



THE BRUNCH CLUB

SMALL PLATES

Artisan Sourdough (v)
Herb butter, spring onion oil

15

add on:

- Smoked Salmon Dip, Ikura, Dill **12**
- Miso Katsuobushi Bagna Cauda **8**
 - Chicken Liver Mousse, Sweet Mango Chutney (gf) **8**
 - Dhal Hummus, Radish, Extra Virgin Olive Oil (gf, v, vg) **8**
- Lacquered Teriyaki Bone Marrow **21**
- The Whole Selection Of 5 Dips **45**

Seasonal Oysters (r, sf)
Ponzu, dill oil

Half doz **45** | Doz **88**

Tenderloin Beef Tartare (r)
Umami sauce, wasabi, sushi rice, yuzu kosho, shiso nori wraps

32

Burrata Tomato Salad (n, v)
Peach mostarda, candied walnut, shiso, endive

28

Roasted Scallops (sf, gf)
Nduja beurre blanc, cauliflower, pickled sweet mini pepper, kochukaru oil

38

Grilled Marinated Octopus
Braised chickpeas, lap cheong, piquillo peppers

34

Tempura Zucchini Flower
Furikake, kizami wasabi

38

Japanese Ebi Shrimp
Togarashi, Dill aioli

25

Tuna Watermelon Tartare (r, gf)
Avocado, coconut vinaigrette, coriander oil

22

Truffle Fries
Seasonal black truffle, grated parmesan

22

Avocado Sushi Roll (v, vg)
Nori, Japanese cucumber

20

Miso Mashed Potato (v)
Scallion oil, crispy shallot

15

Sauteed Mushroom (v)
Brown button, king oyster mushroom, shio kombu

18

MAINS

Indian Eggplant (160g) (v, vg)
Coconut, tumeric, puffed quinoa

28

Line Caught Red Snapper
(200g) (n, sf)

Laksa, ebi shrimp oil, celeriac coconut purée

48

Stony River Black Angus Tenderloin (200g) (gf)
Braised red cabbage relish, yuzu beef jus

68

Half Roasted Chicken (700g) (gf)
Bacon mousseline stuffed wing, kale, jerusalem artichoke

32

Margaret River Short Rib Bossam (1.1kg)
48 hours slow cooked, Korean ssamjang sauce, lettuce, kimchi

198

Stockyard Angus Tomahawk (1.5kg) (gf)
200 days grain fed, confit garlic, rosemary

320

DESSERT

Celebration Platter
Tropical mango, strawberry miso tart, Madagascar vanilla ic, passionfruit ic

S **35** | M **55** | L **75**

Balinese Chocolate (v)
Fermented strawberry, feuilletine

18

Tropical Mango (gf, v, vg)
Glutinous rice tuile, coconut sorbet

18



THE BRUNCH CLUB

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.

THE BRUNCH CLUB

Beverage Package

118**

FREE FLOW 12pm - 3pm

Champagne

Veuve Clicquot, Yellow Label

Wine

Vivolo di Sasso, Merlot

Vivolo di Sasso, Pinot Grigio

Draught Beer

Sapporo Premium Lager

Kronenbroug Blanc 1664, Wheat Beer

Cocktails

Aperol Spritz

Aperol, prosecco, club soda

Bloody Mary

Vodka, tomato juice, bloody mary mix

Espresso Martini

Vodka, espresso, sugar syrup

57th Pegu Club

Gin, orange liqueur, yuzu lemon syrup,
lime juice, aromatic bitters

Spirits

Tanqueray No. Ten Gin

Cîroc Vodka

Bacardi Reserva Ocho Rum

Milagro Silver Tequila

Monkey Shoulder Blended Malt Scotch

Pallini Lemoncello

Mocktails

Peach-Me-Up

Peach puree, lemon juice, thyme sprig, club soda

Sunset Breeze

Orange & lime juice, mint leaves

Assorted Juices and Soft Drinks

Coffee And Tea



Veuve Clicquot
REIMS FRANCE

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

