



MANHATTAN

## 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 Manhattan Sunday brunch.*

***\$163 per person includes free-flow of carefully crafted cocktails, beers and wines  
\$199 per person includes the above and free-flow of Bollinger Special Cuvée Champagne***

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

## **BLOODY MARY, GIN & TONIC AND GARIBALDI TROLLEYS**

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### **THE FLOWING BOWL**

*Enquire with the team for today's selection*

#### **BLOODY MARY**

*Choose from a variety of fresh ingredients and customize this popular brunch cocktail just the way you like it from the trolley*

#### **GIN AND TONIC**

*Choose from our gin selections and flavored tonics, and customize it with your choice of garnishes from the trolley*

#### **GARIBALDI**

*Indulge in our brunch selection of aperitifs and liqueurs and customize it with your choice of juices from the trolley*

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## **ECO-SPIRITS COCKTAILS**

*With the ever-increasing focus on our carbon footprints, we partner with ECO-Spirits for our sustainable-focused cocktails*

#### **GRAPEFRUIT**

*Widges Gin • Grapefruit Hibiscus Shrub  
Mandarin Napoleon • Soda*

#### **PINEAPPLE**

*Plantation Dark Rum • Disaronno Amaretto  
Pineapple • Papaya • Spiced Coconut • Citrus Stock*

#### **COFFEE**

*Coffee-infused Mackintosh Scotch Whisky  
Mancino Rosso Vermouth • Foro Amaro • Orange Bitters*

#### **STRAWBERRY**

*Strawberry Top T&T Vodka • Cream-washed Gentian Bitter  
St. Germain Elderflower Liqueur • Pinot Grigio*

#### **CELERY**

*Arquitecto Tequila • Fernet Hunter  
Celery • Citrus • Agave*

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## **BOOZY MILKSHAKES**

*Manhattan milkshakes with a twist!  
Select from Michter's Bourbon Whiskey OR Plantation Dark Rum,  
with your choice of our flavors of the day*

## **WINES & BEER**

*Consult our team for today's selection*

## HOT STARTER PLATE



### **BELGIAN WAFFLES**

*Caramelized Mutsu Apples with Vanilla Mascarpone Cheese  
and Pistachio Powder*

### **PISTO MANCHEGO**

*Fried Soft-boiled Egg  
With Baby Vegetables Caponata*

### **CHARRED OCTOPUS**

*Warm Potato Salad, Haricot Vert,  
And Lime Oregano Dressing*



### **COLD PLATE**

*Beef Pastrami, Chorizo and Salami Milano  
Brie, Gorgonzola, Taleggio, Cheddar  
Assorted Breads, Bagels, and Cream Cheese*

### **SALAD PLATE**

*French Green Lentil and Quinoa Salad (V)  
Prawns Escabeche Salad  
Baby Romaine Caesar Salad*



### **SEAFOOD PLATE**

*Freshly shucked Irish Oysters  
Poached Boston Lobster  
Alaskan King Crab  
Ahi Tuna with Sesame Ponzu Dressing*

### **CARVERY PLATE**

*Bourbon-smoked BBQ Pork Ribs  
Whiskey-infused Cajun Lamb Rack  
Whisky-infused Beef Tenderloin with Manhattan Steak Sauce*



### **DESSERT PLATE**

*Choose from the following selections:*

*Maple-roasted Pecan Brownie • Peanut Butter Jam Puff Pastry  
Apricot Cheese cake • Vanilla Crème Brulee  
Pink Champagne Macaron • Chocolate Fudge Mini Cupcake*

### **CRÊPES SUZETTE**

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