

## COCKTAILS

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### DIASPORA

Italicus Rosolio di Bergamotto  
Cocchi Americano Vermouth  
Cognac • Grapefruit Juice  
Grapefruit & Rosemary Tonic  
Champagne

### POLSKA

Belvedere Smogory Forest Vodka  
Green Chartreuse • Crème de Menthe  
Orange & Vanilla Syrup  
Apple • Lemon  
Ginger Beer

### TOMATE

White Wine • Manzanilla Sherry  
Tomato • St. George Raspberry Liqueur

### ANITA

Campari • Dry Curaçao  
St. Germain Elderflower Liqueur  
Lemon • Egg White

### FIKA

Blended Scotch Whisky  
Mancino Rosso Vermouth  
Mr. Black Coffee Amaro  
Black Walnut Bitters

## CHAMPAGNE

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Billecart-Salmon Brut Réserve  
(Additional charge of \$36)

## FOOD STATIONS

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### DELICATESSEN COUNTER

A selection of salads and seasonal greens,  
cold cuts, freshly-baked breads  
and hand-rolled bagels with a creative repertoire  
of toppings, craft condiments  
and house-made cream schmears.

### OYSTERS AND SEAFOOD

Smooth, succulent and freshly shucked.  
From the sweet to the briny, slurp up our  
selection of deliciously rich bivalves.  
For seafood lovers, feast on an extravagant spread  
of oceanic delights including ceviche, Alaskan king  
crab or Maine lobsters.

### THE CUTTING BOARD

Bourbon-smoked BBQ Pork Ribs  
Mustard-crust Leg of Lamb  
Whisky-infused Cajun Lamb Rack

### CHEESE

A fromage feast awaits with a seasonal  
selection of artisan cheeses,  
freshly-baked breads  
and condiments.

### CRÊPES SUZETTE

An old-fashioned favorite intertwined with  
Grand Marnier for a harmonious marriage of  
decadent flavors.

## HOT PLATES

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### CHARRED OCTOPUS

Warm Potato Salad  
Haricot Vert  
Lime Oregano Dressing

### COQ AU VIN

Braised Chicken  
Soft Polenta and Thyme  
Buttered Baby Carrots

### ROASTED BEEF TENDERLOIN

Whiskey-infused Beef Tenderloin  
Creamy Mushroom Ragout  
Black Truffle

## WELCOME TIPPLE BLOODY MARY & BUILD YOUR OWN G&T

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### THE FLOWING BOWL

Enquire with server for  
today's selection.

### DIY BLOODY MARY ROOM

Choose from a variety of fresh ingredients and  
build this popular brunch cocktail just the way  
you like it!

### GIN AND TONIC STATION

Create your own concoction with an  
array of house-made tinctures,  
bitters and cordials.

## WINES & BEER

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Enquire with server for  
today's selection.

## BOOZY MILKSHAKES

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The finest selection of European favorites!  
Visit the Rickhouse for Manhattan  
Milkshakes with a twist!

## STARTERS

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### BELGIAN WAFFLES

Caramelized Mutsu Apples  
Vanilla Mascarpone Cheese  
Pistachio Powder

### PISTO MANCHEGO

64° Fried Soft Boiled Egg  
Spanish Vegetable Stew  
Manchego Cheese  
Olive Dust



## SUNDAY COCKTAIL BRUNCH

Welcome to Singapore's first adults-only cocktail brunch.

In celebration of the venerable New York tradition of festive weekend brunches, we are delighted to present an indulgent menu of free-flow beverages and gastronomic delights with our *Taste of Europe in Manhattan* brunch.

**\$163 per person includes free-flow of carefully crafted cocktails, beers and wines**  
**\$199 per person includes the above and free-flow of Billecart-Salmon Brut Réserve Champagne**

*Prices are in SGD, subject to 10% service charge and applicable government taxes.*