

BRUNCH.

- ROASTED TOMATO SOUP
with creamy mascarpone cheese
- CHARCOAL GRILLED SALAD
seasonal vegetables with blue cheese sour cream & toasted walnuts
- CAESAR SALAD
romaine, crispy bacon, quail eggs & sourdough croutons with smoked anchovy dressing
- DUCK CONFIT & PESTO WAFFLES
scrambled eggs & truffle honey
- ANGUS BEEF OXTAIL CASSEROLE
slow-braised with stout & roasted vegetables with garlic focaccia toast
- TRUFFLE MUSHROOM RISOTTO
brown rice, pecorino cheese & black truffles

Boozey Brunch Buffet

Saturday and Sunday

12pm – 2:30pm, Last Order: 2pm

3pm - 5:30pm, Last Order: 5pm
(2.5-hour seating)

Brunch Buffet with Free-flow Cocktails \$108++

Additional \$40++ per person for

Free-flow R de Ruinart Champagne

(Food & Listed Cocktails, Beers & Wines)

Brunch Buffet - \$62++ per person

(Food & Non-Alcoholic beverages only)

Children aged 15 and below for \$31++

Children below 4 years old eat for free

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| 14 | PORK JOWL LINGUINE
<i>crispy guanciale, pecorino sabayon & poached egg</i> | 28 |
| 21 | GRILLED LAMB SHORT RIBS
<i>broccolini, toasted buckwheat & pomegranate</i> | 28 |
| 18 | ASARI CLAMS LINGUINE
<i>with shimeji mushroom & tamarind miso broth</i> | 26 |
| | GRILLED CHICKEN THIGH
<i>with chorizo & chickpeas</i> | 24 |
| 26 | | |
| 28 | ORECCHIETTE PASTA WITH KALE PESTO
<i>spicy italian sausage mince & shaved parmesan</i> | 28 |
| | PAN-SEARED NORWEGIAN SALMON
<i>wilted spinach & dashi beurre blanc</i> | 26 |
| 24 | | |
| | CIOPPINO SEAFOOD STEW
<i>seabass, shellfish, squid, tiger prawn in tomato broth</i> | 30 |

DESSERTS.

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| | SMOKED TEA DARK CHOCOLATE LAVA CAKE
<i>butterscotch sea salt & vanilla gelato</i> | 16 |
| | RUM & RAISIN TIRAMISU
<i>infused spiced rum & raisin mascarpone mousse</i> | 17 |
| | OVEN BAKED CARAMELISED APPLE PIE
<i>with vanilla gelato</i> | 17 |

SMALL PLATES.

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| | DEEP FRIED CALAMARI
<i>cilantro chimichurri & furikake</i> | 17 |
| | TRIPLE-COOKED CRACKLING PORK BELLY
<i>pickled green papaya & asian dip</i> | 15 |
| | DOUBLE FRIED CHUNK CHIPS
<i>truffle aioli</i> | 13 |
| | BANGERS & MASH
<i>smoked pork sausage with garlic confit mash & balsamic pickled onion jus</i> | 16 |
| | PAN ROASTED CAULIFLOWER
<i>miso cheese sauce, salted cashew & garden herbs</i> | 16 |
| | OVEN BAKED CAMEMBERT
<i>black truffles & garlic focaccia toast</i> | 24 |
| | CRISPY CHICKEN KARAAGE
<i>ssamjang sauce dip</i> | 16 |

SPECIALS. (Not included in Brunch Buffet)

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|--|---|----|
| | 3 CHEESE PLATTER
<i>tete de moine, wensleydale cranberries & gorgonzola</i> | 26 |
| | SAKOSHI BAY OYSTERS (6pcs)
<i>raspberry wakame vinaigrette with ikura or grilled with smoked pancetta crumbs</i> | 36 |

ALL DAY DINING.

COFFEE.

SOLO ESPRESSO	3
DOPPIO	4
LONG BLACK/AMERICANO	5
FLAT WHITE	5
CAFÉ LATTE	7

TEA.

Dilmah's top of the range **t-Series** presents a collection of teas that are known around the world only for their excellence; Teas so different that there is a tea for every mood and occasion.

	Per serve	6
ORIGINAL EARL GREY		
BRILLANT BREAKFAST		
CHAMOMILE		
PEPPERMINT		
ROSE WITH FRENCH VANILLA		

FRUIT JUICES.

CRANBERRY	
ORANGE	6
PINEAPPLE	

SIGNATURES.

ICED MINT CHOCOLATE	8
TESS COLD BREW TEA	8
<i>Tess-brewed of the day</i>	
MAGIC COOLER	8
<i>Butterfly Pea, Soda Water, Lemon</i>	

OOLONG POMO	8
<i>Strawberry Pomegranate, Oolong Tea, Lemon</i>	

APPLE OF MY EYE	8
<i>Apple Cordial, Lemon, Sprite</i>	

SOUR POWER	8
<i>Sour Plum, Lemon, Mint Leaves, London Essence Tonic</i>	

SODAS.

COKE, COKE ZERO, SPRITE, SODA WATER, LE TONIC WATER, LE GINGER BEER	5
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COCKTAILS.

15

APEROL SPRITZ
Aperitif Liqueur, Sparkling Wine, Soda Water

CHAPPIE
Gin, Sloeberry Liqueur, Peach Liqueur, Red Wine, Lime

OREGANO FIZZ
Gin, Elderflower Liqueur, Oregano, Lemon, Orange Bitters, Vegan foamer

GODFATHER
Bourbon, Amaretto, Chocolate Bitters, Cacao Nibs

ESPRESSO MARTINI
Rum, Coffee Liqueur, Vanilla, Espresso, Vegan foamer

DEVIL'S MULE
Tequila Blanco, Cassis, Lime, London Essence Ginger Beer, Lavender Bitters

PINEAPPLE FIZZ
Whisky, Pineapple Liqueur, Honey, Lemon, Soda Water

WINES BY GLASS

RED / WHITE WINE	
ROSÉ WINE	13
PROSECCO	

DRAUGHT BEERS.

PERONI NASTRO AZZURRO PINT	13
GROLSCH WEIZEN PINT	
GUINNESS DRAUGHT CAN	

HOUSE POUR SPIRITS.

GIN, VODKA, TEQUILA, RUM, BOURBON, WHISKY, BRANDY	13
WITH YOUR CHOICE OF MIXER.	

WASTAGE POLICY (FOR BRUNCH BUFFET)

Order only what you can consume. Unconsumed items will be charged at menu prices. We reserve the right to refuse any order if we believe items will be wasted. NO takeaway of food/ drink items is allowed.

ALL DAY DINING.