

SATURDAY & SUNDAY BRUNCH

11:30 AM - 2:30 PM

Fresh l'Antilope Normandy oysters 6 per oyster

Wagyu tartare | Caviar | Beef tendon chicharrón 17

Japanese hamachi | Smoked beef fat | Tempura lemon verbena ^G 14

Baby corn | Preserved black beans ^V 11

Smoked unagi | Nori rice cracker ^G 15

Broccoli | Burrata | Lemon chilli | Almond ^{NV} 19

Wagyu sukiyaki | Smoked egg yolk ^G 32

Grilled endive | Green goddess aioli ^{NV} 17

Smoked salmon eggs Benedict ^G 25

French toast | Salted caramel ^G 19

Croque Madame | Joselito Iberico 18 months ^G 25

Hand-cut potatoes | Seaweed ^G 11

Lobster bao | Smoked trout roe ^G 58

New Zealand salmon | Yuzu 68

Japanese mackerel | Arugula purée 58

Scottish blue lobster 92

Korean BBQ sando ^G 58

Wylarah striploin wagyu ^A 75 per 100g

Australian tenderloin wagyu ^A 68 per 100 g

Chef's prime wagyu selection ^A 480

Comté cheese fondue ^G 16

Baked mochi | Citrus Anglaise ^{GF} 12

Burnt citrus sorbet | Coconut pudding ^{NGF} 11

#ButchersBlockSG

(G) Gluten (P) Pork (N) Nuts (V) Vegetarian (A) Alcohol (Vg) Vegan (GF) Gluten Free

We are allergen-friendly and happy to assist you with any dietary requirements.

Our gluten-free bread is from the Whole Kitchen while our sourdough bread is from Starter Lab bakery in Tiong Bahru.

All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 7% goods and service taxes.