olive and Farm Egg	18
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Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon

All prices subject to 10% service charge and prevailing government taxes