



SATURDAY BRUNCH MENU

APPETIZER

Beef Tartare

Smoked Egg Yolk, Jerusalem Artichoke,
Horseradish

Dry-aged Hamachi

Leche De Tigre, Avocado, Salted Kohlrabi

Salt-baked Beetroot

Whipped Ricotta, Walnuts, Balsamic

MAIN COURSE

Choose One Per Person

Blackmore's Skirt Steak

Smoked Mash, Chimichurri, Watercress

Wood-fired Aubergine

Sunchoke, Fermented Garlic, Puffed Buckwheat

Dry-aged Duck

Roasted Cabbage Puree, Fermented
Blackberry, Crispy Kale

Lobster Ravioli (+\$30)

Canadian Lobster, Ricotta, Uni Sauce

DESSERTS

Smoked Cheesecake

Roasted Pineapple, Smoked Whipped
Cream

Corn Nutty Tart

Corn Custard with Mixed Nuts, Coconut Sorbet

ELEVATE YOUR BRUNCH

Oysters

\$66 / half dozen

Bone marrow

\$18 / piece

Foie Gras (40-60g)

\$30 / piece

King Prawn

\$18 / piece

Dry-Aged Akune Gold A5 Wagyu Sirloin

\$98 / 80g

\$98++ per person | Food & Non-alcoholic Beverages

\$128++ per person | Food & Wines & Beer

\$188++ per person | Food & R de Ruinart Brut, Wines & Beer



FREE FLOW BEVERAGE PACKAGE

Champagne

NV, R de Ruinart Brut, France

White

2023, Ostatu Blanco, Rioja Alavesa, Spain

2023, Reguta Di Anselmi Ca'stele, Pinot Grigio Friuli, Italy

Red

2022, Terrazas Altos Del Plata Malbec, Argentina

2021, Penfolds Koonunga Hill 76, Shiraz Carbernet, Australia

Cocktails

Apple Smoke Negroni

Campari, Martini Rosso, Apple Brandy, Apple Smoked Woods

Bellini

Prosecco, Peach Purée

Old Fashioned

Maker's Mark Bourbon, Angostura Bitter

G&T Selection

Hendrick's | Bombay Sapphire | Roku Gin | Four Pillars Shiraz | Four Pillars Yuzu | Tanqueray 10

Tonic

Fever Tree

Spirit

J.W. Black | Belvedere Vodka | Volcan Tequila

Non-alcoholic

Pandan Mojito

Lychee Punch

Pepsi, Pepsi Black, 7-up, Juices, Coffee & Tea

Beer

Tiger, Singapore

Hoegaarden, Belgium

Somersby, Denmark