
LOW TIDE BRUNCH

Sunday, 14th May

11:00am – 2:30pm

5 COURSE BRUNCH MENU \$88

Fisherman Catch

Citrus cure ceviche, torched jalapeño, coconut soup

Nasi Ulam

Burned pineapple. Blue pea flower rice, coconut flakes.

Bincho Grill Sea Bass

Shishito pepper, curry Assam sauce

French Poussin

Roasted baby potatoes, Romesco sauce

Dessert

Bobo-Chacha

All prices are subject to 8% GST and 10% service charge

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11:00am – 2:30pm

BEVERAGE MENU

Ala-Carte: \$20

Free Flow: \$68

Return of Dr. Gonzo

(SGCF Signature Cocktail)

Bacardi 4, Blue Curacao, Luxardo Maraschino, Pineapple Juice, Lime Juice, Angostura Bitters, Topped with Beer

Old Bird

Bacardi 8, Cinnamon Spiced Rosso, Pineapple Liqueur Giffard, Campari

Paingiver

Bacardi 4, Nutmeg Syrup, Coconut Cream, Lime Juice, Orange Juice, Angostura Bitters.

NNBD

Bacardi 4, Lime Juice, Sugar Syrup, Angostura Bitters.

All prices are subject to 8% GST and 10% service charge
