

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	
2024 Miguel Torres "The Green Road" Sauvignon Blanc, Chile	
2023 Miguel Torres "The Green Road" Cabernet Sauvignon, Chile	
NV Miguel Torres "Sangre de Toro" Rosé, Catalunya, Spain	
Sapporo Premium ~ Japan	
<b>COCKTAILS</b>	
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  
Burrata with Fresh Strawberry Compote, Black Pepper and Basil +8  
Crab Cake with Sugar Snap Pea Remoulade +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  
Crispy Macaroni and Cheese  
Asparagus and Bacon Pizza










DESSERT

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet  
Passion Fruit Meringue Tart, Coconut Sorbet  
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
Burrata with Fresh Strawberry Compote, Black Pepper and Basil	36
Crab Cake with Sugar Snap Pea Remoulade	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
Iberico Pork Chop, Arbol Tomatillo Salsa, Cauliflower and Lime	58

## PASTA AND PIZZA

Spaghetti, Smoked Bacon, Jalapeño and Arugula	32
Crispy Macaroni and Cheese	28
Tomato, Mozzarella and Basil Pizza	22
Asparagus and Bacon Pizza	30
Black Truffle and Fontina Cheese Pizza	38

## SIMPLY PREPARED served with Mesclun Salad and Sriracha Foam

Salmon Trout	34
Toothfish	62
Tiger Prawns	54
Chicken	34
Pork Chop	54
Taylor Preston Lamb Chops	62
Black Market Angus Ribeye	98

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

Westholme Wagyu Tenderloin	102
<b>SAUCES</b>	<b>3</b>
Aromatic Chicken Jus, Arbol Tomatillo Salsa, Salsa Verde	
<b>SIDES</b>	
Ginger Rice	8
French Fries	12
Mashed Potato	12
Grilled Asparagus, Block Olive Condiment, Farm Egg	20
Broccolini, Lemon and Chili	18



Executive Chef Bryan Soon

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