

❁ EAST MEETS ❁
EXTRA
— SATURDAY BRUNCH —

3-COURSE MENU

\$88** Food Only | \$148** Free-flow Beverages

CHOICE OF 1 STARTER

BURRATA TOMATO SALAD (G) (N) (D) (C)
Momo mostarda, candied curry walnut, endive

KALE AND MANGO SALAD (G) (N) (V) (D)
Mandarin dressing, golden raisins, coconut granola

PAN SEARED HOKKAIDO SCALLOPS (SF) (GF) (C) (D)
Nduja beurre blanc, yuzu, cauliflower, pickled sweet pepper, shrimp oil

ASSORTED NIGIRI (SF) (G) (C) (D) (R)
Chutoro, akami, hamachi, salmon, hirame

BEEF TARTARE TART (A) (E) (D) (G) (N) (R) (SF)
Confit konbu, uni aioli

CHOICE OF 1 MAIN

LINE CAUGHT RED SNAPPER 200G (GF) (SF)
Laksa, shrimp oil, celeriac puree, squid

TIGER PRAWN 200G (G) (SF)
Black pepper sauce, lime, charcoal oil

ROAST CHICKEN BREAST 200G (G) (N) (A) (SF)
Satay peanut sauce, coconut rice

BRAISED BEEF SHORT RIB 200G (A) (C) (GF)
Rendang, pickled ginger flower

BLACK TRUFFLE "SUSHI RICE" OKAYU (A) (D) (GF) (M) (V)
Butternut squash, shimeji mushroom, parmesan mousse

A4 MIYAZAKI STRIPLOIN 150G (G) (D) (M) **+60**
Konbu demi-glace, truffle gratin, eryngii mushroom

SIDES TO SHARE

MISO MASHED POTATO (D) (G)
Brown butter bread crumbs

GRILLED BROCCOLINI (E) (G) (L) (S)
Sesame dressing

CHOICE OF 1 DESSERT

TROPICAL MANGO (GF) (V) (VG)
Glutinous rice tuile, coconut sorbet

DULCE MISO TOFFEE (D) (N) (G) (E)
Gula melaka caramel, sticky date pudding

✿ EAST MEETS ✿
EXTRA
— SATURDAY BRUNCH —

BEVERAGE MENU

FREE FLOW 11.30AM - 3PM

CHAMPAGNE

Veuve Clicquot Yellow Label Brut

WINE

Vivolo di Sasso, Pinot Grigio
Santa Helena, Cabernet Sauvignon

DRAUGHT BEER

Sapporo Premium Lager

COCKTAILS

Pearly Aperol Spritz
Aperol, lychee, prosecco, club soda

Geisha
Gin, saké, yuzu, pear, rosemary

Silk Roast - Espresso Martini
Vodka, home brewed coffee, coffee liqueur,
macadamia syrup, chocolate coated coffee beans

57th Pegu Club
Gin, orange liqueur, lime juice, pineapple juice, aromatic bitters

SPIRITS

The Botanist Gin
Belvedere Vodka
Havana Club 3 Year Old Rum
Código 1530 Reposado Tequila
Monkey Shoulder Blended Malt Scotch
Pallini Limoncello

MOCKTAILS

Hanami Mist
Lychee, cherry blossom, salted sakura, lemon, club soda

Mint Condition
Calamansi, yuzu, agave, lime, club soda

ASSORTED CHILLED JUICES AND SOFT DRINKS

COFFEE & TEA