



# NEW YORK, NEW YORK

BRUNCH FROM THE BIG APPLE  
COMMUNAL MENU | \$120++ PP

## SEAFOOD PLATTER

*keepin' it reel*

Fine De Claire Oysters

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Home Cured Scottish Gravavlax | Horseradish

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Poached Tiger Prawns | Truffle Aioli

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Alaskan Crab | Hot Sauce

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Poached Boston Lobster  
(\$35 supplement for half lobster)

## Communal Appetizers

*because you deserve this*

Stellar Salad

Baby Romaine | Baby Spinach | Anchovy Dressing | Crouton | Walnut

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Boston Clam Chowder

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Aglio Truffled Prawn Linguine

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Petit Lobster Roll with Celery | Lemon Zest | Sea Salt | Brioche

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Mini 'Reuben' Toasties

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Smoked Salmon Bagel or Smoked Ham Benedict

## MAINS

*Be spoiled for choice*

Sea Bass | Roast Fennel | Blood Orange Salsa

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Pork Loin | Charred Carrot Mash | Leek Ash

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Braised Leg of Lamb | Minted Crushed Peas

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Wagyu & Foie Gras Burger | Pomme Frites

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Classic Steak Tartare | Pomme Frites

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## Dessert Platters

*We hope you've saved some room*

### S'MORES

Digestive Biscuit Streusel | Dark Chocolate

Custard | Meringue

### PB & J

Cannoli Crepe | Peanut Butter Cream |

Strawberry Foam

### CHEESECAKE

New York Cheesecake | Strawberries | Basil Ice

Cream

### APPLE CRUMBLE

Spiced Apple | Crumble | Vanilla Ice Cream

2 PAX SELECT TWO | 3 PAX SELECT THREE  
4 PAX AND ABOVE SELECT ALL

## HANGOVER DRINKS

*The best cure for a hangover is another  
glass of bubbly*

A Twist on Classic

\$18++

Penicillin Cocktail

*Whiskey, Ginger, Lemon,  
Passionfruit, Honey*

New York

\$18++

Rose Cosmo

*Vanilla-infused Vodka, Triple Sec,  
Rose, Lime, Cranberry Juice*



Go for unlimited pours of  
Champagne, Cocktails & Wine

**\$80++ / pax**  
(12pm - 3pm)

