



ORIGIN
Grill - Bar 源点

4 COURSE BRUNCH MENU WITH COCKTAIL PAIRING

Saturday, 11th December

12.00pm – 2.30pm

STARTER

Avo Toast

Burnt Avocado Puree, Pickled Cucumbers, Dill Cured Trout, Mint And
Lemon Yogurt, White Loaf Timbale

Quiche Lorraine

Free Range Egg, Cheese Fondue, Crispy Ham, Pea Puree, Tart Shell

Tomato Bruschetta

Puff Pastry, Apple Balsamic, Marinated Tomatoes, Basil Gel, Smoked Buffala

COCKTAIL PAIRING

SGCF Signature Cocktail – Mulata #3

Havana Club 3 & 7 Year Old Rum, Lime Juice, Caramel.



ORIGIN
Grill · Bar 源点

4 COURSE BRUNCH MENU WITH COCKTAIL PAIRING

Saturday, 11th December

12.00pm – 2.30pm

2nd ENTRÉE

Bangers And Mash

Sausage Meatloaf, Duchess Potato, Onion Gravy

Or

Fish And Chips

Seaweed Potato Terrine, Seabass Tartare, Herring Caviar, Green Tartar Sauce

COCKTAIL PAIRING

Grass

Altos Tequila, Pandan, Lemongrass, Wheatgrass, Milk Wash



ORIGIN
Grill - Bar 源点

4 COURSE BRUNCH MENU WITH COCKTAIL PAIRING

Saturday, 11th December

12.00pm – 2.30pm

MAIN ENTRÉE

Steak And Frites

Angus Striploin, Hasselback Potato, Onion Sour Cream, Natural Jus

Or

Buttermilk Fried Chicken And Corncakes

Creamed Corn Cakes, Chipotle Maple, Fried Chicken Thigh

Or

Impossible Slider

Impossible Patty, Portobello, Mushroom And Truffle Ketchup, Soy
Mayonnaise, Lettuce, Vegan Cheddar

COCKTAIL PAIRING

Minerals

Jameson, Seasalt, Peat, Apple, Milk Wash

Or

Tannins

Martell V.S.O.P, Hibiscus, Hawthorn, Black Tea, Pomegranate, Milk Wash



ORIGIN
Grill - Bar 源点

4 COURSE BRUNCH MENU WITH COCKTAIL PAIRING

Saturday, 11th December

12.00pm – 2.30pm

DESSERT

Pecan Walnut Sticky Bun

Bourbon Sabayon, Chocolate, Coffee Chip, Pecan

Pineapple Inverted Cake

Roasted Pineapple, Mango Alphonso Sphere, Mango Sudachi Granita

COCKTAIL PAIRING

Nuts

Havana Club 7 Anos, Almond, Hazelnut, Coconut Wash