



## BRUNCH

### DRINKS

#### BLOODY MARY 12.5

Spiced, seasoned tomato juice with a choice of vodka, gin, bourbon, rum, tequila or mezcal

#### 90 MINUTES BOTTOMLESS COCKTAILS

+ any dish

39.00 PER PERSON

#### BERMONDSEY MIMOSA

Orange juice, hibiscus, vanilla, Prosecco

#### MALA SPRITZ

Mahiki white spiced rum, lychee liqueur, lemon, sugar syrup, soda

#### PIÑA PUNCH

Mahiki Coconut & Pineapple Liqueur, lime, pineapple, vanilla

#### THE LAST HIGHBALL

Blanco tequila, pink grapefruit soda, lime

#### 90 MINUTES BOTTOMLESS BEER,

WINE & PROSECCO + any dish

37.00 PER PERSON

### DESSERTS

#### KIWI PANNA COTTA (VG/GIF) 7.9

Strawberry reduction, coconut shavings

#### CHOCOLATE ORANGE TORTE 6.9

Chocolate orange mousse finished with chocolate orange glaze

### FOOD

#### AVO' ON RYE (V) 10.5

Rye Bread, poached egg, smashed avocado, heritage tomatoes, pickled red onion, chillies, coriander, balsamic glaze, chilli powder, lime

#### POTATO CAKES (VG) 9.5

Kimchi, crunchy salad, warm miso chive vinaigrette

#### EGGS BENEDICT 9.5

Toasted muffin, poached eggs, hollandaise, micro coriander served with ham or spinach (V)

#### BRUNCH SANDO 9.5

Toasted brioche, Korean Fried chicken, cabbage, spicy mayo, fried egg

#### MATCHA FRENCH TOAST (V) 9.5

St Pierre Brioche, organic matcha powder, fresh kiwi, home made coconut syrup, coconut ice-cream

#### NASI LEMAK (GIF) 12.50

Fried chicken, coconut rice, Sambal, crispy anchovies, peanuts, fried egg, cucumber

#### VEG' NASI LEMAK (V/GIF) 11.50

Fried tofu, coconut rice, Sambal, peanuts, fried egg, cucumber

#### Add Sauce 1.5

#### Add Eggs 2.5

#### Add Grilled Prawns 4.5

#### Add Korean Fried Chicken 6.9

#### Add Smoked Salmon 4.5

#### Add Fried Tofu 6.9

#### Add Kimchi 3.5

#### Add Chips 4.5

V = Vegetarian | VG = Vegan | GIF = Gluten Intolerant Friendly

A discretionary 12.5% of service charge will be added to your bill. Please notify staff if you have any allergies before placing your order.