



MOMMA DESERVES BEST

NEW YORK BRUNCH
COMMUNAL MENU | \$100++ 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)

Free-Flow 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

Floral Dessert Platter

for the beloved Momma



Citrus Chamomile Tartlets

Mini Berry Pavlova

Strawberry Shortcake Shooters

Mini Chocolate Cupcake with Earl Grey Cream

Lavender Madeleines

Assortment of Macarons

Hibiscus Linzer Cookies

Tropical Fruit Salad With Honey Orange Glaze



Get Clinking

The best conversations always happens 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

Gin-Gin \$18++
Gin, Ginger Beer, Fresh Mint Leaf, Fresh Lime



Go for unlimited pours of Champagne, Cocktails & Wine

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

