

Champagne Lunch

3-COURSE MENU

CHOICE OF 1 STARTER

BURRATA TOMATO SALAD (N) (V)

Peach mostarda, candied curry walnut, shiso, endive

KALE AND MANGO SALAD

Mandarin dressing, golden raisins, cocnut granola

PAN SEARED SCALLOPS (SF) (GF) (C) (D)

Nduja beurre blanc, yuzu, cauliflower, pickled sweet pepper, shrimp oil

GRILLED OCTOPUS (SF) (G) (C)

Yellow pepper soy, green apple

YELLOWTAIL TATAKI (G) (C) (R)

Citrus dressing, orange, coriander

SEASONAL OYSTERS (R) (SF) (G) (Half Dozen **+25** | Dozen **+68**)

Ponzu, dill oil

CHOICE OF 1 MAIN

LINE CAUGHT RED SNAPPER 200G (N) (SF)

Laksa, ebi shrimp oil, celeriac, coconut puree

TIGER PRAWN 200G (SF)

Black pepper sauce, lime, charcoal oil

ROASTED CHICKEN BREAST 200G (D) (GF) (C)

Seaweed jus, chive oil, leeks

STONY RIVER BLACK ANGUS TENDERLOIN 200G (G) (D) (M) (S) (C)

Gochujang butter, maitake mushroom

MISO EGGPLANT 160G (V) (VG)

Puffed quinoa, turmeric foam

A4 MIYAZAKI STRIPIOIN 150G (G) (D) (M) **(+50)**

Konbu demi-glace

SIDES TO SHARE

MISO MASHED POTATO

GRILLED BROCCOLINI

CHOICE OF 1 DESSERT

TROPICAL MANGO (GF) (V) (VG)

Glutinous rice tuile, coconut sorbet

DULCE MISO TOFFEE (D) (N) (G) (E)

Gula melaka caramel, sticky date pudding

Champagne Lunch

12PM - 3PM

\$168++

BEVERAGE MENU

CHAMPAGNE

Veuve Clicquot Yellow

WINE

Santa Helena, Cabernet Sauvignon

Vivolo Di Sasso, Pinot Grigio

DRAUGHT BEER

Sapporo Premium Lager

Kronenbroug Blanc 1664, Wheat Beer

COCKTAILS

Aperol Spritz

Aperol, prosecco, club soda

Limoncello Spritz

Pallini Limoncello, prosecco, club soda

Espresso Martini

Vodka, espresso, sugar syrup

57th Pegu Club

Gin, orange liqueur, lime juice, sugar syrup

SPIRITS

The Botanist's Gin

Ketel One Vodka

Havana Club 3 Year Old Rum

Milagro Silver Tequila

Monkey Shoulder Blended Malt Scotch

Pallini Limoncello

MOCKTAILS

Peach-Me-Up

Peach puree, lemon juice, thyme sprig, club soda

Sunset Breeze

Orange & lime juice, mint

ASSORTED CHILLED JUICES AND SOFT DRINKS

COFFEE & TEA



Veuve Clicquot

REIMS FRANCE

*Nutri-Grade mark is based on preparation
at 120% sugar (before addition of ice)*



Prices subject to 10% service charge and prevailing government taxes.