

**WELCOME TIPPLE BLOODY MARY
& BUILD YOUR OWN SPRITZERS**

THE FLOWING BOWL

Enquire with the team 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

BELLINI & APERITIVO SPRITZER

Create your own concoction with an array of house-made tinctures and spritzers

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

ArquitectoTequila • 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 Champagnechampagne)

WINES & BEER

Enquire with our team for today's selection.

BOOZY MILKSHAKES

The finest selection of American favorites! Visit the Rickhouse for Manhattan milkshakes with a twist

FOOD STATIONS

DELICATESSEN COUNTER

A selection of salads and seasonal greens, cold cuts, freshly-baked bread 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 SEAFOOD

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 the free flow of specially-crafted cocktails a curated buffet and preferred Bloody Mary, Manhattan Spritzer, and Milkshake Station.

\$198 per person includes a free flow of carefully crafted cocktails, beers, and wines

\$238 per person includes the above and the free flow of Telmont Champagne

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