

CHAMPAGNE O'CLOCK <i>(Last Order 1.30pm)</i>	3 Hours
PREMIUM CHAMPAGNE FREE FLOW	248
NV Billecart-Salmon Extra Brut "Le Rosé" Jean-Georges	
CHAMPAGNE FREE FLOW	168
NV Billecart-Salmon Extra Brut "Le Réserve" Jean-Georges	
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	
Sapporo Premium ~ Japan	
<b>COCKTAILS</b>	
Lychee Raspberry Bellini ~ Bolla Blue Prosecco, Lychee, Raspberry	
Watermelon Collins ~ Grey Goose Vodka, St Germain Elderflower, Cointreau, Agave, Lime Watermelon, Thai Basil, Tajin	
Lemongrass Tea Collins ~ Fords Gin, Italicus Bergamotto, Lemongrass Tea, Lemon, Soda	
Strawberry Margarita ~ Herradura Reposado Tequila, Cointreau, Strawberry, Lime Celery Bitters	
Matcha Colada ~ Diplomatico Reserva Rum, Coconut Milk, Pineapple, Lime, Matcha	
Cucumber Shiso Highball ~ Woodford Reserve Bourbon, Japanese Cucumber, Lime, Shiso Seven Spices and Salt, Soda	
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 Strawberry Compote, Black Pepper and Basil +8  
Crab Crostini with Garlic Aioli and Avocado +5  
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli  
Corn Soup, Lime, Chili and Basil

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  
Trofie, Tender Summer Beans, Cherry Tomatoes, Basil-Pistachio Pesto  
Goldbar Squash and Chorizo 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>	
Watermelon Collins	22
<i>Grey Goose Vodka, St Germain Elderflower, Cointreau, Agave, Lime, Watermelon Thai Basil, Tajin</i>	
Lemongrass Tea Collins	20
<i>Fords Gin, Italicus Bergamotto, Lemongrass Tea, Lemon, Soda</i>	
Strawberry Margarita	22
<i>Herradura Reposado Tequila, Cointreau, Strawberry, Lime, Celery Bitters</i>	
Matcha Colada	20
<i>Diplomatico Reserva Rum, Coconut Milk, Pineapple, Lime, Matcha</i>	
Cucumber Shiso Highball	20
<i>Woodford Reserve Bourbon, Japanese Cucumber, Lime, Shiso, Seven Spices and Salt, Soda</i>	

## MOCKTAILS

Lychee Raspberry Soda	 13
Basil Lemonade	 13
Fresh Coconut	 12
Fruit Tea	 12
Strawberry Lime Soda	 13
Shiso Cucumber Soda	 13
Juice of The Day	 10

## DRAUGHT BEER

Sapporo Premium ~ 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

## STARTERS

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	22
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	38
Guacamole with Sungold Tomato Salsa and 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 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

## BRUNCH

Wild Blueberry Bowl, Toasted Oats, Maple Peanut Butter, Seasonal Fruits	24
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

## ENTREES

Crispy Skin Salmon Trout, Fragrant Lemon-Chili Emulsion, Fennel	38
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime	58
Fried Crackling Chicken, Creamed Corn, Buttery Hot Sauce	38
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	38
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette	38

## PASTA AND PIZZA

Trofie, Tender Summer Beans, Cherry Tomatoes, Basil-Pistachio Pesto	28
Spaghetti, Smoked Bacon, Jalapeño and Arugula	32
Goldbar Squash and Chorizo Pizza	32
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38
Avocado Pizza, Jalapeño, Cilantro and Lime	28

## 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, Passion Fruit BBQ Sauce or Black Pepper Condiment	
SIDES	
Ginger Rice	8
French Fries	12
Potato Purée	12
Crispy Potatoes, Fresno Dressing	12
Sautéed Corn, Jalapeño and Lime	12
Grilled Asparagus, Oil Cured Black Olive and Farm Egg	18