

Select from our display of artisanal chocolates, handcrafted pastries, antipasti, caviar and cheeses.

CAVIAR	30g   50g
N25 Caviar Baeri	\$77   \$102
N25 Caviar Schrenkii	\$92   \$120
N25 Caviar Oscietra	\$110   \$145
Served with Egg Mimosa, Parsley, Sour Cream, Chives, Shallots, Blinis	
ANTIPASTI	
A Selection of Antipasti and Charcuterie	from \$18
CHEESES	
8 Varieties of French Cheeses, Crackers, Condiments	\$22
CHOCOLATES	per piece
Republic Pralines	\$5
Republic Chardon Liqueurs	\$6
PASTRY	
A Selection of Miniature Cakes	\$12 each



12 p.m. to 3 p.m.

## SALADS AND APPETISERS

New England Clam Chowder Soup, Garlic Toast	\$20
Cobb Salad, Bacon, Chicken Breast, Tomato, Hard-Boiled Egg, Chives, Frisée Lettuce	\$22
Bruschetta Italiana, Sun-dried Tomatoes, Crispy Prosciutto, Shaved Grana, Arugula Leaves	\$20
Broiled Seasonal Vegetables, Watercress, Herb Dressing $\ensuremath{\langle \mathcal{V} \rangle}$	\$22
Thin Sliced Avocado, Smoky Burrata Cream, Diced Apple, Toasted Almonds, Chilli Lime Dressing $(\mathcal{V})$	\$24
British Prawn Cocktail, Tomato-Vanilla Chutney, Gem Lettuce, Brandy-Prawn Dressing	\$24
Tossed Seafood Salad, Sea Whelk, Cured Salmon, Abalone, Jelly Fish, Crab, Lime Plum Dressing	\$28
Melted Stilton Potato Palets, Mushroom Duxelle, Endive Salad, Citrus Jam, Spiced Frosted Walnuts	\$20

 $|\mathcal{V}|$  Denotes Vegetarian

## MAIN COURSES

Grilled Seasonal Greens, Tomato Confit, Poached Egg, Avocado, Sourdough, Herb Dressing $(\mathcal{U})$	\$24
Braised Beef Short Rib, Beef Tendon, Daikon Pickles, Coriander, Steamed Buns	\$24
Tossed Spaghetti, Capers, Olives, Red Peppers, Parsley $ \mathcal{V} $	\$24
Hainanese Kurobuta Pork Chop, Fragrant Rice	\$32
Steamed Cod Fish, Green Vegetables, Shaved Red Radish, Dill Sauce	\$35
Roasted Chicken Breast, White Asparagus, Brown Butter Lemon Emulsion	\$36
Chilli Con Carne, Red Kidney Beans, Cream Cheese, Herb Lavosh	\$28
U.S. Steak (220g), Truffle Potato Cake, Crisp Salad, Sauce "Au Poivre"	\$38
DESSERTS	
Ice Cream Sandwich Brioche, Peanut Nougat	\$16
English Sherry Trifle, Marinated Berries	\$16
Composed Fruit Platter, Mint Granita	\$16