

# BOOZEY BRUNCH BUFFET

TESS BAR & KITCHEN

Saturday & Sunday: 12pm - 2:30pm, Last Order 2pm || 3pm - 5:30pm, Last Order 5pm (2.5 Hour Seating)

**\$68** } Brunch Buffet  
(Food & Non-Alcoholic Beverages Only)

**+\$50** } + Free-Flow Cocktails  
(Listed Cocktails, Beers & Wines)

**+\$40** } + Free-Flow Champagne  
(Perrier Jouet Brut Champagne)

Children aged 15 and below for \$34  
Children below 4 years old eat for free

## SMALL PLATES

|   |    |   |    |
|---|----|---|----|
| <b>TRIPLE COOKED CRACKLING PORK BELLY</b><br>Chimichurri 🍅🌿   | 16 | <b>PAN ROASTED CAULIFLOWER</b><br>Miso cheese sauce, salted cashews & smoked paprika 🌿🍅 | 16 |
| <b>BAKED TRUFFLE CAMEMBERT</b><br>Garlic focaccia toast 🌿   | 24 | <b>DOUBLE FRIED CHUNK CHIPS</b><br>Truffle aioli 🌿                                      | 13 |
| <b>DEEP FRIED CALAMARI</b><br>Smoked aioli  | 18 | <b>PIZZA ALLA PALA (SELECT ONE)</b>   | 18 |
| <b>CHICKEN KARAAGE</b><br>Ssamjang sauce  | 16 | <b>A.</b> Confit Mushrooms, gruyere cream & black truffle 🌿                             |    |
| <b>BANGERS &amp; MASH</b><br>Smoked pork sausage with garlic confit mash & balsamic pickled onion jus | 16 | <b>B.</b> Iberico pork sausage, smoked mozzarella & roasted bell peppers                |    |



Ask your server for details

## MEDIUM PLATES

|   |    |   |    |   |    |
|---|----|---|----|---|----|
| <b>ROASTED TOMATO SOUP</b><br>Stracciatella cheese 🌿  | 14 | <b>PORK JOWL LINGUINE</b><br>Crispy guanciale, pecorino sabayon & poached egg | 28 | <b>FURIKAKE CRUSTED SEABASS</b><br>Garlic kale & dashi beurre blanc         | 26 |
| <b>SEAFOOD CHOWDER</b><br>Clams, tiger prawns, seabass, bacon & garlic toast                | 32 | <b>LINGUINE WITH BLUE MUSSELS</b><br>N'duja cream sauce                       | 26 | <b>DUCK CONFIT &amp; PESTO WAFFLES</b><br>Scrambled eggs & truffle honey    | 26 |
| <b>SALT BAKED GOLDEN BEETROOT</b><br>Spiced almonds, cranberries, feta cheese & tarragon 🍅🌿 | 18 | <b>PESTO RISOTTO</b><br>Confit king oyster mushrooms & pecorino cheese 🌿      | 21 | <b>GRILLED CORN-FED CHICKEN</b><br>Tomato miso chutney & tarragon           | 22 |
| <b>TESS CAESAR SALAD</b><br>Romaine lettuce, crispy bacon, quail eggs & sourdough croutons  | 18 | <b>SLOW COOKED ANGUS BEEF CHEEK</b><br>Roasted corn mash & kale               | 30 | <b>STICKY LAMB SHORT RIBS</b><br>Broccolini, toasted buckwheat & pomegrante | 26 |

## SWEETS

|   |    |   |    |  |    |
|---|----|---|----|--|----|
| <b>DARK CHOCOLATE LAVA CAKE</b><br>Miso caramel sea salt & vanilla gelato | 16 | <b>TRUFFLE CHEESE CAKE</b><br>Honeycomb & roasted coconut | 18 | <b>RUM &amp; RAISIN TIRAMISU</b><br>Spiced rum & raisin mascarpone | 16 |
|---|----|---|----|--|----|

## ADD-ONS

|   |              |
|---|--------------|
| <b>SAKOSHI BAY OYSTERS 3 PIECES, LARGE</b><br>Raspberry & wakame vinaigrette with ikaru or Lemon wedges & tobasco | \$9 (UP 18)  |
| <b>CHEESE PLATTER</b><br>[Comte, tete de moine & gorgonzola blue] Figs compote & sourdough crisp 🌿                | \$13 (UP 26) |
| <b>FOIE GRAS PARFAIT</b><br>Truffle honey & toasted focaccia  | \$13 (UP 26) |



TESS BAR & KITCHEN

**COCKTAILS**

15

**APEROL SPRITZ**

Aperitif liqueur, sparkling wine & soda water

**APRICOT LADY**

Bourbon, apricot liqueur, honey & angostura bitters

**SPICY MANGO MARGARITA**

Tequila blanco, mango, lime & habanero

**ELDORIA SPRITZ**

Eldoria elderflower liqueur, sparkling wine & soda water

**OSMANTHUS FIZZ**

Vodka, osmanthus syrup, lemon & soda water

**ESPRESSO MARTINI**

White rum, coffee liqueur, vanilla & cold brew coffee

**PEPPERMINT BOULEVARDIER**

Whiskey, sweet vermouth, bitter liqueur & peppermint

**HAWTHORN PUNCH**

Gin, hawthorn berry, milk, honey & lemon

**WINES BY GLASS**

13

**DRAUGHT BEERS**

13

**SHIRAZ**

Red wine

**ROSÉ**

Rose wine

**PERONI LAGER PINT**

**CHARDONNAY**

White wine

**PROSECCO**

Sparkling wine

**GROLSCH WEIZEN PINT**

**GUINNESS DRAUGHT CAN**

**HOUSE POUR SPIRITS**

13

**GREATER THAN**

Gin

**BACARDI CARTA BLANCA**

Rum

**JW BLACK LABEL**

Whisky

**ERISTOFF**

Vodka

**WILD TURKEY**

Bourbon

**COURVOISIER**

Brandy

**JOSE CUERVO SILVER**

Tequila

\*\*\*Add your choice of mixer

**MOCKTAILS**

8

**MAGIC COOLER**

Butterfly pea, soda water & lemon

**OO LONG POMO**

Strawberry pomegranate, oolong tea & lemon

**SOUR POWER**

Sour plum, lemon, mint leaves & London essence tonic

**APPLE OF MY EYE**

Apple cordial, lemon & sprite

**HOT DRINKS**

**SINGLE ESPRESSO**

3

**LONG BLACK**

5

**CAFÉ LATTE**

7

**MINT CHOCOLATE**

8

**TEA**

**EARL GREY**

**BREAKFAST**

**CHAMOMILE**

**PEPPERMINT**

**COLD BREW TEA**

**6 FRUIT JUICES**

6

**CRANBERRY**

**ORANGE**

**PINEAPPLE**

**SODAS**

5

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

Prices are subject to service charge and prevailing government taxes.

**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.