

Champagne Lunch

3-COURSE MENU

CHOICE OF 1 STARTER

BURRATA TOMATO SALAD (N) (V)

Peach mostarda, candied walnut, shiso, endive

ROASTED CAULIFLOWER (N) (D) (V)

Cauliflower puree, almond and golden raisins crumble

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

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

GRILLED OCTOPUS (SF) (G) (C)

Yellow pepper soy, green apple

YELLOWTAIL CARPACCIO (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 450G (D) (GF) (C)

Tandoori spicy rub, cucumber yogurt salad

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

Gochujang butter

MISO EGGPLANT 160G (V) (VG)

Puffed quinoa, turmeric foam

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

Konbu demi-glace

SIDES TO SHARE

WASABI 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

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BEVERAGE MENU

Champagne Free-flow **\$168** | Non-Champagne **\$148**

FREE FLOW **12PM - 3PM**

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)*





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KIDS MENU

Wagyu Beef Patty (gf)

Mash potato, beef gravy

20

Chicken Breast (gf)

Jasmine rice, chicken gravy

18

Mac & Cheese (v)

Macaroni, mozzarella

12

Fruit Platter (v, vg, gf)

10

Ice Cream (v)

Chocolate or vanilla, honey tuile

8

(r) raw (n) contain nut (sf) shellfish (gf) gluten-free (v) vegetarian (vg) vegan

Minors are exempted from drink packages.

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