



# BRUNCH MENU

## BRUNCH SPECIAL

### EGGS BENEDICT 12

two poached eggs with hollandaise sauce served on freshly baked sourdough with sauteed mushroom

### SCRAMBLED EGG CROISSANT 12

soft and creamy scrambled eggs on warm butter croissant

**add on:**  
smoked salmon 5  
avocado 4  
streaky bacon 5  
feta cheese 4  
creamy spinach 3

### PEANUT BUTTER AÇAÍ BOWL 18

banana, almond granola, chia seeds, dark chocolate and coconut flakes

### BERRIES AÇAÍ BOWL 18

strawberries, raspberries, blueberries, goji berries, almond granola and chia seeds

### BLUEBERRY PANCAKE 14

four pieces of pancakes with maple syrup, blueberries compote and vanilla whipped cream

### DUTCH BABY PANCAKE 14

powdered sugar, sliced strawberries, maple syrup and vanilla whipped cream

## SALAD/TARTINE

### HEIRLOOM TOMATO POMEGRANATE BURRATA SALAD 22

with toasted baguette, roasted pepitas, sliced almond, baby spring greens and fig jam

### CAESAR SALAD 14

romaine lettuce, bacon bits, parmesan cheese, fried capers, garlic croutons with caesar dressing

**add on:**  
grilled chicken or smoked salmon 4

### FRESH SALMON & ALASKAN CRAB SALAD 24

baby spinach & romaine lettuce, ikura, avocado, shredded nori & kani miso dressing

### QUINOA TABBOULEH 14

quinoa, sea salt, lemon juice, olive oil, feta cheese, garlic and mint leaves

### LOBSTER ROLL 28

chunks of fresh maine lobster meat tossed with mayo, lemon juice & celery in butter brioche roll

### PARMA HAM BURRATA CHEESE TARTINE 18

burrata cheese and parma ham on toasted sourdough

### AVOCADO SALMON TARTINE 18

smashed avocado, herb cream cheese, fried capers and smoked salmon on toasted sourdough

### LE CROQUE MONSIEUR 16

Paris ham, cheddar, parmesan and Gruyère cheese in crusty sourdough

### CLUB SANDWICH 16

double decker bread with bacon, grilled chicken, cheese, fried egg, tomato slices and lettuce

\*vegetarian option available

### BEAST BURGER 18

wagyu beef patty, bacon, gorgonzola, cheddar, tomato slices, lettuce, gherkins and caramelized onions

**add on:**  
one fried egg 2  
plain fries 4

## CHARCOAL GRILLED

choice of one sauce and one side for all mains selection

### AUSTRALIAN ANGUS BEEF

TENDERLOIN 250g 42  
STRIPLOIN 250g 34  
RIB EYE 250g 36  
BONELESS BEEF SHORT RIBS 350g 42

with pistachio and herb crust (slow cooked for 12 hours)

BABY BACK RIBS 30  
pork ribs marinated with homemade BBQ sauce 400g

KUROBUTA PORK CHOP 36  
BABY LAMB RACK 48  
CHICKEN 300g 24  
whole 300g 18  
half 18

## FROM THE SEA

PAN-SEARED BARRAMUNDI 24

PAN-SEARED SALMON 24

**Sauce (choose one)**  
• red wine jus • black pepper jus • béarnaise  
• white wine cream • chimichurri • blue cream cheese

**sides (choose one)**  
• mesclun salad • onion confit • french fries  
• creamy spinach • ratatouille • grilled US asparagus  
• mashed potatoes • mushroom fricassée

additional side or sauce 6

## LOCAL DELIGHTS

CRISPY PORK KNUCKLE 22 36  
oven-roasted pork knuckle, with spicy thai nam jim sauce and sesame oil scented asian flavoured sauerkraut (half) (full)

LOBSTER PORRIDGE 38  
teochew-style lobster rice porridge in crab broth, baby abalone, crispy conpoy, bonito flakes, fried shredded ginger and scallion

SAMBAL CLAMS SHANG MEE 24  
crispy egg noodle with fresh manilla clams in homemade sambal gravy

HOKKIEN NOODLE 14  
prawn stock braised yellow noodles and rice vermicelli, prawns, crispy baby squids, roasted pork, bean sprouts and chives

NASI GORENG 18  
wok-fried sambal rice with prawns, chicken satay and peanut sauce, fried chicken, fried egg, achar and keropok

SINGAPORE LAKSA 14  
noodles in coconut and spicy dried shrimp broth, cherrystone clams, prawns, crispy tau pok, laksa leaves

KUROBUTA CLAYPOT RICE 18  
braised kurobuta pork belly served with soft boiled egg

WOK-FRIED FRAGRANT MALA FRIED RICE 18  
topped with fried egg and crispy kale

## 2 HOUR FREE FLOW

SANGRIA / MIMOSA / APEROL SPRITZ

# \$25

with every main purchased  
11:00am til 4:00pm

chef's recommendation | spicy | vegetarian

all prices are subject to prevailing government taxes and service charges

## COLD CUT/CHEESE

1 METER BOARD 58  
selection of 5 cold cuts & 5 cheeses

HALF METER BOARD 36  
selection of 3 cold cuts & 3 cheeses

served with French baguette basket, olives, gherkin, crackers, dried fruits, honey, mixed nuts and pommery mustard

COLD CUT PLATTER 28  
selection of 3 cold cuts

CHEESE PLATTER 28  
selection of 3 cheeses

**cold cut selection:**  
• paris ham • pork rilette • bresaola  
• parma ham • duck rilette • capocollo  
• chorizo • chambost saucisson

**cheese selection:**  
• brie • camembert • goat cheese  
• roquefort • emmental • grana padano  
• gruyère • burrata

TRIO DE RILLETES 28  
salmon, pork and duck rillettes with crispy baguette

PARMA HAM 14  
italian ham dry cured for 24 months (100g)

## PASTA/RISOTTO

WAGYU BEEF RAGOUT PASTA 26  
wagyu beef cheeks, natural jus, crushed tomatoes, root vegetables and herbs

TAGLIATELLE AL SALMONE 18  
smoked salmon, cream, cheese, poached egg

SPAGHETTI BOLOGNESE 16  
bolognese sauce

PUMPKIN & MUSHROOM RISOTTO 16  
sauteed fresh mushrooms with garlic, pumpkin puree

## HOMEMADE SWEETS

MOLTEN CHOCOLATE CAKE 15  
made with Valrhona Guanaja 70%, mini Magnum®

BURNT CHEESE CAKE 12  
served with choice of vanilla, strawberry or chocolate ice-cream

THIN CRUSTED APPLE PIE 10  
cinnamon caramelized apple pie

CRÈME BRULEE 10  
a rich custard infused with Madagascar vanilla

THE PROFITROLE 12  
choux pastry with vanilla ice cream and hot chocolate sauce

LEMON TART 10  
mixed berries coulis

MOLTEN PEANUT CHOCOLATE CAKE 15  
served with choice of vanilla, strawberry or chocolate ice-cream

ORH NEE BRÛLÉE 12  
yam paste with pumpkin and marmalade

ICE CREAM & SORBET 12  
3 scoops of ice cream or sorbet flavour: vanilla, chocolate, strawberry, mango, yuzu, lime

