EASTER NYC BRUNCH

FROM THE CITY THAT
NEVER SLEEPS

COMMUNAL MENU | $100++ PP
KIDS MENU | $50++ PP

SEAFOOD PLATTER

keepin' it reel

Fine De Claire Oysters
-
Home Cured Scottish Gravadlax | Horseradish
-
Poached Tiger Prawns | Truffle Aioli
-
Alaskan Crab | Hot Sauce
-
Poached Boston Lobster
($35 supplement for half lobster)

Communal Appetizers

because you deserve this

Stellar Salad
Baby Romaine | Baby Spinach | Anchovy Dressing | Crouton | Walnut
-
Boston Clam Chowder
-
Aglio Truffled Prawn Linguine
-
Petit Lobster Roll with Celery | Lemon Zest | Sea Salt | Brioche
-
Mini 'Reuben' Toasties
-
Smoked Salmon Bagel or Smoked Ham Benedict

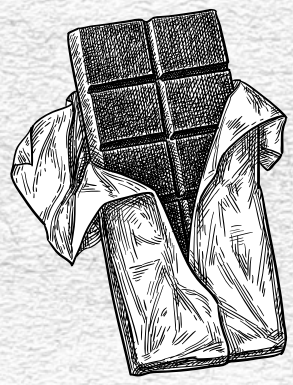
MAINS

Be spoiled for choice

Sea Bass | Roast Fennel | Blood Orange Salsa
-
Pork Loin | Charred Carrot Mash | Leek Ash
-
Braised Leg of Lamb | Minted Crushed Peas
-
Wagyu & Foie Gras Burger | Pomme Frites
-
Classic Steak Tartare | Pomme Frites

Chocolate Indulgence

Easter Dessert Platter



Berry Lust Chocolate Tart
~
Hazelnut Chocolate Brownie Macaron
~
Chocolate Banana Mini Cupcakes
~
Milk Chocolate Jelly, Chestnut &
Soy Foam Shooter
~
Assorted Profiteroles
~
Chocolate Truffles
~
Double Chocolate 'Lava' Cookies
~
Strawberries Dipped in Chocolate

COCKTAILS

The greatest adventures happen after a few clinks

A Twist on Classic Penicillin Cocktail — $18++
Whiskey, Ginger, Lemon, Passionfruit, Honey

New York Rose Cosmo — $18++
Vanilla-infused Vodka, Triple Sec, Rose, Lime, Cranberry Juice

Go for unlimited pours of
Champagne, Cocktails & Wine

$80++ / pax
(12pm - 3pm)