



NEW YORK, NEW YORK

BRUNCH FROM THE BIG APPLE
COMMUNAL MENU | \$100++ PP

SEAFOOD PLATTER

keepin' it reel

Fine De Claire Oysters

-

Home Cured Scottish Gravavlax | Horseradish

-

Poached Tiger Prawns | Truffle Aioli

-

Alaskan Crab | Hot Sauce

-

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

Free-Flow Appetizers

because you deserve this

Stellar Salad

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

-

Boston Clam Chowder

-

Aglia Truffled Prawn Linguine

-

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

-

Mini 'Reuben' Toasties

-

Smoked Salmon Bagel or Smoked Ham Benedict

MAINS

Be spoiled for choice

Sea Bass | Roast Fennel | Blood Orange Salsa

-

Pork Loin | Charred Carrot Mash | Leek Ash

-

Braised Leg of Lamb | Minted Crushed Peas

-

Wagyu & Foie Gras Burger | Pomme Frites

-

Classic Steak Tartare | Pomme Frites

..... ❖

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

Gin-Gin \$18++

Gin, Ginger Beer, Fresh Mint Leaf,
Fresh Lime



Go for unlimited pours of
Champagne, Cocktails & Wine

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

