

COCKTAILS

SINGLE CASK NEGRONI

Gin • Campari
Mancino Rosso Vermouth

MORA FIZZ

Tequila • Mathilde Cassis • Lime
House-made Ginger Syrup
Seltzer Water

AMARETTO SOUR

Rye • Amaretto • Lemon
Simple Syrup • Egg White

GOLD RUSH

Bourbon • House-made Honey Syrup
Lemon

ELDERFLOWER SPRITZ

Elderflower Liqueur • Simple Syrup
Lemon • Seltzer Water

OLD CUBAN

Rum • Lime • Organic Mint
Simple Syrup • Champagne

CHAMPAGNE

Billecart-Salmon Brut Reserve
(Additional charge of \$45)

WELCOME TIPPLE & BLOODY MARY

THE FLOWING BOWL

Enquire with server 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!

WINES & BEER

Enquire with server for
today's selection.

STARTERS

EGG, TRUFFLE & CAVIAR

Asparagus • Poached Egg
Béarnaise • Truffle Chips
Sevruga Caviar • Black Butter

SALMON CONFIT

Poached Salmon • Anchovies
Olive Soil Crust • Haricot Beans
Avocado Mousse

FOOD STATIONS

DELICATESSEN COUNTER

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

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
including ceviches, shrimp cocktail and Maine
lobsters.

THE CUTTING BOARD

Chef's Roast-of-the-day

CHEESE

A fromage feast awaits with a seasonal
selection of artisan American cheeses,
freshly-baked pretzel breads and condiments.

WHISKEY MILKSHAKES

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

HOT PLATES

FOIE GRAS CHOCOLATE BAR

Chocolate-coated Foie Gras Terrine
Brioche Chips • Pistachio Powder
Apricot Gel

BBQ PORK BELLY

Crispy Pork Belly • Pear Compote
Pomegranate • Sour Cabbage

FREE-RANGE CHICKEN THIGH

Crispy Corn Coated Chicken Thigh
Mushroom Pate



COCKTAIL BRUNCH

Welcome to Singapore's first adults-only cocktail brunch.

In celebration of the venerable New York tradition of festive weekend brunches, we are delighted to present an indulgent menu of free-flow beverages and gastronomic delights.

\$150 includes free flow of craft cocktails, beers and wines

\$195 includes all the above, plus free flow of Billecart-Salmon Brut Reserve Champagne

\$119 includes non-alcoholic beverages

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