



Bubbles & BBQ

Every Sunday, 12pm - 3pm



A La Carte Brunch Menu

Top up **\$130++ Per Person** | Free Flow Champagne, Cocktails & Wines till 3pm

• **APPETISERS** •

Smoked salmon and egg bagel benedict
15

French toast with crispy bacon, mixed fruit and baby tomatoes
18

Croissant 'Croque Monsieur' with pastrami, bechamel and gruyere
18

Iberico cold cuts
Charcuterie of the day with sourdough, onion marmalade and cornichons
32

Ranger's Valley Wagyu bresaola with roasted cauliflower, red berries, seeds
and honey dressing
27

Smoked eel with charred asparagus, parmesan cream, chives and feta
28

The Clean & Mean Salad
Kale salad, avocado, marinated quinoa, creme fraiche, onsen egg
roasted mushrooms, citrus dressing
24

The Stellar Salad
Tiger prawn, poached Norwegian salmon, spinach, arugula, spelt, cranberry
pistachio, honey & ginger flower dressing
26

All prices are subjected to 10% service charge and prevailing government taxes



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• WOOD-FIRED GRILL •

Sustainable red snapper with charred leeks and fresh hazelnuts
38

Roasted Fremantle octopus with lardo and smoked mash
42

Whole sustainable barramundi with roasted fennel and orange
56 (serves two)

French roasted chicken breast with roasted honey parsnips
36

Iberico secreto and textures of pumpkin
42

Dorper lamb rack with charred cabbage, mint and apples
46

Australian Wagyu rump cap with roasted broccolini and red wine glaze
52

Wagyu OP rib (1-1.2 kg, good for 2-3 pax)
with pomme sarladaise, charred kale and pickled baby carrots
240

• DESSERTS •

“Our pavlova” with passion fruit, strawberries, basil, vanilla and lemon verbena
18

Chocolate cloud with parsley and mint sponge, gooseberry and wood smoked chocolate
18

Floral infused marshmallow with kafir lime leaf curd, beurre noisette and coconut sable wheel
18