

ADRIFT

By Chef David Myers

PRE-THEATRE

BRUNCH

DRINKS

Pineapple Ginger Beer (non-alcoholic)

Aberdeen Angus Oak Chardonnay,
Argentina 2012

Aberdeen Angus Cabernet Sauvignon, Argentina
2012

Suntory Premium Malt Beer, Japan

MAINS

Adrift Benedict

grilled rice cakes, onsen egg, bacon,
miso hollandaise

Buckwheat Crêpe

smoked country ham, sunny side up egg,
gruyere cheese

King Crab and Pimento

Cheese Omelette

avocado toast, rocket and radish salad

Ricotta Pancakes

yuzu honey, vanilla persimmons,
azuki bean ice cream

**Crispy Chicken and
Sweet Potato Waffle**

maple-umeboshi syrup

Waygu Cheeseburger

tomato jam, gruyere, pickled jalapenos,
sunny side up egg

Steak and Egg

grilled beef strip loin, caramelized shallots,
potato sauce, fried egg

kagoshima wagyu supplemental \$60

Grilled Furikake-Rubbed

Big Eye Tuna

marinated peppers, smoked eggplant

DESSERTS

Caramel French Toast

coconut sorbet, kopi syrup

Crêpe Souffle

vanilla-poached mango,
long peppercorn cream

Coconut Parfait

sago, longan jelly, pandan ice cream

Chocolate Hazelnut Cake

persimmon sorbet