

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	
COCKTAILS	
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 Tomatillo Salsa and Warm Crunchy Tortillas
Smashed Beets, Avocado Purée, Flavors of Tartare
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons
Burrata, Fig Compote and Aged Balsamic Vinegar, Olive Oil, Tarragon +8
Crab Crostini with Garlic Aioli and Avocado +5
Spiced Chicken Samosas, Cilantro Yogurt Dip
Cream of Tomato Soup, Sourdough, Basil and Cheddar Cheese

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 Roasted Black Figs, Vanilla and Cinnamon
Buttermilk Pancakes, Banana and Berries, Maple Syrup
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing +8
Crispy Macaroni and Cheese
Spicy Sausage and Kale Pizza

DESSERT

Concord Grape Panna Cotta, Caramelized Brioche, Grape Sorbet
Caribbean Coconut Tart, Pineapple Mint Compote, Pineapple 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 Tomatillo 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, Fig Compote and Aged Balsamic Vinegar, Olive Oil, Tarragon	36
Crab Crostini with Garlic Aioli and Avocado	32
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
Spiced Chicken Samosas, Cilantro Yogurt Dip	24

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 Roasted Black Figs, Vanilla and Cinnamon	28
Buttermilk Pancakes, Banana and Berries, Maple Syrup	24

ENTREES

Sesame Panko Crusted Salmon Trout, Citrus-Tahini Emulsion, Cauliflower	38
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime	58
Fried Crackling Chicken, Spinach, Buttery Hot Sauce	38
Cheddar Cheeseburger, Passion Fruit BBQ Sauce, Grilled Onions, Fries	38
Pork Chop with Smoked Chili Glaze, Brussels Sprouts, Sweet Onions	58

PASTA AND PIZZA

Spaghetti, Smoked Bacon, Jalapeño and Arugula	32
Crispy Macaroni and Cheese	28
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

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 or Black Pepper Condiment	
SIDES	
Ginger Rice	8
French Fries	12
Potato Purée	12
Crispy Potatoes, Fresno Dressing	12
Brussels Sprouts with Chilies, Mint, Pecorino Cheese	15
Sautéed Spinach and Herbs	18

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon

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