
BLOODY MARY, GIN & TONIC AND HIGHBALL TROLLEY

BLOODY MARY

Choose from a variety of fresh ingredients from the trolley and customize this popular brunch cocktail just the way you like it.

HIGHBALL

Indulge in our brunch selection of hand-crafted spirits and customize it with your choice of liqueurs, soft drinks or flavoured Perrier from the trolley.

GIN & TONIC

Customize your G&T with a selection of gins, flavoured tonics and array of garnishes from the trolley.

FESTIVE COCKTAILS

GRASSHOPPER

Michter's Sour Mash
Crème de Menthe • Crème De Cacao
Clarified Milk Punch

SANTO STEFANO

Altos Blanco Tequila
Luxardo Amaretto • Strawberry Puree
Panettone Tea Syrup • Lime

CHRISTMAS MARTINEZ

Farmer's Gin • Regent Blend Tea Infusion
Mancino Rosso • Maraschino
Orange Bitters

BOHEMIAN COFFEE

Havana 7yo Rum • Luxardo Espresso
Becherovka • Christmas Spice Syrup
Cream • Egg White

MULLED WINE

Michter's US*1 Bourbon
Red Wine • Festive Spices

CHAMPAGNE

Bollinger Special Cuvée
(Additional \$40 for free flow of champagne)

WINES & BEER

Consult our team for
today's selection.

BOOZY MILKSHAKES

Enjoy Manhattan milkshakes with a boozy
twist! Select from Bourbon or Rum
with Vanilla and Chocolate flavours.

PERRIER

Sparkling Water

FOOD PLATTERS

COLD

Prosciutto di Parma Ham
Coppa Ham and Pistachio Mortadella
Taleggio, Grana Padano, Chocolate
and Cranberry Gorgonzola
with Lavender Honey
Assortment of Freshly House-made Breads
with Dried Cranberry Butter

SEAFOOD

Freshly Shucked Seasonal Oysters
Poached Boston Lobsters
Crab Louie Salad with Salmon Roe
Marinated Tiger Prawns
Cured Salmon Gravlax

SALAD

Wild Rice and Smoked Duck Salad
Spinach Artichoke Dip
Caprese Skewer
Merry Berry Salad Shaker

HOT STARTERS PLATE

EGG AVOCADO TOAST

Soft Boiled Egg
Smashed Avocado
Sourdough Bread

FRIED CHICKEN AND WAFFLE

Crispy Buttermilk Chicken Thigh
Fluffy Waffle
Bourbon Maple Syrup

PUMPKIN AND CHESTNUT SOUP

Chives • Brioche Croutons

CARVERY

WHISKEY-INFUSED TURKEY MEDALLION

Molten Artisanal Nicasio Cheese
Cranberry Turkey Jus

ROASTED ANGUS BEEF TENDERLOIN

Wild Mushroom Ragout, Molten Artisanal
Nicasio Cheese and Whiskey BBQ Sauce

HERB-CRUSTED ANGUS SIRLOIN STEAK

Roasted Heirloom Vegetable
Brussel Sprouts

ROASTED PORCHETTA

Roasted Fingerling Potatoes
with Caramel Whiskey Apple Mousseline

DESSERT PLATE

Mini Citrus Carrot Cake
Maple Walnut American Cheese Cake
Modern Apple Crumble
Sticky Toffee Hazelnut Brownie
Levain Style Triple Chocolate Cookie
Raspberry Red Velvet Cream Cheese Cake
Strawberry Sherry Trifle

CREPES ROLL

with Chocolate and Fresh Berries

CAMPFIRE S'MORES TART

with Toasted Marshmallow Meringue



MANHATTAN

FESTIVE SUNDAY COCKTAIL BRUNCH

Welcome to Singapore's first adults-only cocktail brunch.

Celebrate this festive season with an extravagant menu of craft cocktails and gourmet dishes that encapsulates the flavours of Christmas & New Year's in the Big Apple!

\$178 per person includes free flow of carefully crafted festive cocktails, beers and wines
\$218 per person includes the above and free flow of Bollinger Special Cuvée

Prices are in SGD, subject to 10% service charge and applicable government taxes.