

ADRIFT

by Chef David Myers

BRUNCH



\$70 FREE FLOW

rosé
champagne
brunch booze

STARTERS

Caviar Doughnut, crème fraîche, meyer lemon jam	12
Heirloom Tomatoes, myoga, smoked chili oil, tomato vinaigrette	14
Baby Gem Lettuce, nashi pear, soy walnut, comté	9
Hamachi, Japanese pepper, pumpkin juice	19
Salt Baked Beets, horseradish, native pepper	14
King Crab Melt, bread and butter pickles	12

BRUNCH

Strawberry Chia, housemade buffalo yogurt, kiwi, granola	17
Crumpets & Honey, whipped ricotta	12
Blueberry & Ricotta Hotcakes, berries, grains, cream	21
Avocado Toast, marinated yellowfin tuna, kumquat, leaves	21
Smoked Salmon Bagel, brown butter cream cheese, yuzu pickled onion	19
Charcoal King Crab Roll, shiso, spicy mayonnaise	25
Benedict Eggs, thick cut bacon, rice cake, béarnaise	23
Chili Crab Omelette, cherry tomato, mitsuba	26
Wagyu Cheeseburger, tomato jam, gruyere, jalapeño, egg	28
Eggs Your Way on Toast	12
Golden Hash Brown & Chojang Chili	6

COALS & TEPPAN

Wagyu Bolognese Pasta, smoked chili, taleggio	27
Charcoal & Black Beer Battered Cod, bottarga aioli, horseradish slaw	31
Roasted Young Chicken, lemon miso paste, burnt citrus	30
Hanger Steak, bone marrow butter, egg yolk	28
Kagoshima Wagyu Katsu Sandwich A4, black truffle aioli	55
Baby Japanese Sweet Potatoes, salted plum crème fraîche, bacon	12
Broccoli Hearts, macadamia milk, pickled thyme oil	13