

BRUNCH.

ROASTED TOMATO SOUP <i>with creamy mascarpone cheese</i>	14
SALT BAKED GOLDEN BEETROOT <i>spiced almonds, cranberries & tarragon</i>	18
TESS CAESAR SALAD <i>romaine lettuce, crispy bacon, quail eggs & sourdough croutons</i>	18
DUCK CONFIT & PESTO WAFFLES <i>scrambled eggs & truffle honey</i>	26
ANGUS BEEF OXTAIL CASSEROLE <i>slow-braised with stout & roasted vegetables with garlic focaccia toast</i>	28
TRUFFLE MUSHROOM RISOTTO <i>brown rice, pecorino cheese & black truffles</i>	24

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++

(Food & Listed Cocktails, Beers & Wines)

**Additional \$40++ per person for
Free-flow Perrier-Jouët Grand Brut**

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

PORK JOWL LINGUINE <i>crispy guanciale, pecorino sabayon & poached egg</i>	28	DEEP FRIED CALAMARI <i>smoked aioli</i>	18
GRILLED LAMB SHORT RIBS <i>broccolini, toasted buckwheat & pomegranate</i>	28	TRIPLE-COOKED CRACKLING PORK BELLY <i>chimichurri</i>	16
ASARI CLAMS LINGUINE <i>with shimeji mushroom & tamarind miso broth</i>	26	DOUBLE FRIED CHUNK CHIPS <i>truffle aioli</i>	13
GRILLED CHICKEN THIGH <i>with chorizo & chickpeas</i>	24	BANGERS & MASH <i>smoked pork sausage with garlic confit mash & balsamic pickled onion jus</i>	16
BRAISED WAGYU BRISKET RIGATONI PASTA <i>stracciatella cheese</i>	32	PAN ROASTED CAULIFLOWER <i>miso cheese sauce, salted cashew & garden herbs</i>	16
FURIKAKE CRUSTED SEABASS <i>wilted spinach & dashi beurre blanc</i>	26	OVEN BAKED BLACK TRUFFLE CAMEMBERT <i>garlic focaccia toast</i>	24
CIOPPINO SEAFOOD STEW <i>seabass, shellfish, squid, tiger prawn in tomato broth</i>	32	CRISPY CHICKEN KARAAGE <i>ssamjang sauce dip</i>	16
DESSERTS.		SPECIALS. (Not included in Brunch Buffet)	
DARK CHOCOLATE LAVA CAKE <i>miso caramel sea salt & vanilla gelato</i>	16	CHEESE PLATTER <i>comte, tete de moine & gorgonzola blue figs compote</i>	26
RUM & RAISIN TIRAMISU <i>spiced rum & raisin mascarpone</i>	16	SAKOSHI BAY OYSTERS (LARGE, 3PCS) <i>raspberry & wakame vinaigrette with ikura or lemon wedges & tobasco</i>	18
TRUFFLE CHEESE CAKE <i>honeycomb & roasted coconut</i>	18		

Prices are subject to service charge and prevailing government taxes.

ALL DAY DINING.

COFFEE.

SINGLE ESPRESSO	3
LONG BLACK	5
CAPPUCINO	7
CAFÉ LATTE	7

TEA.

EARL GREY	6
BREAKFAST	
CHAMOMILE	
PEPPERMINT	

FRUIT JUICES.

CRANBERRY	
ORANGE	6
PINEAPPLE	

SODAS.

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

MOCKTAILS.

ICED MINT CHOCOLATE	8
COLD BREW TEA	8
MAGIC COOLER	
<i>Butterfly Pea, Soda Water, Lemon</i>	8
OOLONG POMO	
<i>Strawberry Pomegranate, Oolong Tea, Lemon</i>	8
APPLE OF MY EYE	
<i>Apple Cordial, Lemon, Sprite</i>	8
SOUR POWER	
<i>Sour Plum, Lemon, Mint Leaves, London Essence Tonic</i>	8

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.

COCKTAILS.

15

APEROL SPRITZ

Aperitif Liqueur, Sparkling Wine, Soda Water

CHAPPIE

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

OREGANO SOUR

Gin, Elderflower Liqueur, Oregano, Lemon, Orange Bitters, Foam

GODFATHER

Blended Scotch, Amaretto, Chocolate Bitters

ESPRESSO MARTINI

Rum, Coffee Liqueur, Vanilla, Espresso

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

13

SHIRAZ Red Wine
CHARDONNAY White Wine
ROSÈ Wine
PROSECCO

DRAUGHT BEERS.

13

PERONI LAGER PINT
GROLSCH WEIZEN PINT
GUINNESS DRAUGHT CAN

HOUSE POUR SPIRITS.

13

Greater Than GIN
Eristoff VODKA
Jose Cuervo Silver TEQUILA
Bacardi Carta Blanca RUM
Wild Turkey BOURBON
JW Black Label WHISKY
Courvoisier BRANDY

***Add your choice of mixer