



STARTERS

Seasonal Oysters (r, sf)

Ponzu, dill oil

Half doz **45** | Doz **88**

Tenderloin Beef Tartare (r)

Umami sauce, wasabi, sushi rice, yuzu kosho, shiso nori wraps

32

Burrata Tomato Salad (n, v)

Peach mostarda, candied walnut, shiso, endive

28

Roasted Scallops (sf, gf)

Nduja beurre blanc, cauliflower, pickled sweet mini pepper, kochukaru oil

38

Grilled Marinated Octopus

Braised chickpeas, lap cheong, piquillo peppers

34

Tempura Zucchini Flower

Furikake, kizami wasabi

38

MAINS

Korean Rice Cake Dumplings (gf)

Black truffle, parmesan, guanciale

57

Indian Eggplant (160g) (v, vg)

Coconut, tumeric, puffed quinoa, miso glaze

20

Asparagus "Sushi Rice" Risotto (gf, v)

Spinach, puffed rice, pea tendrils

25

Line Caught Red Snapper (200g)

Laksa, ebi shrimp oil, celeriac coconut purée

48

Stony River

Black Angus Tenderloin (200g) (gf)

Braised red cabbage relish, yuzu beef jus

68

Half Roasted Chicken (700g) (gf)

Bacon mousseline stuffed wing, kale, jerusalem artichoke

32



THE BRUNCH CLUB

PREMIUM SHARING

Seafood On Ice (2-4pax)

Seasonal oyster, New Zealand mussel, Tiger prawn

88

Sushi Platter (2-4pax)

Avocado sushi roll, Prawn tempura roll, A4 Miyazaki nigiri

55

Margaret River

Short Rib Bossam (1.1kg)

48 hours slow cooked, Korean ssamjang sauce, lettuce, kimchi

198

Stockyard Angus Tomahawk

(1.5kg) (gf)

200 days grain fed, confit garlic, rosemary

320



CHAMPAGNE
TELMONT
MAISON FONDÉE EN 1912

(r) raw (n) contain nut (sf) shellfish (gf) gluten-free (v) vegetarian (vg) vegan
Prices subject to 10% service charge and prevailing government taxes.



SIDES

Broccolini (v, vg)

Soy hoisin dressing

18

Sauteed Mushroom (v)

Brown button, king oyster mushroom, shio kombu

18

Miso Mashed Potato (v)

Scallion oil, crispy shallot

15

Romaine Red Endive Salad (v, vg)

Yuzu, pumpkin seed

12

DESSERT

Celebration Platters

Tropical mango, strawberry miso tart, Madagascar vanilla ic, passionfruit ic

S **35** | M **55** | L **75**

Brilliat Savarin Cheese (50g) (v)

Mango Chutney, sourdough cracker

20

Balinese Chocolate (v)

Fermented strawberry, feuilletine

18

Tropical Mango (gf, v, vg)

Glutinous rice tuile, coconut sorbet

18

CÉLAVI Ice Cream

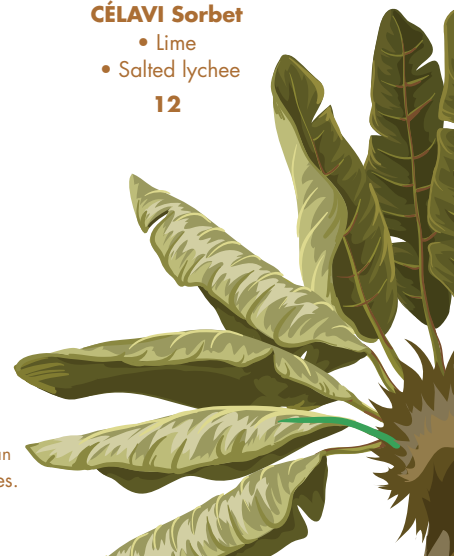
- Madagascar vanilla
- Balinese chocolate
- Passionfruit


12

CÉLAVI Sorbet

- Lime
- Salted lychee

12





THE BRUNCH CLUB

Artisan Sourdough (v)
Herb butter, spring onion oil

15

add on:

- Smoked Salmon Dip, Ikura, Dill **12**
- Miso Katsuobushi Bagna Cauda **8**
- Chicken Liver Mousse, Sweet Mango Chutney (gf) **8**
- Dhal Hummus, Radish, Extra Virgin Olive Oil (gf, v, vg) **8**
- Lacquered Teriyaki Bone Marrow **21**
- The Whole Selection Of 5 Dips **45**

Prawn Toast

Crab salad, brioche, calamansi

22

Karaage Chicken

Yuzu emulsion, lemon

20

Norwegian Salmon Taco

Bonito oil, cilantro

18

Truffle Fries (gf, v)

Seasonal black truffle, grated parmesan

22

Avocado Sushi Roll (v, vg)

Nori powder, radish

20

Impossible Burger (v)

Chipotle aioli, kimchi

22

Japanese Ebi Shrimp

Togarashi, dil aioli

25



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THE BRUNCH CLUB

KIDS MENU

Wagyu Beef Patty (gf)

Mash potato, beef gravy

20

Chicken Breast (gf)

Jasmine rice, chicken gravy

18

Mac & Cheese (v)

Macaroni, mozzarella

12

Fruit Platter (v, vg, gf)

10

Ice Cream (v)

Chocolate or vanilla, honey tuile

8



CHAMPAGNE
TELMONT
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Minors are exempted from drink packages.
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THE BRUNCH CLUB



Champagne

88++

FREE FLOW 12pm - 3pm

Telmont Réserve Brut NV Champagne

Wine, Alcoholic & Non-Alcoholic Beverages

58++

FREE FLOW 12pm - 3pm

Wine

| **Vivolo di Sasso Merlot** | **Vivolo di Sasso Pinot Grigio** |

Draught Beer

Sapporo Premium Beer

Cocktails

Aperol Spritz

Aperol, Botter prosecco, soda water

Bloody Mary

Grey Goose vodka, tomato juice, bloody mary mix

Espresso Martini

Grey Goose vodka, Kahlua, fresh espresso

Negroni

Tanqueray No. Ten, Campari, Martini Rosso

Sangria (Red/White)

Homemade Sangria mix, wine

Spirits

| **Tanqueray No. Ten Gin** | **Grey Goose Vodka** |
| **Bacardi Reserva Ocho Rum** | **Milagro Silver Tequila** |
| **Monkey Shoulder Blended Malt Scotch** |
| **Jagermeister Digestifs** | **Pallini Limoncello** |

Mocktails

Sunset Breeze

Orange & lime juice, mint leaves



Peach-Me-Up

Peach puree, lemon juice, thyme sprig, soda water



Shirley Temple

Grenadine syrup, lemon juice, sprite



Virgin Mojito

Lime juice, mint leaves, ginger ale



Storm Cooler

Passion fruit puree, lime juice, sprite



Assorted Juices and Soft Drinks

Coffee And Tea

Water

| **Acqua Panna Still** 75cl | **San Pellegrino Sparkling** 75cl |



Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

