

**BLOODY MARY,  
GIN & TONIC &  
GARIBALDI TROLLEYS**

**THE FLOWING BOWL**  
Enquire with the team for today's selection.

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

**GIN AND TONIC**  
Customize your G&T from our gin selections and flavored tonics from our trolley and choose from array of garnishes.

**GARIBALDI**  
Indulge in our brunch selection of aperitifs and liqueurs, and customize it with your choice of fresh juices from the trolley.

**ECO-SPIRITS COCKTAILS**

*With the ever-increasing focus on our carbon footprints, we partner with ECO-Spirits for our sustainable-focused cocktails*

**GRAPEFRUIT**

Widges Gin • Grapefruit Hibiscus Shrub  
Mandarin Napoleon • Perrier

**PINEAPPLE**

Plantation Dark Rum • Amaretto Disaronno  
Pineapple • Papaya • Spiced Coconut  
Citrus Stock

**COFFEE**

Coffee-infused Mackintosh Scotch Whisky  
Mancino Rosso Vermouth • Foro Amaro  
Orange Bitters

**STRAWBERRY**

Strawberry Top-infused T&T Vodka  
Cream-washed Gentian Bitter Liqueur  
St. Germain Elderflower Liqueur • Pinot Grigio

**CELERY**

Arquitecto Tequila • Fernet Hunter  
Celery • Citrus • Agave

**CHAMPAGNE**

Bollinger Special Cuvée  
(Additional charge of \$36)

**WINES & BEER**

Consult our team for today's selection.

**BOOZY MILKSHAKES**

Enjoy the Manhattan milkshakes with a twist!  
Select Michter's Bourbon Whiskey or Plantation Dark Rum with your choice from the flavor of the day.

**PERRIER**

Sparkling Water

**HOT STARTERS PLATE**

Containing the following selection:

**BELGIAN WAFFLES**

Caramelized Mutsu Apples  
Vanilla Mascarpone Cheese  
Pistachio Powder

**PISTO MANCHEGO**

Fried Soft-boiled Egg  
Spanish Vegetable Stew  
Manchego Cheese  
Olive Dust

**CHARRED OCTOPUS**

Warm Potato Salad  
Haricot Vert  
Lime Oregano Dressing

**FOOD PLATTERS**

**COLD**

Blackforest Ham, Chorizo and Salami Milano  
Brie, Gorgonzola, Taleggio, Cheddar,  
Assorted Breads, Bagels, and Cream Cheese

**SALAD**

French Green Lentil and Quinoa Salad (V)  
Prawns Escabeche Salad  
Baby Romaine Caesar Salad

**SEAFOOD**

Freshly shucked Seasonal Oysters  
Poached Boston Lobster  
Alaskan King Crab  
Ahi Tuna with Sesame Ponzu Dressing

**CARVERY**

Bourbon-smoked BBQ Pork Ribs  
Whiskey-infused Cajun Lamb Rack  
Whisky-infused Beef Tenderloin with  
Manhattan Steak Sauce

**DESSERT PLATE**

Choose from the following selection:

Maple-roasted Pecan Brownie  
Peanut Butter Jam Puff Pastry  
Apricot Cheesecake  
Vanilla Crème Brûlée  
Chocolate Fudge Mini Cupcake

**CRÊPES SUZETTE**

An old-fashioned favorite intertwined with Grand Marnier for a harmonious marriage of decadent flavors.



MANHATTAN

## SUNDAY COCKTAIL BRUNCH

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

In celebration of the venerable New York tradition of festive weekend brunches, we are delighted to present an indulgent menu of free-flow beverages and gastronomic delights with our Manhattan Sunday brunch.

**\$163 per person includes free-flow of carefully crafted cocktails, beers and wines**  
**\$199 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.*