

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  
Guacamole with Sungold Tomato Salsa and 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

Mango Sago Pudding, Mango Sorbet  
Thai Chocolate Tart, Pandan Lime 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 |
|-------------------------|----|

## 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 |
| Guacamole with Sungold Tomato Salsa and Warm Crunchy Tortillas                                                          | 22 |
| Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons<br><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<br><i>Poached Eggs or Smoked Salmon</i>                         | 24 |
| Eggs Benedict, Crispy Potatoes and Tomatoes<br><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 |
| Avocado Pizza, Jalapeño, Cilantro and Lime                         | 28 |

## ENTREES

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| Crispy Skin Salmon Trout, Fragrant Lemon-Chili Emulsion<br>Caramelized Fennel | 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 Tomato and Arugula Salad, Red Wine Vinaigrette             | 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