
**WELCOME TIPPLE
BLOODY MARY & BUILD
YOUR OWN SPRITZERS**

MULLED WINE
Michter's Bourbon Whiskey
Red Wine • Festive Spices

DIY BLOODY MARY ROOM
Choose from a variety of fresh ingredients
and build this popular brunch cocktail just
the way you like it

**CHRISTMAS MARKET BELLINI &
APPERITIVO SPRITZER**
Create your own concoction with
an array of house-made tinctures
and spritzers

CHRISTMAS COCKTAILS

THE BIG APPLE CIDER
Michter's Rye • White Wine
Dry Curacao • Apple Cider Cordial
Knickerbocker Foam

FROSTY BRAMBLE
T&T Vodka • Crème de Menthe Crème de
Cassis • Pink Pepper Corn
Lemon • Berries

CHRISTMAS BIJOU
Farmer's Gin Infused Regent Tea, Sweet
Vermouth • Green Chartreuse

KRIS KRINGLE
Plantation Original Dark
Coffee • Hazelnut • Tiramisu Cream

MRS. CLAU
Siete Misterios Mezcal • Crème de Cacao
• House Cherry • Lemon Cinnamon
Egg white

CHAMPAGNE

Telmont Brut Réserve

(Additional \$40++ per person)

WINES & BEER

Check with our team for
today's Selection.

BOOZY MILKSHAKES

The finest selection of American favorites!
Visit the Rickhouse for Manhattan
milkshakes with a festive twist

CHRISTMAS HOT PLATES

**MANHATTAN MINI
SALMON BAGEL**

Dill and Meyer Lemon Smoked Salmon
Pickled Onion • Semi Dried Tomato
Cream Cheese • Avruga caviar

**PAN SEARED SMOKED FOIE
GRAS**

Caramelised Apple • Maraschino Cherry
Pistachio Crumble • Fried Brioche

**CRISPY SPICED BUTTERMILK
FRIED CHICKEN**

Gherkins • Coleslaw • Chipotle Aioli

**BALSAMIC HONEY KUROBUTA
PORK BELLY**

Smoked Cauliflower Puree • Sauerkraut •
Crispy Cajun Onion

63 DEGREE EGG

Baked Beans Smoked Cauliflower Puree
Sauerkraut • Crispy Cajun Onion
Parmesan Espuma • Crispy Potato
Julienne • Pea Tendril

FOOD STATIONS

DELICATESSEN COUNTER

A selection of salads and seasonal greens,
cold cuts, freshly homemade fresh breads
and pecan with a creative repertoire of
toppings, craft condiments
and cinnamon cream cheese schmears and
assorted jams.

CHEESE

A fromage feast awaits
with a seasonal selection
of artisan cheeses with condiments

OYSTERS AND SEAFOOD

Slurp up our fine selection of deliciously rich
Fines de Claire oysters and an extravagant
spread of oceanic delights including Boston
Lobsters, Queen Scallops, Tiger Prawns,
Mussels, Octopus and Snow Crabs.

CAVIAR

Avruga Caviar • Salmon Roe • Tobiko •
Wasabi Tobiko
Lumpfish Caviar

THE CUTTING BOARD

Pistachio Crusted Roasted Lamb Rack
Maple-bourbon Glazed Turkey
Slow Cooked Barbequed Beef Ribs

SOUP

Spiced Ginger Pumpkin

DESSERT

Enjoy the Christmas special sweet
temptation and a mouthwatering spread of
this season's delicacies

HOT DESSERT

Warm Panettone Pudding Streusel
Madagascar Vanilla Gelato



CHRISTMAS DAY SUPER 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 flavors of Christmas in Manhattan.

\$308 per person includes free flow of carefully crafted festive cocktails, beers and wines with the option of free-flowing Telmont Brut Réserve Champagne.

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