

## STARTERS

### Seasonal Oysters

Ponzu, dill oil

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

### Hokkaido Scallop (gf)

Green apple, yuzu kosho

**28**

### Black Angus

### Beef Tenderloin Tartare (100g)

White soy, watercress

**32**

### Burrata (v)

Strawberry, tempura shiso

**30**

### Artisan Sourdough (v)

Herb butter, spring onion oil

**15**

### Japanese Amela Tomato (gf, v, vg)

Thai basil sorbet, extra virgin olive oil

**26**

### Japanese Kingfish Collar (gf)

Tandoori spice, yoghurt

**28**

## MAINS

### Ravioli (v, vg)

Wanton skin, curry, pumpkin

**30**

### Indian Eggplant (v, vg)

Coconut, tumeric, puffed quinoa, miso glaze

**20**

### Hoshi-Jirushi Risotto (gf, v)

Asparagus, spinach, puffed rice

**25**

### Line Caught Red Snapper (200g)

Laksa, ebi shrimp oil, celeriac coconut purée

**48**

### Stony River

### Black Angus Tenderloin (200g) (gf)

Grass fed, black garlic, shio kombu

**68**

### Poached Chicken Breast (150g) (gf)

Jerusalem artichoke, madeira jus

**32**



# THE BRUNCH CLUB

## PREMIUM SHARING

### Seafood On Ice (2-4pax)

Seasonal oyster, New Zealand mussel,  
Tiger prawn

**88**

### Sushi Platter (2-4pax)

Avocado sushi roll, Prawn tempura roll,  
A4 Miyazaki nigiri

**55**

### 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**

## SIDES

### Broccolini (v, vg)

Soy hoisin dressing

**18**

### Sauteed Mushroom (v)

Brown button, king oyster mushroom,  
shio kombu

**18**

### Miso Mashed Potato (v)

Scallion oil, crispy shallot

**15**

### Romaine Red Endive Salad (v, vg)

Yuzu, pumpkin seed

**12**

## DESSERT

### Celebration Platters

Tropical Mango, Strawberry Miso Tart,  
Madagascar Vanilla IC,  
Passionfruit IC

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

### Brilliat Savarin Cheese (50g) (v)

Mango Chutney, sourdough cracker

**20**

### Balinese Chocolate (v)

Fermented strawberry, feuilletine

**18**

### Tropical Mango (gf, v, vg)

Glutinous rice tuile, coconut sorbet

**18**

### CÉLAVI Ice Cream

- Madagascar vanilla
- Balinese chocolate
- Passionfruit

**12**

### CÉLAVI Sorbet

- Lime
- Salted lychee

**12**



CHAMPAGNE  
**TELMONT**  
MAISON FONDÉE EN 1912

(gf) gluten-free (v) vegetarian (vg) vegan

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



# THE BRUNCH CLUB

**Channa Dhal Hummus** (gf, v, vg)

Red radish, extra virgin olive oil

15

**Prawn Toast**

Crab salad, brioche, calamansi

22

**Karaage Chicken**

Yuzu emulsion, lemon

20

**Norwegian Salmon Taco**

Bonito oil, cilantro

18

**Tempura Zucchini Flower**

Furikake, kizami wasabi

38

**Truffle Fries** (gf, v)

Seasonal black truffle, grated parmesan

22

**Avocado Sushi Roll** (v, vg)

Nori powder, radish

20

**Impossible Burger** (v)

Chipotle aioli, kimchi

22

**Chicken Liver Paté**

Sour cherry, brioche

19

**Japanese Ebi Shrimp**

Togarashi, dil aioli

25



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## Champagne

88++

FREE FLOW 12pm - 3pm

### Telmont Réserve Brut NV Champagne

## Wine, Alcoholic & Non-Alcoholic Beverages

58++

FREE FLOW 12pm - 3pm

### Wine

| **Vivolo di Sasso Merlot** | **Vivolo di Sasso Pinot Grigio** |

### Draught Beer

**Asahi Super Dry**

### Cocktails

#### **Aperol Spritz**

Aperol, Botter prosecco, soda water

#### **Bloody Mary**

Grey Goose vodka, tomato juice, bloody mary mix

#### **Espresso Martini**

Grey Goose vodka, Kahlua, fresh espresso

#### **Negroni**

Tanqueray No. Ten, Campari, Martini Rosso

#### **Sangria** (Red/White)

Homemade Sangria mix, wine

### Spirits

| **Tanqueray No. Ten Gin** | **Grey Goose Vodka** |  
| **Bacardi Reserva Ocho Rum** | **Milagro Silver Tequila** |  
| **Monkey Shoulder Blended Malt Scotch** |  
| **Jagermeister Digestifs** | **Pallini Limoncello** |

### Mocktails

#### **Sunset Breeze**

Orange & lime juice, mint leaves

#### **Peach-Me-Up**

Peach puree, lemon juice, thyme sprig, club soda

#### **Guavalite**

Guava puree, plum, club soda

#### **Shirley Temple**

Pomegranate syrup, lemon juice, sprite

#### **Virgin Mojito**

Lime juice, mint leaves, club soda

#### **Storm Cooler**

Passion fruit puree, lime juice, sprite

### Juices

| **Apple** | **Cranberry** | **Orange** | **Mango** | **Pineapple** |

### Soft Drinks

| **Coca-Cola Less Sugar** | **Coca-Cola Zero** |  
| **Schweppes Ginger Beer** | **Sprite** |

### Coffee And Tea

### Water

| **Acqua Panna Still** 75cl | **San Pellegrino Sparkling** 75cl |

THE BRUNCH CLUB



# 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**



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Minors are exempted from drink packages.

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