



Sat & Sun Brunch

1st Course

SELECT ONE

CHILLI CON CARNE

63 degree egg | 70% dark chocolate | baguette crisp

TUNA TATAKI

japanese cucumber | zucchini | ponzu

2nd Course

SELECT ONE

COLD ANGEL HAIR

black truffle | shio konbu | butter poached prawns

CRAB AND SWEETCORN CHOWDER

garlic croutons | dill oil | chives

WOOLOOMOOLOO STEAK TARTARE ^{SUPPLEMENT \$10++}

truffle aioli | avruga caviar | fried ciabatta

3rd Course

SELECT ONE

SPICED PORK LINGUINE

southern rub | rich tomato ragu | parmesan cheese

GRILLED CORN FED CHICKEN

glazed wild mushrooms | chive mash | peppercorn sauce

WOOLOOMOOLOO DOUBLE CHEESEBURGER

smoked cheddar | pickled cucumber | french fries

300 DAY GRAIN FED USDA PRIME RIB EYE ^{SUPPLEMENT \$25++}

roasted garlic mash | glazed wild mushrooms | red wine jus

4th Course

SELECT ONE

COCONUT PANNA COTTA

sago | gula melaka syrup | almond crumble

TIRAMISU

frangelico mascarpone cream | grated chocolate | lavazza espresso

Kindly note that the menu may be subject to changes without notice

Beverage Selections

CHAMPAGNE & WINES

CHAMPAGNE DUVAL-LEROY, BLANC DE BLANCS GRAND CRU FRANCE – WINE SPECTATOR 93 POINTS

Duval-Leroy's Blanc de Blancs Grand Cru is made from the exceptional terroirs of 6 villages in the Côte des Blancs (Le Mesnil sur Oger, Oger, Avize, Cramant, Chouilly, Oiry). This champagne is presented in a prestigious bottle whose dark colour prevents any changes to the aromas resulting from its exposure to light.

CHAMPAGNE DUVAL-LEROY, BRUT RESERVE

FRANCE – WINE SPECTATOR 91 POINTS

The Maison Duval-Leroy revels in the art of blending Pinots and Chardonnays. Enriched with around fifteen crus and a generous quantity of reserve wines, Duval-Leroy Brut Reserve confirms its complexity and is recognised for its consistency. Providing a perfect balance between finesse and power, it draws out flavours of dark chocolate, cinnamon and roasted yellow figs, expressing its subtle, melt-in-the-mouth vinosity. Ideal as an aperitif wine

WW DR HERMANN, ERDENER TREP, RIESLING MOSEL, GERMANY 2021 – ROBERT PARKER 94 POINTS

Light golden yellow. Scent of herbs, spices and stone fruits. Clear, with a creamy texture, fruity (dried apricot) and concentrated. With a fine acidity, well balanced with minerals expressing notes of slate with a spicy and long finish. This is a delicate wine, which will complement a wide range of dishes especially combining spices or sweet and sour notes. Its weight and spiciness are more suitable for rich, flavorful dishes

RED WINE CASTELLO DI QUERCETO CHIANTI CLASSICO, SANGIOVESE, ITALY 2021 – JAMES SUCKLING 92 POINTS

A ripe red showing aromas of sliced strawberries, black cherries and sweet licorice. Yet, this is energetic and fresh. Full body, chewy tannins and a medium finish

RED WINE JEAN-LUC COLOMBO, SYRAH CROZES-HERMITAGE, FRANCE 2021 – WINE ENTHUSIAST 91 POINTS

Beautiful cherry colour with hints of violet. Small fruits such as blackcurrant and blackberry, with notes of pepper on the nose. The palate is strong yet silky approach with supple tannins, and beautiful, long finish with hints of spices and violet

BEERS

DRAFT SAPPORO

BOTTLED CORONA, HEINEKEN, KRONENBOURG BLANC

COCKTAILS

APEROL SPRITZ APEROL | PROCESSCO | SODA

WHITE LADY GIN | COINTREAU | CITRUS

PINA COLADA RUM | COCONUT | PINEAPPLE

48 ++ FOOD MENU ONLY

138 ++ WITH Free flow DUVAL-LEROY BRUT

168 ++ WITH Free Flow DUVAL-LEROY BLANC DE BLANCS

* champagne packages include wines, beer & cocktails