



BRUNCH - AVAILABLE SATURDAY 12-3 PM

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) 13.5

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

POTATO CAKES (VG) 12.5

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 12.5

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

MATCHA FRENCH TOAST (V) 11

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

NASI LEMAK (GIF) 13

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

VEG' NASI LEMAK (V/GIF) 12.5

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

Add Sauce 1.5

Add Egg 2.5

Add Grilled Prawns 4.5

Add Korean Fried Chicken 6.9

Add Smoked Salmon 5.5

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.