

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	
Cucumber Martini ~ Roku Gin, Japanese Cucumber, Lemon, Mint	
Coconut Collins ~ Coconut Oil Fat Washed Grey Goose Vodka, Ancho Verde, Giffard Coconut Liqueur, Lime, Agave Jalapeño, Club Soda	
Mojito Tropicale~ Havana Club 3yo Rum, Mango, Lime, Mint, Removed Milk, Club Soda	
Passion Fruit Paloma ~ Del Maguey Vida Mezcal, Passion Fruit Two Ways, Lime Passion Fruit Soda	
Ginger Margarita ~ Patron Reposado Tequilla, Cointreau, Ginger, Lime	
Jungle Old Fashioned ~ Maker's Mark Bourbon, Roasted Pineapple, Lime Bitters	
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 ~ St. Germain 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 <i>Bolla Blue Prosecco, Lychee, Raspberry</i>	20
Cucumber Martini <i>Roku Gin, Japanese Cucumber, Lemon, Mint</i>	22
Coconut Collins <i>Coconut Oil Fat Washed Grey Goose Vodka, Ancho Verde, Giffard Coconut Liqueur Lime, Agave Jalapeño, Club Soda</i>	24
Sorrento Vesper <i>Monkey 47 Gin, Grey Goose Vodka, Lillet Blanc, Sauternes, Lemon Bitters, Sorrento</i>	24
Mojito Tropicale <i>Havana Club 3yo Rum, Mango, Lime, Mint, Removed Milk, Club Soda</i>	22
Passion Fruit Paloma <i>Del Maguey Vida Mezcal, Passion Fruit Two Ways, Lime, Passion Fruit Soda</i>	24
Ginger Margarita <i>Patron Reposado Tequilla, Cointreau, Ginger, Lime</i>	24
Jungle Old Fashioned <i>Maker's Mark Bourbon, Roasted Pineapple, Lime Bitters</i>	24

MOCKTAILS

Lychee Raspberry Soda		13
Basil Lemonade		13
Fresh Coconut		12
Passion Fruit Lime Soda		13
Kumquat Mint Soda		13
Juice of The Day		10
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