

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
Geisshugel Blonde Lager, Germany

COCKTAILS

Lychee Raspberry Bellini ~ *Bolla Prosecco, Lychee, Raspberry*
Cucumber Martini ~ *Fords Gin, Cucumber, Mint, Lemon*
Cantarito ~ *Patron Silver Tequila, Grapefruit, Lime, Orange, Grapefruit Soda*
Young Ginger Julep ~ *Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon*
Basil Lime Daiquiri ~ *Diplomatico Planas Rum, Basil, Lime*
Yuzu Vodka Spritz ~ *Grey Goose Vodka, Cointreau, Yuzu Juice, Bolla Prosecco, Tonic*
Tropical Old Fashion ~ *Banana Infused Diplomatico Reserva Rum, Pineapple, Orange Bitters*
Espresso Martini ~ *Grey Goose Vodka, Mr, Black Cold Brew, Espresso*
Bloody Mary ~ *Grey Goose Vodka, Fermented Spiced Tomato Juice*
Negroni ~ *Fords Gin, Campari, Cocchi Storico*
Aperol Spritz ~ *Aperol, Bolla Prosecco, Soda*
Limoncello Spritz ~ *Pallini Limoncello, Bolla Prosecco, Soda*
Broski Tonic ~ *Hendrick's Gin, House Flavored Tonic*
Kir ~ *Creme de Cassis, Bolla Prosecco*

SET BRUNCH

3 Courses 58

STARTERS

Wild Blueberry Bowl, Toasted Oats, Maple Peanut Butter, Seasonal Fruits
Sweet Pea Guacamole, Warm Crunchy Tortillas
Heirloom Tomatoes, Mixed Berries, Habanero Vinaigrette
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Burrata, Fig Compote and Aged Balsamic Vinegar, Olive Oil, Tarragon +8
Broccoli Soup with Cheddar Cheese Puffs and Herbs
Crab Crostini with Garlic Aioli and Avocado +5
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli

MAINS

Avocado on Toast, Smoked Salmon, 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
French Toast with Strawberries, Crème Anglaise and Caramel Sauce
Buttermilk Pancakes, Banana and Berries, Maple Syrup
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing +8
Charred Corn Ravioli, Cherry Tomato Salad, Basil Fondue
Spicy Sausage and Kale Pizza







DESSERTS

Spiced Pumpkin Crème Brûlée, Pomegranate Sorbet
Caribbean Coconut Tart, Pineapple Sorbet, Pineapple Mint Compote
Choice of 2 Scoops Sorbet or Ice Cream

COCKTAILS

Lychee Raspberry Bellini	20
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Cucumber Martini	20
<i>Fords Gin, Cucumber, Mint, Lemon</i>	
Cantarito	20
<i>Patron Silver Tequila, Grapefruit, Lime, Orange, Grapefruit Soda</i>	
Young Ginger Julep	20
<i>Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon</i>	
Basil Lime Daiquiri	20
<i>Diplomatico Planas Rum, Basil, Lime</i>	
Yuzu Vodka Spritz	22
<i>Grey Goose Vodka, Cointreau, Yuzu Juice, Bolla Prosecco, Tonic</i>	
Tropical Old Fashioned	22
<i>Banana Infused Diplomatico Reserva Rum, Pineapple, Orange Bitters</i>	

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 ~ <i>Japan</i>	15
Geisshugel Blonde Lager ~ <i>Germany</i>	16

WINE BY THE GLASS / CARAFE

Sparkling		125ml
NV	Petit – Lebrun & Fils, Blanc de Blancs Grand Cru Avize, 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

Premium White		150ml
<i>Served with Coravin Preservation System</i>		
2016	Domaine Valentin Zusslin, Riesling Grand Cru Pfingsstberg, Alsace, France	52
2022	Domaine Delaporte "Silex", Sauvignon Blanc Sancerre, Loire Valley, France	39

White		450ml	150ml
2018	Como Estate Reserve Viognier Margaret River, Western Australia, Australia	81	28
2021	689 Cellars "Submission", Chardonnay Napa Valley, California, USA	80	28
2022	Inama Soave Classico Soave DOC, Veneto, Italy	66	23
2022	Broglia, Gavi di Gavi « La Meirana » Gavi DOCG, Piedmont, Italy	72	25
2023	Familia Torres, Reserva Digna, Sauvignon Blanc Curico Valley, Chile	68	24

Rosé		450ml	150ml
2023	Château d'Esclans Whispering Angel Côtes de Provence, France	72	25

Premium Red		150ml
<i>Served with Coravin Preservation System</i>		
2015	Tenimenti Rossi Cairo « Tenuta Cucco » Barolo DOCG, Piedmont, Italy	53
2016	Louis Jadot « Petite Chapelle » Gevrey-Chambertin 1 ^{er} Cru, Bourgogne, France	60
Red		450ml 150ml
2019	Yering Station, Cabernet Sauvignon Yarra Valley, Australia	82 30
2021	Ferraton Père & Fils « Les Pichères » Syrah Crozes-Hermitage, Rhone Valley, France	82 30
2022	Fullerton Family « Three Otters » Pinot noir Willamette Valley, Oregon, USA	78 27
2022	Yannick Amirault « La Mine » Saint Nicolas De Bourgueil, Loire Valley, France	79 27
2022	Villa Poggio Salvi, Sangiovese Rosso di Montalcino DOCG, Tuscany, Italy	75 26
Sweet		90ml
2020	Château 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 gram, Brioche and Traditional Accompaniments	150

BRUNCH

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	38
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	22
Wild Blueberry Bowl, Toasted Oats, Maple Peanut Butter, Seasonal Fruits	24
Sweet Pea Guacamole, Warm Crunchy Tortillas	22
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp+14, Sea Trout+12, Chicken +8</i>	22
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
Burrata, Fig Compote and Aged Balsamic Vinegar, Olive Oil, Tarragon	36
Crab Crostini with Garlic Aioli and Avocado	32
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli	25
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
French Toast with Strawberries, Crème Anglaise and Caramel Sauce	24
Buttermilk Pancakes, Banana and Berries, Maple Syrup	24

PASTA AND PIZZA

Charred Corn Ravioli, Cherry Tomato Salad, Basil Fondue	28
Lumache, Rock Shrimp, Spicy Tomato Sauce	35
Spicy Sausage and Kale Pizza	28
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38

ENTREES

Mushroom Crusted Salmon Trout, Potato Purée, Lemon Emulsion and Herbs	38
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime	58
Crackling Chicken, Wild Rice, Broccoli Rabe, Buttered Hot Sauce	38
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	38
Veal Milanese with Heirloom Tomatoes and Arugula Salad Red Wine Vinaigrette	38

SIMPLY GRILLED All served with Mesclun Salad and Sriracha Foam

Madai	44
Tiger Prawns	54
Maimoa Lamb Chops	62
Black Market Angus Ribeye	98
Westholme Wagyu Tenderloin	102

SAUCES 3

Buttered Hot Sauce, Black Pepper Condiment, Beef Jus

SIDES

Ginger Rice	8
French Fries	12
Potato Purée	12
Crispy Potatoes, Fresno Dressing	12
Broccolini, Lemon and Chili	15
Brussels Sprouts with Chilies, Mint, Pecorino Cheese	15

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon