

STARTERS

Seasonal Oysters

Ponzu, dill oil

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

Hokkaido Scallop (gf)

Green apple, yuzu kosho

28

Black Angus Beef Tenderloin Tartare

White soy, watercress

26

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 (150g)

Laksa, ebi shrimp oil, celeriac coconut purée

36

Stony River

Black Angus Tenderloin (150g) (gf)

Grass fed, black garlic, shio kombu

46

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

Brilliant 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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