

BRUNCH MENU



All prices in this menu are subject to service charge & prevailing government taxes.

APPETISERS (CHOOSE 3):

- Truffle Mushroom Soup
- Yoghurt with Peach Compote
- Bacon Caesar Salad
- Mentaiko Fries (served to table)

DESSERTS (CHOOSE 2):

- Original Basque Burnt Cheesecake
- Kaya Burnt Cheesecake
- Churros with Nutella Dip
- Salted Caramel Chocolate Tart

BRUNCH BUFFET:

- Scrambled Eggs
- Roasted Piccolo Tomatoes
- Crispy Bacon
- Chicken Cheese Sausage
- Sauteed Mushrooms

DRINK (CHOOSE 1):

- Ice Lemon Earl Grey
- Honey Lime Juice
- Brewed Coffee & Tea

DIY WAFFLE STATION:

Buttermilk Waffles with toppings:

- Freshly Whipped Cream
- Fresh Bananas
- Spiced Apple Chunks
- Salted Caramel
- Nutella Sauce
- Sprinkles

OPTIONAL ADD-ONS:

- Craft Beer on Tap - \$350 for 20L
- Top up for Latte/Cappuccino - \$3 each
- Gelato - \$2.50 each

\$40/PAX

Min 60 pax for
full bookout

HIGH TEA MENU



All prices in this menu are subject to service charge & prevailing government taxes.

APPETISERS (CHOOSE 3):

- Roasted Vegetable Salad
- Bacon Caesar Salad
- Truffle Mushroom Soup
- Mentaiko Fries (served to table)

DESSERTS (CHOOSE 2):

- Original Basque Burnt Cheesecake
- Kaya Burnt Cheesecake
- Churros with Nutella Dip
- Salted Caramel Chocolate Tart

LIVE TACO STATION:

Choice of Crispy Pork or Chili Prawn

- Soft taco shells
- Lettuce
- Pico de gallo
- Mayonnaise
- Spicy green sauce

DRINK (CHOOSE 1):

- Ice Lemon Earl Grey
- Honey Lime Juice
- Brewed Coffee & Tea

CHOICE OF MAIN COURSES:

- Har Cheong Gai Waffles

OR

Cheeseburger Sliders

- Slow-roasted Pork Belly with Honey Mustard

OR

Pan-seared Fish with Tobiko Hollandaise

- Homemade Mash Potato

OR

Basil Pesto Fusilli

OPTIONAL ADD-ONS:

- Craft Beer on Tap - \$350 for 20L
- Top up for Latte/Cappuccino - \$3 each
- Gelato - \$2.50 each

\$45/PAX

Min 60 pax for
full bookout