

CHAMPAGNE O'CLOCK *(Last Order 2:00pm)* 2 Hours

CHAMPAGNE FREE FLOW 168

NV Billecart-Salmon Extra Brut "Le Réserve" Jean-Georges

REGULAR FREE FLOW 88

NV Bolla Blue Prosecco Extra Dry, Veneto ~ Italy

2024 Miguel Torres "The Green Road" Sauvignon Blanc ~ Chile

2023 Miguel Torres "The Green Road" Cabernet Sauvignon ~ Chile

NV Bodegas Torres "Sangre de Toro" Garnacha ~ Spain

Sapporo Premium ~ Japan

SPIRITS *(Served with Coke, Coke Light, House Tonic or Soda)*

Beefeater Gin

Tito's Vodka

Angustura 3yrs Rum

JW Black Label

COCKTAILS

Lychee Raspberry Bellini ~ Bolla Blue Prosecco, Lychee, Raspberry

Cucumber Martini ~ Roku Gin, Japanese Cucumber, Lemon, Mint

Yuzu Vodka Highball ~ Grey Goose Vodka, Yuzu Sake, Cocchi Americano, Yuzu 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 Tequila, 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

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	20
<i>Bolla Blue Prosecco, Lychee, Raspberry</i>	
Cucumber Martini	22
<i>Roku Gin, Japanese Cucumber, Lemon, Mint</i>	
Yuzu Vodka Highball	24
<i>Grey Goose Vodka, Yuzu Sake, Cocchi Americano, Yuzu Soda</i>	
Elderflower Gimlet	24
<i>Monkey 47 Gin, St Germain Elderflower, Italicus Bergamotto, Lemon, Sauvignon Blanc Lemon Bitters</i>	
Mojito Tropicale	22
<i>Havana Club 3yo Rum, Mango, Lime, Mint, Removed Milk, Club Soda</i>	
Passion Fruit Paloma	24
<i>Del Maguey Vida Mezcal, Passion Fruit Two Ways, Lime, Passion Fruit Soda</i>	
Ginger Margarita	24
<i>Patron Reposado Tequilla, Cointreau, Ginger, Lime</i>	
Jungle Old Fashioned	24
<i>Maker's Mark Bourbon, Roasted Pineapple, Lime Bitters</i>	

## 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	16
-------------------------	----

## 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
Westholme Wagyu Tenderloin	102

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

Chef Jean-Georges Vongerichten  
Executive Chef Bryan Soon