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**BLOODY MARY,  
GIN & TONIC AND  
HIGHBALL TROLLEY**

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**THE FLOWING BOWL**

Enquire with the team for today's selection.

**BLOODY MARY**

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

**GIN & TONIC**

Customize your G&T with a selection of gins, flavoured tonics and array of garnishes from the trolley.

**HIGHBALL**

Indulge in our brunch selection of hand-crafted spirits and customize it with your choice of liqueurs, soft drinks or flavoured Perrier from the trolley.

**GARMENT DISTRICT  
COCKTAILS**

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**HERALD SQUARE**

Sour Plum-infused Tequila  
Green Apple • Lime  
Mathilde Peach • Perrier

**PASSIONISTA**

Pisco • Mango-Passion Fruit Syrup  
Lime • Egg White

**COFFEE HOUSE**

Dark Rum • Cynar  
Luxardo Espresso • Cream

**MACY'S**

Vodka • Cassis  
Lemon • Simple Syrup

**SINGLE CASK NEGRONI**

Gin • Campari  
Mancino Rosso Vermouth

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**CHAMPAGNE**

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Bollinger Special Cuvée

*(Additional \$40 for free flow of champagne)*

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**WINES & BEER**

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Consult our team for today's selection.

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**BOOZY MILKSHAKES**

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Enjoy Manhattan milkshakes with a boozy twist! Select from Bourbon or Rum with Vanilla and Chocolate flavours.

**PERRIER**

Sparkling Water

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**FOOD PLATTERS**

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**COLD**

Prosciutto di Parma Ham  
Coppa Ham and Pistachio Mortadella  
Taleggio, Grana Padano, Chocolate  
and Truffle Gorgonzola with Truffle Honey  
Assortment of Freshly House-made Breads  
with Sun-dried Tomato Butter

**SEAFOOD**

Freshly Shucked Seasonal Oysters  
Poached Boston Lobsters  
Half Shell Queen Scallops  
Marinated Tiger Prawns and Octopus  
Smoked Salmon with Purple Cabbage

**SALAD**

Chickpea Hummus and Pomegranate Salad  
Cobb Salad with Quail Eggs  
Spring Seasonal Salad Shaker

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**HOT STARTERS PLATE**

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**BOURBON EGGS FLORENTINE**

English Muffin • Sautéed Spinach  
Roasted Heirloom Tomatoes  
Hollandaise Sauce

**ALASKAN KING CRAB CAKE**

Crispy Corn Succotash  
Citrus Remoulade Aioli • Avruga Caviar

**GREEN ASPARAGUS SOUP**

Beetroot Oil

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**CARVERY**

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**PISTACHIO CRUSTED**

**CAJUN LAMB RACK**

Roasted Heirloom Vegetables

**ROASTED ANGUS BEEF TENDERLOIN**

Wild Mushroom Ragout, Molten Artisanal  
Nicasio Cheese and Whiskey BBQ Sauce

**HONEY BALSAMIC GLAZED**

**PORK BELLY**

Roasted Fingerling Potatoes  
with Caramel Whiskey Apple Mousseline

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**DESSERT PLATE**

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Sea Salt Chocolate Chip Shortbread  
with Hazelnuts  
Caramelised Banana Chocolate Tart  
White Chocolate Cheesecake  
with Californian Walnuts  
Raspberry Profiterole with Passion Fruit Curd  
Strawberry Angel Cake in Shooter Glass  
Lemon Cupcake with Cream Cheese Frosting

**CREPES ROLL**

with Chocolate and Fresh Berries

**BLUEBERRY PANCAKES**

with Bourbon Maple Syrup



MANHATTAN

## SUNDAY COCKTAIL BRUNCH

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

Garment District - A haven for avant-garde artists and fashionistas.  
A place to see and be seen. At the heart of this storied neighbourhood, lies a thriving pool  
of sartorial haunts and emerging talents.  
Enjoy our take on this mid-afternoon affair with traditional NYC favourites and roving drink trolleys.

**\$168 per person includes free flow of carefully crafted cocktails, beers and wines**  
**\$208 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.*