

CHAMPAGNE O'CLOCK 2.5 Hours

PREMIUM CHAMPAGNE FREE FLOW 208
Billecart-Salmon Blanc de Blancs Grand Cru NV

CHAMPAGNE FREE FLOW 128
Billecart-Salmon Brut Réserve NV

REGULAR FREE FLOW 88
Bolla 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
Asahi Super Dry, Japan

COCKTAILS

Strawberry & Herb Martini ~ *Strawberry infused, Grey Goose Vodka, Strawberry Vermouth, Lemongrass, Thai Basil*

Summer Rum Punch ~ *Diplomatico Planas Rum, Diplomatico Reserva Rum, Lychee, Raspberry, Pineapple, Elderflower*

Cantarito ~ *Patron Reposado Tequila, Grapefruit, Lime, Orange, Grapefruit Soda*

Lychee Raspberry Bellini ~ *Bolla Prosecco, Lychee, Raspberry*

Young Ginger Julep ~ *Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon*

Cucumber Martini ~ *Bombay Sapphire Gin, Cucumber, Mint, Lemon*

Espresso Martini ~ *Grey Goose Vodka, Mr, Black Cold Brew, Espresso*

Bloody Mary ~ *Grey Goose Vodka, Fermented Spiced Tomato Juice*

Negroni ~ *Bombay Sapphire Gin, Campari, Martini Rosso Vermouth*

Aperol Spritz ~ *Aperol, Bolla Prosecco, Soda*

Limoncello Spritz ~ *Pallini Limoncello, Bolla Prosecco, Soda*

Broski Tonic ~ *Hendrick's Gin, House Flavored Tonic*

SET BRUNCH

3 Courses 68

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas

Heirloom Tomatoes, Summer Fruits, Habanero Vinaigrette

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons

Burrata with Amalfi Lemon Jam, Basil +5

Corn Soup, Lime, Chili and Basil

Crab Lettuce Cups, Avocado Yuzu Puree

Grilled Octopus, Calabrian Chili Vinaigrette, Sungold Tomato, Fennel +8

Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli

MAINS

Crunchy Spiced French Toast, Crispy Bacon, Fresh Berries

Avocado on Toast, Smoked Salmon, Chili Flakes, Olive Oil, Micro Greens

Eggs Benedict, Ham, Roasted Potatoes and Tomatoes

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing

Charred Corn Raviolis, Cherry Tomato Salad, Basil Fondue

Seared Sea Trout, Caramelized Fennel, Herbal Broth, Lemon Potato Purée

Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes +1.5

Crackling Chicken, Creamed Corn, Buttered Hot Sauce

Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries

Veal Milanese with Heirloom Tomatoes and Arugula Salad

Red Wine Vinaigrette

DESSERTS

Lemon Almond Cake, Glazed Apricot, Apricot Sorbet

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet

Choice of 2 Scoops Sorbet / Ice Cream







Chef Jean-Georges Vongerichten

Executive Chef Bryan Soon

COCKTAILS

Lychee Raspberry Bellini <i>Bolla Prosecco, Lychee, Raspberry</i>	20
Strawberry & Herb Martini <i>Strawberry infused, Grey Goose Vodka, Strawberry Vermouth, Lemongrass, Thai Basil</i>	20
Cucumber Martini <i>Bombay Sapphire Gin, Cucumber, Mint, Lemon</i>	20
Gin Martini (tableside service) <i>Gardener Gin, Homemade Dry Vermouth</i>	25
Barrel Aged Negroni (tableside service) <i>Bombay Premier Cru Gin, Homemade Digestive, Homemade Sweet Vermouth</i>	27
Negroni <i>Choice of Gin, Carpano Antica Formula Sweet Vermouth, Campari</i>	25
Cantarito <i>Patron Reposado Tequila, Grapefruit, Lime, Orange, Grapefruit Soda</i>	22
Summer Rum Punch <i>Diplomatico Planas Rum, Diplomatico Reserva Rum, Lychee, Raspberry, Pineapple, Elderflower</i>	20
Young Ginger Julep <i>Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon</i>	20

MOCKTAILS

Lychee Raspberry Soda		13
Basil Lemonade		13
Fresh Coconut		12
Fruit Tea		12
Ginger Mint Soda		13
Juice of The Day		10

DRAUGHT BEER

Asahi Super Dry ~ Japan	15
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WINE BY THE GLASS / CARAFE

Sparkling		125ml
NV	Billecart-Salmon Blanc de Blancs Grand Cru Mareuil-sur-Aÿ, Champagne, France	46
NV	Billecart-Salmon Cuvée Jean-Georges Brut Réserve Mareuil-sur-Aÿ, Champagne, France	32
NV	Taittinger Brut Réserve Reims, Champagne, France	27
		150ml
NV	Howard Park "Petit Jeté" Blanc de Blancs Margaret River, Australia	25
Premium White		150ml
<i>Served with Coravin Preservation System</i>		
2018	Château Yvonne, Saumur « Yvonne » Saumur, Loire Valley, France	35
2016	Domaine Valentin Zusslin, Reisling Grand Cru Pfingstberg, Alsace, France	52
White		450ml 150ml
2018	Como Estate Reserve Viognier Margaret River, Western Australia, Australia	81 28
2019	Familia Torres, Reserva Digna, Sauvignon Blanc Curico Valley, Chile	68 24
2020	Doamine de Montmain, Bourgogne Aligotè Bourgogne, France	78 27
2020	689 Cellars "Submission", Chardonnay Napa Valley, California, USA	80 28
2022	Broglia, Gavi Di Gavi « La Meirana » Macon-Peronne, Bourgogne, France	72 25
Rosé		450ml 150ml
2021	Château d'Esclans Whispering Angel Côtes de Provence, France	72 25

Premium Red 150ml
Served with Coravin Preservation System

2016	Louis Jadot « Petite Chapelle » Pinot Noir Gevrey-Chambertin 1er Cru, Bourgogne, France	60
2017	Giacomo Montresor 'Fondatore' Amarone della Valpolicella DOCG, Veneto, Italy	45

Red 450ml 150ml

2018	Yerring Station, Cabernet Sauvignon Yarra Valley, Australia	82	30
2019	Villa Poggio Salvi, Sangiovese Rosso di Montalcino DOCG, Tuscany, Italy	75	26
2020	Ferraton Père & Fils « Les Pichères" Syrah Willamette Valley, Oregon, USA	82	30
2021	Fullerton Family "Three Otters" Pinot Noir Yarra Valley, Australia	78	27
2022	Yannick Amirault « La Mine » Saint Nicolas De Bourgueil, Loire Valley, France	79	27

Sweet 90ml

2008	Quinta Da Romaneira Vintage Port Duriense VR, Douro Valley, France Banyuls, Languedoc-Roussillon, France	30
2019	Ch. Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France	18

CAVIAR CREATION

Egg Caviar with Vodka Whipped Cream	50
Toasted Egg Yolk and Caviar with Herbs	50
Kaviari Kristal Caviar 30 gr, Brioche and Traditional Accompaniments	150

BRUNCH

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	38
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	22
Sweet Pea Guacamole, 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
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
Burrata with Amalfi Lemon Jam, Basil	36
Crab Lettuce Cups, Avocado Yuzu Puree	28
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli	25
Baked Eggs, Asparagus, Crispy Bacon, Fontina Cheese and Dill	22
Avocado on Toast, Chili Flakes, Olive Oil, Micro Greens <i>Poached Eggs or Smoked Salmon</i>	24
Eggs Benedict, Roasted Potatoes and Tomatoes <i>Spinach 24, Ham 26, Smoked Salmon 38</i>	
Broccoli and Cheddar Egg Sandwich, French Fries	30
Crunchy Spiced French Toast, Crispy Bacon, Fresh Berries	24
Buttermilk Pancakes, Banana and Maple Syrup	24

PASTA AND PIZZA

Charred Corn Ravioli, Cherry Tomato Salad, Basil Fondue	28
Angel Hair with Rock Shrimp Scampi, Calabrian Chili and Kale	35
Avocado Pizza, Jalapeño, Cilantro and Lime	28
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38

ENTREES

Seared Sea Trout, Caramelized Fennel, Herbal Broth, Lemon Potato Purée	38
Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes	48
Crackling Chicken, Creamed Corn, Buttered Hot Sauce	35
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	38
Veal Milanese with Heirloom Tomatoes and Arugula Salad	35
Red Wine Vinaigrette	

SIMPLY GRILLED

Red Sea Bream	44
Tiger Prawns	44
Maimoa Lamb Chops	58
Black Market Angus Ribeye	98
Westholme Wagyu Tenderloin	102

SAUCES

Buttered Hot Sauce, Beef Jus	3
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SIDES

Ginger Rice	8
French Fries	12
Potato Purée	12
Crispy Potatoes, Fresno Dressing	12
Broccolini, Lemon and Chili	15
Artichokes and Peas	15

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