EAT ME RESTAURANT

SUNDAY BRUNCH

CLASSICS

GAZPACHO 300
Red Bell Pepper + Basque Chilli + Basil

ONSEN EGG BENEDICT 500
Avocado + Lime + Chilli

AVOCADO TOAST 550
Grilled Ciabatta Bread + Charred Pepper + Lime

DUCK CONFIT HASH 650
Fried Duck Egg + Tabasco Aioli + Potato

TRUFFLE SCRAMBLED EGG 1,500
Burrata + Scallion + Sourdough

CHARCUTERIE & CHEESE BOARD 1,000
Serrano Ham + Chorizo + Brie + Goat Cheese

GRILLED ABALONE 1,150 (50 grams)
Nori + Scallion + Lime

TOMATO CONFIT BRUSCHETTA 320
Nori + Roasted Garlic + Focaccia

BRIGHT & BALANCED

WATERMELON SALAD 450
Ikura + Fried Shallot + Fish Sauce

SMOKED SALMON SALAD 600
Mixed Greens + Capers + Red Onion

CHILLED ASPARAGUS SALAD 350
White Anchovy + Lemon + Herb Oil

BAKERY & SAVORY

NDUJA CROISSANT 550
Duck Egg + Manchego + Orange Jam

SEARED FOIE GRAS DOUGHNUT 750
Rum Caramel + Pineapple + Pink Peppercorn

YOGHURT & CROISSANT 250
Mango + Mint + Coconut

OSCIETRA CAVIAR BAGEL 30g 2,500
Whipped Cream Cheese + Fried Capers + Dill

Menus are subject to change based on Market Availability
VEGAN MENU ALSO AVAILABLE

RAW & CHILLED

RED KING KAMCHATKA CRAB LEG 250 gram * 1,080
Saffron Aioli + Warm Butter

TSARSKAYA OYSTERS n.4 Speciale de Cancale FR * 1,200
Champagne Granita + Red Wine Mignonette

SPICY SCALLOP TARTARE 100 gram * 500
Orange + Basil + Chilli

CHILLED OCTOPUS SALAD 150 gram * 1,200
Fresh Fennel + Lemon

HALF CHILLED MAINE LOBSTER * 1,400
Lemon + Fresh Herbs

SEA URCHIN TOAST * 1,600
Focaccia + Serrano Ham + Lemon

* SEAFOOD PLATTER EXPERIENCE 6,500
An indulgent selection of all raw and chilled seafood above.
Perfect for 3–4 guests.

SIDE OSCIETRA CAVIAR 30 gram 2,500
Cream Fraiche + Scallion + Toast

SIDE IKURA 800

SPECIALS

MAINE LOBSTER ROLL 1,200
Warm Butter + Brioche + Smoked Paprika

SMOKED PORK RIBS ¼ rack 400
Scallion + Chilli + Lime ½ rack 800

CRAB / LOBSTER CONGEE 1,250
Uni + Ikura + Crispy Bread

STEAK & EGG 900
Half Filet + Bacon + Duck Egg

LUGANEGA SAUSAGE 750
Fried Rosemary + Crushed Potato + Lemon

SWEET & DECADENT

WARM CHOCOLATE CHIP COOKIE 400
Bourbon + Caramel + Smoked Salt

STICKY DATE PUDDING 390
Hot Butterscotch Sauce + Vanilla Ice Cream

PAVLOVA 380
Passionfruit + Mango + Whipped Cream

FLOURLESS DARK CHOCOLATE CAKE 390
Hot Chocolate Sauce

+10% SERVICE CHARGE +7% VAT

EAT ME RESTAURANT

SUNDAY BRUNCH

Free-Flow Experience

3 Hour Free Flow **Prosecco 2,000++** per guest *

Terre Dei Buth Prosecco Extra Dry

3 Hour Free Flow **Cocktails, Spirits, & Beer 1,800++** per guest *

Bellini
Peach or Lychee or Pomegranate

Passionfruit Caipiroska
Finlandia Vodka + Passionfruit + Lime

Margarita
Jose Cuervo Tequila + Cointreau + Lime

Mezcal Paloma
La Luna Mezcal + Grapefruit + Lime + Soda

Spirits
Martin Miller's Gin
Finlandia Vodka
Bacardi Ocho Rum
Prakaan Select Single Malt

Beer
Say Play IPA 0.5% ABV
Crispy Boy Lager *(on tap)*

*Available for any three consecutive hours between 11am and 5pm

+10% SERVICE CHARGE +7% VAT