

BREERY BRUNCH





FREE FLOW BEVERAGE PACKAGE \$98⁺⁺

CHAMPAGNE (Additional \$48⁺⁺)

BILLECART-SALMON BRUT RESERVE NV

WINES

BOTTER PROSECCO BRUT NV

ZONIN PROSECCO SPUMANTE ROSE NV

HOUSE WINES

COCKTAILS

VODKA ESPRESSO

Ketel One Vodka | Cold Brew Coffee | Gomme

RED SNAPPER

Tanqueray London Dry Gin | Lemon juice | Shichimi Togarashi Spice | Tomato Juice

SUNSET SLING

Bacardi 8 Anos Rum | Benedictine D.O.M. | Jasmine | Pineapple Juice

PALOMA

Olmeqa Altos Blanco Tequila | Pink Grapefruit | Soda

SPIRITS

**KETEL ONE VODKA | TANQUERAY LONDON DRY GIN | HAVANA CLUB 3YO RUM | OLMECA
ALTOS BLANCO TEQUILA | MONKEY SHOULDER WHISKY**

BEER

ASAHI SUPER DRY

NON-ALCOHOLIC BEVERAGE

ASSORTED SOFT DRINKS AND JUICES

SMALL PLATES

BURRATA & MOMOTARO TOMATO SALAD XO sauce basil vinaigrette furikake focaccia (Add on extra bread \$7) *vegetarian option available	29
HOKKAIDO SCALLOP & OYSTER CEVICHE (3pcs) (GF) Pomelo jicama lemongrass coriander vinaigrette (Add on \$13 per piece)	35
WAGYU BEEF STEAK TARTARE Fermented black bean aioli shishito pepper taro root gaufrettes	80g 35 160g 50
MARINATED BIG EYE TUNA Sudachi ponzu orange segments pistachio avocado	80g 38 160g 60
FINE DE CLAIRE OYSTERS Green apple ponzu horseradish (Add on \$78 for 5g Baeri Oscietra Caviar)	Half dozen 40 Dozen 76
AVOCADO & GEM LETTUCE SALAD (V) (GF) White miso dressing grilled corn pine nuts	25
AVOCADO SUSHI ROLL (V) (GF) Nori powder radish	22
KING SALMON JICAMA ROLL (GF) Jalapeño yuzu kosho toasted buckwheat	29
CRISPY PRAWN TEMPURA SUSHI ROLL Puffed Japanese rice wasabi aioli bonito flakes	26
CHILLED RAMEN NOODLES Wasabi aioli shredded nori shiso *vegetarian option available	22
ASIAN DIPS & PITA BREAD Muhammara baba ghanoush (Add on \$10 for extra dips)	16
CRISPY SALT & SZECHUAN PEPPER CALAMARI Coriander jalapeño dip	28
BONELESS KOREAN FRIED CHICKEN WINGS Crushed peanuts sesame seeds yoghurt	25
SMOKED BALINESE BABY BACK PORK RIBS Sambal matah calamansi	28
BLACK TRUFFLE "SUSHI RICE" RISOTTO (V) Parmesan emulsion	32 54
KATAIFI WRAPPED PRAWNS Crushed avocado mango salsa togarashi spice (Add on \$10 per piece)	35
GRILLED FREMANTLE OCTOPUS Taiwanese glaze green chili coriander coulis	34

MAINS

BINCHŌTAN EGGPLANT BAKAR (V)	26
Sambal manis toasted cashew nuts	
SALTED EGG TASMANIAN SALMON (GF)	48
Pan seared salmon cereal crumble	
GRILLED RED SNAPPER – WHOLE (500g)	58
Thai chili coconut glazed pineapple mango salsa	
AROMATIC VEGETARIAN THAI RED CURRY (V)	28
Lychee peanut crumble	
BINCHŌTAN GRILLED TIGER PRAWNS & COCONUT CLAMS	68
Chorizo spiced lemongrass coconut broth	
*Contains pork	
RICE FLAKE CRUSTED WHOLE LIVE BOSTON MAINE LOBSTER (500g) (GF)	158
Live Boston Maine lobster bell pepper & pineapple fricassee	
Chinese sausage spiced ginger reduction	
*Contains pork	
BRAISED DUCK IN AROMATIC RED CURRY (GF)	36
Thai eggplant lychee peanut crumble	
SZECHUAN ROASTED CHICKEN	42
Free ranged chicken breast sauteed vegetables	
IBERICO PORK CHOP DOUBLE-CUT	55
Char siew marinade pickled cabbage spicy mustard cream	
BINCHŌTAN GRILLED MAIMOA LAMB CHOPS	62
Spicy tomato compote charred broccolini Szechuan crumble	
CAST IRON ROASTED TUWINGA BLACK ANGUS RIBEYE STEAK (300g) (GF)	88
Salted kampot peppercorns grilled pineapple basil mint salad	

SHARING PREMIUM LARGE PLATES

RICE FLAKE CRUSTED WHOLE LIVE BOSTON MAINE LOBSTER (1kg) (GF)	238
Live Boston Maine lobster bell pepper & pineapple fricassee Chinese sausage spiced ginger reduction *Contains pork	
WAGYU T-BONE (700g)	228
Salted kampot peppercorns garlic thyme rosemary	
WAGYU PORTERHOUSE (1kg)	288
Salted kampot peppercorns garlic thyme rosemary	

SIDES

ASPARAGUS, LILY BULBS, MUSHROOMS (V) (GF)	20
Shimeji mushrooms cashew nuts	
STEAMED BOK CHOY (V)	18
Ginger sesame	
CHARRED BROCCOLINI (V)	20
Ginger scallion topping crispy garlic	
BOMBAY BABY POTATOES (V)	18
Garam masala cumin mustard	
STEAMED JASMINE RICE (V) (GF)	6

DESSERTS

CELEBRATION PLATTERS

Small **36** | Medium **48** | Large **68**

Selection of chef's favourite desserts & home-made ice cream

KEY LIME PEARLS (3pcs)

28

Vanilla almond cake | coconut crumble | key lime curd | margarita foam

(Add-on \$10 per piece)

*Contains alcohol

SINFULLY CHOCOLATE

22

Hazelnut brownie | 55% cacao mousse | salted caramel | Ecuadorian chocolate ice cream

MANGO PASSION BOMB

22

Mango mousse | mango & passion compote | osmanthus veil | alphonso mango lassi gelato

PANDAN TIRAMISU (V)

22

Pandan custard | sponge | coconut rice pudding | soursop pandan sorbet

CÉ LA VI ICE CREAM

16

Vanilla (organic Madagascar vanilla bean)

Chocolate (66% Ecuadorian chocolate)

Salted caramel (fleur de sel, caramel)

CÉ LA VI SORBET

16

Soursop pandan

Alphonso mango lassi

HAND CRAFTED LUXURY TEA BLENDS BY:



ENGLISH BREAKFAST Organic, black tea, high Award Winner: at the North American Tea Championships Complex malted undertones for a satisfying start to the day.	13
CHAMOMILE CITRON Organic, herbal tea, caffeine-free Sunny Egyptian chamomile brightened by herbs and flowers.	13
MOROCCAN MINT Organic, green tea, low in caffeine Award Winner: at the 2017 Global Tea Championships Hand-rolled gunpowder tea and cooling mint.	13
EARL GREY Organic, black tea, robust A timeless expression of robust Assam and bergamot.	13
JASMINE GREEN Organic, green tea, moderate caffeine Rare, exceptional Chung Hao tea, scented with jasmine flowers.	13
WHITE GINGER PEAR Organic, white tea, very low caffeine Delicate white tea leaves plus a hint of pear and spicy ginger.	13

COFFEE

CAPPUCCINO	8
ESPRESSO	8
FLAT WHITE	8
LATTE	8
MACCHIATO	8
DOUBLE ESPRESSO	10
DOUBLE MACCHIATO	10
ICED COFFEE	10
LONG BLACK	10