



Please note that our menu and wine selection may change based on seasonal availability.

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

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

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

Chef Jean-Georges Vongerichten
 Executive Chef Bryan Soon







COCKTAILS

Lychee Raspberry Bellini <i>Bolla Prosecco, Lychee, Raspberry</i>	20
Cucumber Martini <i>Fords Gin, Cucumber, Mint, Lemon</i>	20

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

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 ~ Japan	15
Geisshugel Blonde Lager ~ Germany	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

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Premium White **150ml**
Served with Coravin Preservation System

2016	Domaine Valentin Zusslin, Riesling Grand Cru Pfingstberg, 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	Brogliola, 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
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Premium Red **150ml**
Served with Coravin Preservation System

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
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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
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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	
22	
<i>Add Shrimp+14, Sea Trout+12, Chicken +8</i>	
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	
24	
<i>Poached Eggs or Smoked Salmon</i>	
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	
38	
Red Wine Vinaigrette	

SIMPLY GRILLED All served with Mesclun Salad and Sriracha Foam	
Madaï	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	



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Executive Chef Bryan Soon