
**BLOODY MARY,
GIN & TONIC AND
HIGHBALL TROLLEY**

THE FLOWING BOWL

Enquire with the team for today's selection.

BLOODY MARY

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

GIN & TONIC

Customize your G&T with a selection of gins, flavored tonics and array of garnishes from the trolley.

HIGHBALL

Indulge in our brunch selection of hand-crafted spirits and customize it with your choice of liqueurs, soft drinks or flavoured Perrier from the trolley.

EAST VILLAGE COCKTAILS

ALPHABET CITY

Courvoisier Cognac • D.O.M Benedictine
The Plum, I Suppose Empirical Spirits
Poached Apple and Pear Cordial
Knickerbocker Lager

COLOR ME

Altos Tequila • Italicus Bergamot Liqueur
Aperol • Grapefruit • Lime
Peach Purée • Honey

EAST PEARL

Widges Gin • Ferrand Dry Curaçao
Coconut Water • Pineapple • Lime
Rock Melon-Osmanthus Syrup

ELECTRIC CIRCUS

T&T Vodka • Del Maguey Vida Mezcal
Raspberry Lavender Cordial
Amaro Averna • Perrier

LUCKY 5

Havana 7 Years • Amaro Montenegro
Lime • Spiced Syrup • Seasonal Purée

CHAMPAGNE

Bollinger Special Cuvée
(+ \$40 per person for free-flow option)

WINES & BEER

Consult our team for today's selection.

BOOZY MILKSHAKES

Enjoy Manhattan milkshakes with a boozy twist! Select from Michter's US*1 Bourbon or Plantation Dark Rum with your choice of the day's available flavours.

PERRIER

Sparkling Water

FOOD PLATTERS

COLD

Prosciutto di Parma Ham
Rosette Salami and Honey Baked Ham
Brie, Gorgonzola, Taleggio, Cheddar
Assorted Breads, Bagels and Cream Cheese

SEAFOOD

Freshly Shucked Seasonal Oysters
Poached Boston Lobster
Alaskan King Crab
Half Shell Queen Scallops
Marinated Tiger Prawns and Octopus with Celery and Cucumber

SALAD

Baba Ghanoush with
Crispy Chickpeas and Pomegranate Salad
Smoked Duck Waldorf Salad
Purple Cabbage and Cucumber Dill Salad
Mesclun Greens Salad Shaker

HOT STARTERS PLATE

SHAKSHUKA MILLE-FEUILLE

Gratin Egg • Spicy Tomato Sauce
Whiskey & Vegetable Stew

SALMON POTATO LATKES

Norwegian Smoked Salmon
Potato Latkes • Avruga Caviar

MUSHROOM SOUP

Creamy Wild Forest Mushroom Soup
Winter Black Truffle

CARVERY

BBQ-SPICED LAMB RACK

Roasted Heirloom Vegetables

**PEPPERCORN-CRUSTED
NEW YORK STRIP STEAK**

Carrot Pumpkin Mousseline

PORK BRATWURST SAUSAGE

Castelluccio Lentil Stew and Sauerkraut

DESSERT PLATE

Golden Peach Raspberry Cobbler
Traditional Carrot Cake with
Five-Spice Cream Cheese Frosting
Trio Chocolate Chunk Cookies
with Butterscotch Spread
Wild Strawberry & Rhubarb Almond Tart
California Pistachio and Mango Profiterole
Devil's Cheese Cake

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.

A lively neighbourhood with an adventurous spirit that defines downtown living.
The East Village has long been the place to people-watch over languorous brunches.
Enjoy our take on this mid-afternoon affair with traditional favourites and roving drink trolleys.

\$168 per person includes free flow of carefully crafted festive cocktails, beers and wines
\$208 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.