

COCKTAILS

MARKET-FRESH BELLINI
Fresh-pressed Seasonal Juice
Champagne

BRUNCH SODA
Rosemary-infused
Mancino Rosso Vermouth
Campari ~ Seltzer Water

SANTA MARTA
Bacardi 1909 Rum ~ Luxardo Kirsch
Fresh Lime ~ Simple Syrup

EL COMODIN
Cabeza Blanco Tequila ~ Fresh Lime
House-made Hibiscus Syrup ~ Sea Salt

ACE
Fords Gin
Tempus Fugit Crème de Cacao
House-made Grenadine ~ Fresh Lemon
Cream ~ Angostura Bitters

SHERLEY
Aylesbury Duck Vodka
House-made Hibiscus Syrup
Fresh Lemon ~ Seltzer Water ~ Egg White
Peychaud's Bitters

CHAMPAGNE

Billecart-Salmon Brut Reserve
(Additional Charge \$45)

PUNCH & BLOODY MARY

THE FLOWING BOWL
Enquire with server for
today's selection

DIY BLOODY MARY ROOM
Choose from a variety of fresh ingredients
and build this popular brunch cocktail just
the way you like it!

WINES & BEER

Enquire with server for
today's selection

BREAKFAST

POTATO LATKES
Whipped Sour Cream
Chive ~ Caviar

ASPARAGUS & POACHED EGG

Salmon Gravlax ~ Arugula
Cream Cheese ~ Béarnaise Sauce

FOOD STATIONS

DELICATESSEN COUNTER

A selection of salads and seasonal greens
with craft condiments, cold cuts, freshly-
baked breads and hand-rolled bagels
with a creative repertoire of toppings and
house-made cream smears.

OYSTERS AND SEAFOODS

Smooth, succulent and freshly shucked.
From the sweet to the briny, slurp up our fine
selection of deliciously rich American
bivalves. For the seafood lovers, feast on an
extravagant spread of oceanic delights
including ceviches, shrimp cocktail and Maine
lobsters.

THE CUTTING BOARD

Chef's roast-of-the-day and
a live cheese station.

CHEESE

A fromage fest awaits with a seasonal selection
of artisan American cheeses, fresh-baked
pretzel bread and condiments.

DESSERTS

The finest selection of American favorites!

Visit the Rickhouse for the
Manhattan Baked Alaska with a twist!
Chocolate mousse filled with orange curd,
feuilletine, meringue and drizzled with
aged rum from our American oak barrel.
Torch to a golden perfection!

HOT PLATES

FISH 'N' CHIPS
Knickerbocker Beer Batter
House-made Potato Chips

SMOKED FOIE GRAS
Orange Brioche ~ Raspberry
Red Wine Reduction
Fried Leek ~ Tarragon



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.

\$150++ includes free-flow of craft cocktails, beers and wines

\$195++ includes all the above, plus free-flow of Billecart-Salmon Brut Reserve Champagne