

## FESTIVE COCKTAILS

### 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.

#### TROLLEY OF THE MONTH

Additional booze mixing up selections of specialty cocktails. Enquire with the team for today's special menu.

#### GRASSHOPPER

Michter's US\*1 Sour Mash  
Crème de Menthe • Crème De Cacao  
Clarified Milk Punch

#### SANTO STEFANO

Altos Plata Tequila  
Luxardo Amaretto • Strawberry Purée  
Panettone Tea • Lime • Egg White

#### CHRISTMAS MARTINEZ

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

#### BOHEMIAN COFFEE

Havana 7yo Rum • Luxardo Espresso  
Becherovka • Christmas Spice • Cream

#### 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, Cheddar  
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  
Queen Scallop

### SALAD

Wild Rice and Smoked Duck Salad  
Spinach Artichoke Dip  
Truffle Burrata Shooter Glass  
Merry Berry Salad Shaker

## HOT STARTERS PLATE

### GALLEGO OCTOPUS AND EGG TOAST

Poached Egg • Smashed Avocado  
Sourdough Bread • Charred Octopus  
Avruga Caviar

### FRIED CHICKEN AND WAFFLE

Crispy Buttermilk Chicken Thigh  
Fluffy Waffle • Bourbon Maple Syrup  
Smoked Foie Gras Mousse

### PUMPKIN AND CHESTNUT SOUP

Chives • Brioche Croutons  
Parmesan Snow

## CARVERY

### WHISKEY-INFUSED TURKEY MEDALLION

Molten Artisanal Nicasio Cheese  
Cranberry Turkey Jus

### HERB-CRUSTED ANGUS SIRLOIN STEAK

Roasted Heirloom Vegetable  
Brussel Sprouts

### ROASTED PORCHETTA

Roasted Fingerling Potatoes  
Caramel Whiskey Apple Mousseline

## DESSERT PLATE

Mini Citrus Carrot Cake  
Maple Walnut American Cheese Cake  
Modern Apple Crumble  
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.*