

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 ~ Roku Gin, Italicus Bergamotto, Lemongrass Tea, Lemon, Soda	
Strawberry Margarita ~ Patron Reposado Tequila, Cointreau, Strawberry, Lime Celery Bitters	
Pear Colada Havana Club 3yo Rum, Havana Club 7yo Rum, Asian Pear, Coconut Milk Lemon	
Blackberry Whiskey Smash ~ Maker's Mark Bourbon, Blackberry, Lemon, Lime, Mint	
Espresso Martini ~ Grey Goose Vodka, Mr. Black Cold Brew, Espresso	
Bloody Mary ~ Grey Goose Vodka, Fermented Spiced Tomato Juice	
Negroni ~ Roku 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 with Warm Crunchy Tortillas
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons
Fresh Ricotta and Strawberry Compote, Toasted Sourdough+8
Crab Crostini with Garlic Aioli and Avocado +5
Pretzel Crusted Calamari, Spicy Tomato Sauce, Grainy Mustard
Broccoli Soup, Coconut and Lime

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
Crunchy Spiced French Toast with Caramelized Apples
Buttermilk Pancakes, Banana and Berries, Maple Syrup
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing +8
Fusilli with Mushroom Bolognese, Pecorino Cheese and Chili Oil
Spicy Sausage and Kale Pizza










DESSERT

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet
Blueberry Basque Tart, Crème Fraîche
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>Roku Gin, Italicus Bergamotto, Lemongrass Tea, Lemon, Soda</i>	
Strawberry Margarita	22
<i>Patron Reposado Tequila, Cointreau, Strawberry, Lime, Celery Bitters</i>	
Pear Colada	20
<i>Havana Club 3yo Rum, Havana Club 7yo Rum, Asian Pear, Coconut Milk, Lemon</i>	
Blackberry Whiskey Smash	20
<i>Maker's Mark Bourbon, Blackberry, Lemon, Lime, Mint</i>	
Apple Sage	20
<i>Christian Drouin Le Calvados, Apple Cider Vinegar, Honey, Lemon, Sage</i>	

MOCKTAILS

Lychee Raspberry Soda	 13
Basil Lemonade	 13
Fresh Coconut	 12
Strawberry Lime Soda	 13
Apple Honey Sage	 13
Juice of The Day	 12
Red Juice ~ Carrot, Beet, Orange, Lemon, Ginger	 15
Turmeric Tonic ~ Turmeric, Honey, Lime and Lemon	 15
Young Ginger Tonic ~ Ginger, Lemon, Honey	 15

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
Bluefin Tuna Tartare, Roasted Tomato Jam, Crispy Sourdough	38
Sweet Pea Guacamole with 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
Fresh Ricotta and Strawberry Compote, Toasted Sourdough	36
Crab Crostini with Garlic Aioli and Avocado	32
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
Pretzel Crusted Calamari, Spicy Tomato Sauce, Grainy Mustard	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
Crunchy Spiced French Toast with Caramelized Apples	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
Roasted Chicken, Three Peppercorns, Lemon Confit Mashed Potatoes	38
Cheeseburger, Herbed Mayonnaise, Pickled Jalapeño, Fries	38
Pork Chop with Smoked Chili Glaze, Brussels Sprouts, Sweet Onions	58

PASTA AND PIZZA

Spaghetti, Smoked Bacon, Jalapeño and Arugula	32
Fusilli with Mushroom Bolognese, Pecorino Cheese and Chili Oil	28
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38
Spicy Sausage and Kale Pizza	28

SIMPLY PREPARED served with Mesclun Salad and Sriracha Foam

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

SAUCES	3
Aromatic Chicken Jus, Smoked Chili Glaze, Black Pepper Condiment	
SIDES	
Ginger Rice	8
French Fries	12
Mashed Potato	12
Brussels Sprouts with Chilies, Mint, Pecorino Cheese	15

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon