

**BLOODY MARY &
MANHATTAN SPRITZER 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.

SPRITZER

Customize your refreshing spritzer from the trolley with your choice of aperitif, topped up with our seltzer mix.

TROLLEY OF THE MONTH

Our monthly curated selection of specialty cocktails. Enquire with our team for today's special menu.

COCKTAILS

PECAN PIE PUNCH

Plantation Original Dark
Pineapple • Lime • Vanilla
Cinnamon • Pecan Nut

KOLACHES

Mackintosh Whisky •
Orange and Maple Syrup •
Smoked Cherry BBQ Bitters

TEX-MEX PALOMA

Arquitecto Tequila • VDM Mezcal
Ancho Reyes Verde • Grapefruit
Lime • Tomato Jam • Soda

COWBOY'S COOKIE

Vodka • Coffee • Brown Sugar
Oat Syrup • Cookie Cream

BIG RED

Hibiscus Infused Gin • Luxardo Amaretto
Campari • Lemon • Simple Syrup
Egg White

CHAMPAGNE

Telmont Champagne Cuvée
(Additional \$40 for free flow of champagne)

WINES & BEER

Enquire with our team for
today's selection.

BOOZY MILKSHAKES

Enjoy Manhattan milkshakes with a boozy
twist! Select from bourbon or rum
with vanilla and chocolate flavours.

FOOD STATIONS

DELICATESSEN COUNTER

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

CHEESE

A fromage feast awaits with a seasonal selection
of artisan cheeses.

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 seafood lovers, feast on an extravagant
spread of oceanic delights.

THE CUTTING BOARD

Mustard Crusted Lamb Leg
Texas BBQ Smoked Beef Ribs
Grilled Thuringer Pork Sausages

SOUP

Texas Black Bean Soup

HOT PLATES

**CHILLI CON CARNE
POACHED EGGS**

Spicy Impossible Meat Stew
Burnt Cheddar • Tortilla Crisp • Cilantro

**CRISPY BUTTERMILK
BUFFALO CHICKEN**

Smoked Habanero Hot Sauce
Pickled Cucumber • Lime yoghurt

**TEXAS CORNMEAL
CRUSTED SEABASS TACO**

Tequila Creamy Corn • Avruga Caviar
Iceberg Lettuce • Heirloom Tomatoes

**SLOW-COOKED PULLED PORK
KUROBUTA PORK SANDWICH**

Bourbon BBQ Pulled Pork •
Blue Cheese Spread

DESSERT PLATE

Old Fashioned Buttermilk Pie
Spiced Hummingbird Cake
German Chocolate Cake
Texas Banana Pudding
Heavenly Hash Doughnut
Cowboy Cookies
Texas Style Peach Cobbler

COLD DESSERT

Frozen Banana Pops



TEXAS COCKTAIL BRUNCH

Continuing the journey through the States, we are kicking off New Year with a Texas-style Sunday Brunch. The Lone Star State is undoubtedly known for its larger-than-life barbecue tradition and distinctive American cuisine with Mexican influences.

Enjoy our take on Texas at our adults-only affair highlighting free flow of specially-crafted cocktails, curated buffet and preferred Bloody Mary, Manhattan Spritzer and Milkshake Station.

\$198 per person includes free flow of carefully crafted cocktails, beers and wines
\$238 per person includes the above and free flow of Telmont Champagne

Prices are in SGD, subject to 10% service charge and applicable government taxes.