ASTOR BAR

SINGAPORE COCKTAIL FESTIVAL

COCKTAIL BRUNCH

Saturday, 20th November 12.00pm – 2.00pm

FRESH SEAFOOD PLATTER

Alaskan King Crab Leg, French Oysters, Shrimps

Served with condiments – Lemon Wedges, Thousand Island Sauce, Spicy Chili Sauce

STARTER

(Choice of one)

Maryland Crab Cake

Salad, Chives, Spicy Mayo Sauce

Tuna Tartare (GF)

Wasabi, Avocado, Sesame Seeds, Lime Zest, Micro Salad, Paprika Mayo

New York Grilled Beef Salad (GF) Add (+$4.00)

Iceberg Lettuce, Tomato, Red Onions, Blue Cheese Dressing

Chicken Caesar Salad (P)

Grilled Chicken Breast, Romaine Lettuce, Bacon Bits, Anchovies, Crouton

NYC Salmon Bagel

Marinated Salmon, Cream Cheese, Dill, Rocket Salad, Red Onions

Vegetarian (V) | Pork (P) | Alcohol (A) | Gluten-free (GF)

$138 cocktail brunch per pax + $10 ticketing charges

ASTOR BAR

SINGAPORE COCKTAIL FESTIVAL

COCKTAIL BRUNCH

Saturday, 20th November 12.00pm – 2.00pm

EGGS

(Choice of one)

Poached Eggs (P, GF)
Sautéed Mushroom, Pancetta, Green Peas

64° Degree Soft Boiled Egg (P)
Tagliatele, Parmesan Espuma, Bacon Bits

Scrambled Eggs
Avruga Pearl, Dill Cream, Salted Butter Toast

Egg Cocotte (P)
Truffle Cream, Mushroom, Parma Ham

Vegetarian (V) | Pork (P) | Alcohol (A) | Gluten-free (GF)

$138 cocktail brunch per pax + $10 ticketing charges

ASTOR BAR

SINGAPORE COCKTAIL FESTIVAL

COCKTAIL BRUNCH

Saturday, 20th November 12.00pm – 2.00pm

MAINS

(Choice of one)

St. Regis Beef Burger
Comte Cheese, Onion Compote, Foie Gras

Nashville Fried Chicken
Spicy Deep Fried Chicken Drumsticks

Hot Dog (P)
Pork Sausage, Onion Compote, Dijon Mustard, Pickles

Fish & Chips
Cod Fish, Spicy Mayonnaise, Potato Chips

Boston Lobster Roll (+$8.00)
Brioche Bread, Celery, Lettuce, Spicy Mayo

DESSERT

Assorted Dessert Trolley

Vegetarian (V) | Pork (P) | Alcohol (A) | Gluten-free (GF)

$138 cocktail brunch per pax + $10 ticketing charges

ASTOR BAR

SINGAPORE COCKTAIL FESTIVAL

COCKTAIL BRUNCH

Saturday, 20th November 12.00pm – 2.00pm

FREE FLOW COCKTAILS

(Choice of one)

Oye Como Va

Altos Tequila, Fresh Grapefruit Juice, Grapefruit Oleo Saccharum, Citric Acid, Habanero Bitters

ORCHARD MARTINI

Gin, Bianco Vermouth, Pear Liqueur, Elderflower Liqueur, Lavender Bitters

VIOLET HOUR MARTINI

Gin, Aromatized Wine, Orange Liqueur, Violet Liqueur, Orange Bitters, Lemon Oil

TONG WARS

Chinese Plum Vodka, Lime, Spiced Honey & Apple, Chili Bitters, Ginger Beer

CAPITAN'S CURE

Vodka, Fino Sherry, Dry Vermouth, Mint & Lime Cordial

$138 cocktail brunch per pax + $10 ticketing charges