



BRUNCH

DRINKS

BLOODY MARY 12.50

Spiced, seasoned tomato juice with a choice of vodka, gin, bourbon, rum, tequila or mezcal

90 MINUTES BOTTOMLESS COCKTAILS

37.00 PER PERSON

BERMONDSEY MIMOSA 11.50

Orange juice, hibiscus, vanilla, Prosecco

MALA PUNCH 11.50

Dark rum, pineapple, orgeat, hibiscus, lime

TALISMAN SPRITZ 11.50

Vodka, passionfruit liquor, soda, Prosecco

THE LAST HIGHBALL 11.50

Blanco tequila, pink grapefruit soda, lime

90 MINUTES BOTTOMLESS BEER, WINE & PROSECCO

35.00 PER PERSON

DESSERTS

HOME-MADE CHOCOLATE BROWNIE 7.45

Served with sesame seed ice cream or coconut sorbet

COCONUT YUZU CRÈME BRÛLÉE (GIF) 7.65

Candied ginger

MANGO PANNA COTTA (VG/GIF) 7.65

Strawberry reduction, coconut chips

FOOD

AVO' ON RYE (V) 10.50

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

POTATO CAKES (VG) 8.50

Kimchi, crunchy salad, warm miso chive vinaigrette

EGGS BENEDICT 8.50

Toasted muffin, poached eggs, hollandaise, micro coriander served with ham or spinach (V)

BRUNCH SANDO 9.50

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

MATCHA FRENCH TOAST (V) 8.50

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

NASI LEMAK (GIF) 12.50

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

VEG' NASI LEMAK (V/GIF) 10.50

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

Add Sauce 1.00

Add Eggs 2.00

Add Grilled Prawns 4.50

Add Korean Fried Chicken 4.50

Add Smoked Salmon 4.50

Add Fried Tofu 4.50

Add Kimchi 3.50

Add Chips 4.50

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.