

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

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

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 Cheese, Croutons
Burrata with Fresh Strawberry Compote, Black Pepper 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 Cheese, 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 with Caviar and Herbs	50
Kaviari Kristal Caviar, Warm Crème Fraîche Blinis and Condiments	150

BRUNCH

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	22
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	38
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 Cheese, Croutons <i>Add Shrimp +14, Sea Trout +12, Chicken +8</i>	22
Burrata with Fresh Strawberry Compote, Black Pepper and Basil	36
Crab Crostini with Garlic Aioli and Avocado	32
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
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 Cheese, Black Pepper	25
Lumache with Rock Shrimp, Spicy Tomato Sauce, Basil	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
Fried Crackling Chicken, Wild Rice, Broccoli Rabe, Buttery Hot Sauce	38
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	38
Veal Milanese with Sweet Potato, Dried Cranberries and Arugula	38

SIMPLY GRILLED served with Mesclun Salad and Sriracha Foam

Salmon Trout	34
Madai	44
Tiger Prawns	54
Chicken	34
Taylor Preston Lamb Chops	62
Black Market Angus Ribeye	98
Westholme Wagyu Tenderloin	102



SAUCES	3
Buttery Hot Sauce, Smoked Chili Glaze, Beef Jus	
SIDES	
Ginger Rice	8
French Fries	12
Potato Purée	12
Crispy Potatoes, Fresno Dressing	12
Broccolini, Lemon and Chili	15
Grilled Asparagus, Oil Cured Black Olive and Farm Egg	18

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon

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