

NEW ORLEANS COCKTAILS

BLOODY MARY & MANHATTAN SPRITZER TROLLEY

THE FLOWING BOWL

Enquire with the team for today's selection.

BLOODY MARY

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

SPRITZER

Customize your refreshing spritzer from the trolley with your choice of aperitif-topped up with our seltzer mix.

TROLLEY OF THE MONTH

Our monthly curated selection of specialty cocktails. Enquire with our team for today's special menu.

NEW ORLEANS FIZZ

Widges Gin • Lavender Milk Punch
Orange Flower Water • Perrier

MR. O' BRIEN

Plantation Pineapple Rum
Plantation 3-star Rum
Passion fruit Pink Peppercorn Syrup
Grenadine • Lime • Pineapple
Peychaud's Bitters

THE BIG EASY

Maker's Mark Bourbon • Sweet Vermouth
DOM Benedictine • New Orleans Bitters

JEWEL OF THE SOUTH

Remy Martin VSOP Cognac
Raspberry • All-spiced Syrup
Angostura Bitters • Raspberry Sucre

COFFEE DU MONDE

T&T Vodka • Cold Brew Coffee
Dark Orange Spiced Syrup
Grasshopper Cream

CHAMPAGNE

Bollinger Special Cuvée

(Additional \$40 for free flow of champagne)

WINES & BEER

Enquire with 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 CUTS & CHEESE

Prosciutto di Parma Ham
Salami Milanese and Pistachio Mortadella
Grana Padano, Taleggio, Gorgonzola,
Cheddar with Balsamic Honey
Assortment of Fresh House-made Breads
with Smoky Cajun Butter

SEAFOOD

Freshly Shucked Seasonal Oysters
Poached Boston Lobsters
Half Shell Queen Scallops
Marinated Tiger Prawns Remoulade
Crabmeat Ravigote with Avruga Roe
Salmon Gravlax

SALAD

Esmeralda Salad with Chili Lime Vinaigrette
Dehydrated Cauliflower and Walnut Hummus
Louisiana Sunburst Salad Shaker
with Raspberry Vinaigrette

HOT STARTERS PLATE

CRISPY DEVILLED EGGS MUFFULETTA

Salami Crisp • Diced Mortadella Ham
Heirloom Tomato

ATLANTIC SALMON AMANDINE

Creole Jambalaya • Toasted Almonds
Pea Tendrils

NEW ORLEANS CREOLE SEAFOOD GUMBO

Prawns • Squid • Clams Stew
Chives • Crispy rice

CARVERY

SMOKED ANGUS SIRLOIN STEAK

Wild Mushroom Bordelaise Sauce
Sautéed Spinach

CAJUN ROASTED LAMB RACKS

Heirloom Vegetables
Potato Fingerling
Manhattan Red Wine Jus

PULLED PORK PO BOY

French Baguette
Smoked Chipotle Aioli
Cabbage Slaw
Crispy Cajun Onions

DESSERT PLATE

Sugared Beignets
Louisiana Pecan Pie
Nutty Cheesecake
Lemon Blueberry Trifle
Red Velvet with Cream Cheese
Caramel Dark Chocolate Balls

CARAMELIZED BANANA PECAN FOSTER

Rum-infused Madagascar Vanilla Ice Cream



MANHATTAN

SUNDAY COCKTAIL BRUNCH

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

The Big Easy is home to some of the country's greatest food traditions and the cocktail culture is second to none.

Several classic cocktails have originated in New Orleans, so its drink culture is influential and unique.

Originated as a French colony, New Orleans bartenders of the nineteenth century were armed with both "American English cocktail knowledge" and "formal French knowledge" mixing the best of both cultures into the designs of the new signature cocktails.

Enjoy our take on this mid-afternoon affair with specially crafted concoctions and roving drink trolleys.

\$188 per person includes free flow of carefully crafted cocktails, beers and wines

\$228 per person includes the above and free flow of Bollinger Special Cuvée Champagne

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