

te SS WEEKEND BOTTOMLESS BRUNCH

12pm - 2.30pm (Last Order 2pm) | 3pm-5.30pm (Last Order 5pm)
2.5 hour seating

\$68: Brunch Buffet (Food & Non-Alcoholic Beverages)

\$118: Free-Flow Listed Cocktails, Beers, Wines

\$158: Perrier-Jouët Brut Champagne

SMALL PLATES

- TRIPLE COOKED CRACKLING PORK BELLY** \$16
Chimichurri
- BAKED TRUFFLE CAMEMBERT** \$24
Garlic focaccia toast
- DEEP FRIED CALAMARI** \$18
Smoked aioli
- CHICKEN KARAAGE** \$16
Ssamjang sauce
- BANGERS & MASH** \$16
Smoked pork sausage with garlic confit mash & balsamic pickled onion jus
- PAN ROASTED CAULIFLOWER** \$16
Miso cheese sauce, salted cashews & smoked paprika
- DOUBLE FRIED CHUNK CHIPS** \$13
Truffle aioli
- SALMON GRAVLAX WITH WOOD-FIRE PITA** \$18
Pickled Spanish red onions, wild garlic creme fraiche & ikura

MEDIUM PLATES

- ROASTED TOMATO SOUP** \$14
Stracciatella cheese
- SEAFOOD CHOWDER** \$32
Clams, tiger prawns, seabass, bacon & garlic toast
- CHARCOAL GRILL GOLDEN BEETROOT** \$18
Spiced almonds, cranberries, feta cheese & tarragon
- NIÇOISE SALAD WITH GRILLED YELLOWFINTUNA** \$23
Quail eggs, haricot verts, smoked olives & smoked Dijon vinaigrette
- PORK JOWL LINGUINE** \$28
Crispy guanciale, pecorino sabayon & poached egg
- WAGYU OXTAIL LASAGNA** \$32
Gruyere cheese fondue
- STICKY LAMB SHORT RIBS** \$32
Broccolini, toasted buckwheat & pomegranate

- PESTO RISOTTO** \$21
Confit king oyster mushrooms & pecorino cheese
- STEAK & FRITES** \$30
Charcoal grilled black Angus picanha with beer-battered chips & green peppercorn brandy sauce
- FURIKAKE CRUSTED SEABASS** \$26
Garlic kale & dashi beurre blanc
- CRISPY DUCK CONFIT & WAFFLES** \$26
Scrambled eggs & chimichuri
- WAGYU BEEF BURGER 180G** \$26
Bacon jam, aged cheddar, crispy onion rings, house pickles & bourbon aioli
- ROASTED CHICKEN AU POIVRE** \$24
Kale, roasted baby potatoes & wild mushrooms sauce

SWEETS

- DARK CHOCOLATE LAVA CAKE** \$16
Miso caramel sea salt, vanilla gelato
- TRUFFLE CHEESE CAKE** \$18
Honeycomb & roasted coconut
- RUM & RAISIN TIRAMISU** \$18
Spiced rum & raisin mascarpone

ADD-ONS

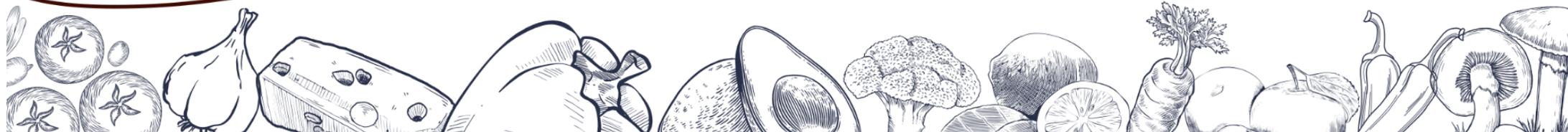
- SAKOSHI BAY OYSTERS (3PCS, LARGE)** \$9 UP\$18
raspberry & wakame vinaigrette with ikura OR Lemon wedges & tobasco
- ROASTED CHICKEN AU POIVRE** \$13 UP\$26
Comte, tete de moine & gorgonzola blue Figs compote & sourdough crisp
- DUCK CONFIT & FOIE GRAS PARFAIT** \$13 UP\$26
Truffle honey & toasted focaccia

For sharing (2-3 pax)

Fruits of the Sea in a bag \$48

Tiger prawns, blue mussels, squid, hamaguri clams, buttered corn, roasted baby potatoes

Prices are subject to service charge and prevailing government taxes





WEEKEND BOTTOMLESS DRINKS

12pm - 2.30pm (Last Order 2pm) | 3pm-5.30pm (Last Order 5pm)
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COCKTAILS \$15

APEROL SPRITZ
Aperitif liqueur, sparkling wine & soda water

BEE'S KNEES
Gin, honey & fresh lemon juice

STRAWBERRY DAIQUIRI
Rum, strawberry liqueur, fresh lime

EL DIABLO
Tequila, cassis & fresh lime

FRENCH 75
Gin, yuzu, lemon & sparkling wine

BLACK RUSSIAN
Rum, coffee & vanilla

GODFATHER
Bourbon, hazelnut, cherry, & chocolate bitters

BOULEVARDIER
Whiskey, campari, sweet vermouth & bergamot

WINES BY GLASS \$13

HOUSE RED
Red wine

HOUSE WHITE
White wine

ROSÈ
Rose wine

PROSECCO
Sparkling wine

DRAUGHT BEER \$13

PERONI LAGER PINT
GROLSCH WEIZEN PINT
GUINNESS DRAUGHT CAN

HOUSE POUR SPIRITS \$13

GIN
VODKA
RUM
BOURBON
SCOTCH WHISKY
BRANDY

SIGNATURE NON-ALCOHOLIC \$8

MAGIC COOLER
Butterfly pea, soda water & lemon
APPLE OF MY EYE
Apple cordial, lemon & spritz
OO LONG POMO
Strawberry pomegranate, oolong tea & lemon
SOUR POWER
Sour plum, lemon, mint leaves & Thomas Henry tonic

ICE MINT CHOCOLATE

HOT DRINKS

SINGLE ESPRESSO \$3
LONG BLACK \$5
CAFÉ LATTE \$7

TEA \$6

EARL GREY
ENGLISH BREAKFAST
CHAMOMILE
PEPPERMINT
COLD BREWED TEA

JUICES \$6

CRANBERRY
ORANGE
PINEAPPLE

SODAS \$5

COKE / COKE ZERO / SPRITE / GINGER ALE
SODA WATER
TH TONIC WATER
TH GINGER BEER

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. Takeaway of food/ drink items will be charged at menu prices.

