

TO START

KALUGA QUEEN OSETRA CAVIAR 30G lemon blinis, chive, egg white, crème fraiche	108	
MUROTSU BAY OYSTER, JAPAN ())	24/45	
HEIRLOOM TOMATO BURRATA	18	
CITRUS KALE SALAD () peanut brittle, pickled ginger, lime dressing (full/half)	20/14	
BRUNCH SPECIALTIES		
FOUR CHEESE OMELETTE () 36-mth comté, 6-mth manchego, brie, feta, chive	20	
SMASHED AVOCADO TOAST 63°C soft boiled egg, pickled red onion, togarashi	20	
CRISP QUINOA KALE & SCRAMBLE	18	
FENNEL SCOTCH EGG (D) soft boiled egg, duroc pork, baby gem lettuce, kale, red endives, cherry tomatoes, lime dressing	22	
SMOKED SALMON EGGS BENEDICT slow cooked Japanese egg, grilled asparagus, rosemary focaccia, truffle hollandaise	24	

BRUNCH ADD-ONS

SMOKED SALMON	6	POACHED FRIED EGG	3
36-MTH JAMON IBERICO	6	GRILLED ASPARAGUS	5
SPANISH CHORIZO	6	SAUTÉED WHITE BUTTON MUSHROOM	5
CRISPY BACON	6		
KALUGA QUEEN OSETRA CAVIAR (PER GM)	6 SMASHED AVOCADO basil, parsley, chive		5

BREAD | HOMEMADE BUTTER

ARTISANAL SOURDOUGH TOAST

Bao Bakery, unsalted butter (4 halves)

WHIPPED BACON BUTTER

SHIO KOMBU BUTTER

HEARTY MAINS

RIGATONI ALLA VODKA

tomato cream, chilli, shallot, parmesan, croûton add 36-mth jamon iberico +6

STEAK & EGGS

Wanderer ribeye, sunny side up, pickled red onion, chimichurri served medium rare

KEE'S SMASH BACON CHEESEBURGER

bacon ketchup, straight cut fries served medium rare vegetarian option available

CHICKEN CURRY

ratte potatoes, coriander, crisp curry leaf choice of 2pc crispy prata or coconut rice

SIDES

 TRUFFLE CHEESE FRIES
 Image: Comparison of the mayonnaise
 14

 parmesan, truffle mayonnaise
 Image: Comparison of the mayonnaise
 9

 LUTOSA STRAICHTCUT FRIES
 Image: Comparison of the mayonnaise
 9

 BREADED ONION RINGS
 Image: Comparison of the mayonnaise
 9

 pink wasabi mayonnaise
 Image: Comparison of the mayonnaise
 9

 VEGAN
 VEGETARIAN
 Image: Comparison of the mayonnaise
 9

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Prices are subject to prevailing government taxes and service charge

5

5

5

28

30

26

20

SWEET TREATS | CHEESE

STICKY TOFFEE PUDDING date sponge cake, butterscotch sauce, ginger chantilly, chocolate pearl	16
HONEY ALMOND GRANOLA "PORRIDGE" strawberry, kiwi, dragonfruit, pineapple, Japanese rice cream pudding	16
COCONUT PANCAKE coconut chantilly, fresh berries, gula melaka caramel	20
GRILLED TRUFFLE BRIE mushroom cream, quince, sourdough toast	16

POP, POUR & INDULGE

Enjoy 2 hours of Free-Flow Prosecco at just SGD58++/person.

BOTTER

BOTTER PROSECCO DOC BRUT

100% GLERA | VENETO, ITALY

Crisp perlage with fruity peach and green apple notes, hints of acacia and lilac. Balanced acidity, harmonious body, and a lasting finish.

VEGAN

603

VEGETARIAN

GLUTEN FREE

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