

CHAMPAGNE O'CLOCK *(Last Order 1.30pm)* 3 Hours

PREMIUM CHAMPAGNE FREE FLOW 248
Billecart-Salmon Blanc de Blancs Grand Cru NV

CHAMPAGNE FREE FLOW 168
Billecart-Salmon "Le Réserve" NV

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
Asahi Super Dry, Japan

COCKTAILS

Lychee Raspberry Bellini ~ *Bolla Blue Prosecco, Lychee, Raspberry*
Yuzu Vodka Spritz ~ *Grey Goose Vodka, Lumina Triple Sec, Yuzu, Bolla Blue Prosecco, Tonic*
Cucumber Martini ~ *Fords Gin, Cucumber, Mint, Lemon*
Basil Lime Daiquiri ~ *Diplomatico Planas Rum, Basil, Lime*
Cantarito ~ *Patron Silver Tequila, Grapefruit, Lime, Orange, Grapefruit Soda*
Tropical Old Fashion ~ *Banana Infused Diplomatico Reserva Rum, Pineapple, Orange Bitters*
Young Ginger Julep ~ *Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon*
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*
Pickled Me Tonic ~ *Forty Spotted Citrus Pepperberry Gin, Pickled Tomato, House Tonic*
Aperol Spritz ~ *Aperol, Bolla Blue Prosecco, Soda*
Limoncello Spritz ~ *Pallini Limoncello, Bolla Blue Prosecco, Soda*
Hugo Spritz ~ *Eldoria Elderflower, Bolla Blue Prosecco, Soda*

SET BRUNCH

3 Courses 58

STARTERS

Wild Blueberry Bowl, Toasted Oats, Maple Peanut Butter, Seasonal Fruits

Sweet Pea Guacamole, Warm Crunchy Tortillas

Asparagus with Blue Cheese Dressing, Crumbled Bacon and Herbs

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

Burrata with Citrus Salad and Basil +8

Sweet Pea Soup with Parmesan Foam

Crab Crostini with Garlic Aioli and Avocado +5

Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli

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

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

Spaghetti Cacio E Pepe, Pecorino and Parmesan, Black Pepper

Spicy Sausage and Kale Pizza

DESSERT

Hazelnut Praline Choux Puff, Cider Reduction, Apple Sorbet

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet

Choice of 2 Scoops Sorbet or Ice Cream

COCKTAILS

Lychee Raspberry Bellini	20
<i>Bolla Blue Prosecco, Lychee, Raspberry</i>	
Yuzu Vodka Spritz	22
<i>Grey Goose Vodka, Lumina Triple Sec, Yuzu, Bolla Blue Prosecco, Tonic</i>	
Cucumber Martini	20
<i>Fords Gin, Cucumber, Mint, Lemon</i>	
Basil Lime Daiquiri	20
<i>Diplomatico Planas Rum, Basil, Lime</i>	
Cantarito	20
<i>Herradura Reposado Tequila, Grapefruit, Lime, Orange, Grapefruit Soda</i>	
Tropical Old Fashioned	22
<i>Grey Goose Vodka, Cointreau, Yuzu Juice, Bolla Blue Prosecco, Tonic</i>	
Young Ginger Julep	22
<i>Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon</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 ~ Japan	15
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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 “Le Réserve” Mareuil-sur-Aÿ, Champagne, France	38
NV	Taittinger Brut Réserve Reims, Champagne, France	27
		150ml
NV	Montelvini Prosecco Brut DOC Treviso, Veneto, Italy	20

Premium White		150ml
<i>Served with Coravin Preservation System</i>		
2016	Domaine Valentin Zusslin, Riesling Grand Cru Pfingstberg, Alsace, France	52
2023	Domaine Yannick Amirault “Batard-Princesse”, Chenin Bourgueil, Loire Valley, France	40

White		450ml	150ml
2018	Como Estate, Viognier Margaret River, Western Australia, Australia	81	28
2021	Domaine Fournier Menetou-Salon, Sauvignon Blanc Loire Valley, France	82	30
2022	Domaine de la Croix Senaillet, Chardonnay Mâcon-Village, Bourgogne, France	78	27
2022	Anton Bauer “Toni’s”, Gruner Vetliner Wagram, Austria	65	25
2023	Ruffino “Lumina” Pinot Grigio Veneto, Italy	64	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
2017	Louis Jadot "Les Charmes" Chambolle-Musigny 1er Cru, Bourgogne, France	65
Red		450ml 150ml
2011	Chateau Canon-Chaigneau Lalande de Pomerol, Bordeaux, France	84 30
2020	Banfi Chianti Classico Chianti DOCG, Piedmont, Italy	64 24
2020	Domaine Montirius "La Muse Papilles" Grenache Rhone Valley, France	82 30
2022	Fullerton Family "Three Otters" Pinot Noir Willamette Valley, Oregon, USA	78 27
2023	Torbreck Woodcutter's, Shiraz Barossa Valley, South Australia, Australia	82 30
Sweet		90ml
2020	Ch. Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France	18
NV	Louis Jadot Marc de Bourgogne "A La Mascotte" Bourgogne, France	30

CAVIAR CREATION

Egg Caviar with Vodka Whipped Cream	50
Toasted Egg Yolk and Caviar with Herbs	50
Kaviari Kristal Caviar 30 grams, 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 with Citrus Salad and Basil	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

Spaghetti Cacio E Pepe, Pecorino and Parmesan, Black Pepper	25
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 Sweet Potato, Dried Cranberries and Arugula	38

SIMPLY GRILLED All served with Mesclun Salad and Sriracha Foam

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

SAUCES

Buttered Hot Sauce, Smoked Chili Glaze, 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
Grilled Asparagus, Oil Cured Black Olive and Farm Egg	18

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon

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