



CMPB | CONTEMPORARY
MELTING-POT & BAR

Weekend Brunch

Saturdays, Sundays & Public Holidays

10:30 - 15:30

— Sharing Plates —

<p>GF Fresh Hokkaido Oysters naked w/ lemon wedge + yuzu ponzu, ikura</p>	<p>7ea 9ea</p>
<p>GF Seafood Tower dozen oysters, 1/2 dozen chilled prawns, salmon sashimi, dozen mussels, cocktail dip, marinara dip, mesclun salad, wasabi dressing</p>	<p>138</p>
<p>Mussels & Toast</p>	<p>33</p>
<p>Mussels, Clams & Toast <i>choice of base:</i> • white wine, butter, pasley, garlic • cream, white wine, butter, parsley • sake, garlic, ginger, chives</p>	<p>33</p>
<p>V Truffle Mushroom Soup + vanilla bean, shallots, truffle oil</p>	<p>18</p>
<p>Pumpkin & Lobster Bisque butternut pumpkin, lobster stock, leeks, fennel</p>	<p>23</p>
<p>CM-PB Wagyu Beef Cubes mushroom salsa, salad, japanese dressing</p>	<p>29</p>

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CM-PB Nachos	24
beef chilli, jalapeno, tomato salsa, sour cream, cheese sauce (nachos only 16 nachos + guacamole 19)	
Beer-Battered Calamari	19
+ garlic chilli lime dip	
Tom Yum Snapper Fish Bites	19
+ tom yum mayonnaise, kaffir lime	
CM-PB Wings	23
+ garlic chilli, ketchup	
(V) Fried Cauliflower Poppers	19
+ curry mayonnaise	
(V) Truffle Fries	18
+ grated parmesan cheese, truffle mayonnaise	
(V) Mala Fries	18
+ sichuan spices, mala oil	
(V) (GF) Edamame	15
seasalt-tossed soy beans	

— Brunch Mains —

CM-PB Eggs Benedict	27
64°C eggs, aged prosciutto, truffle salsa, asparagus, yuzu hollandaise, english muffins, mesclun salad	
Crab Benedict	27
64°C eggs, crispy soft shell crab, jumbo crab meat, ikura, yuzu hollandaise, arugula salad	
CM-PB Big Breakfast	29
eggs your way (sunny side-up / runny scrambled / 64°C egg) chicken cheese sausage, mini hash brown, broccolini, roasted portobello mushrooms, maple-glazed bacon, guacamole, cherry tomatoes, sourdough	
(V) Truffle Scrambled Eggs & Mushrooms	29
burrata, broccolini, roasted portobello mushrooms, sliced avocado, cherry tomato confit, sourdough	
Rosti & Eggs	29
eggs your way (sunny side-up / runny scrambled / 64°C egg) chicken cheese sausage, guacamole, cherry tomatoes, sour cream	
Duck & Waffles	34
crispy duck confit, burnt butter waffles, mustard, sunny side-up eggs, maple syrup, arugula salad	
(GF) Steak & Eggs	39
220g ribeye steak, sunny side-up eggs, asparagus, truffle fries, black pepper sauce	

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Brunch Burger	34
wagyu beef patty, melted cheese, sunny side-up egg, bacon, tomato, caramelised onions, spanish onions, dijonnaise, truffle fries, mesclun salad	
Snapper Fish & Chips	32
Kronenburg beer batter, potato fries, mesclun salad, citrus soy wasabi olive dressing, tartar sauce	
V Portobello Burger	30
breaded mushroom stuffed with cheese, avocado, tomato, lettuce, dijonnaise, truffle fries, salad	
Nasi Lemak	27
coconut rice, tiger prawns, crispy chicken wing, sambal squid, ikan bilis, cucumber, sunny-side up	
Prawn Aglio Olio	33
spaghetti, tiger prawns, cherry tomatoes, garlic, white wine, prawn oil, bird eye's chilli	
V Vegetarian Aglio Olio	33
spaghetti, asparagus, broccolini, mushrooms, garlic, bird eye's chilli, white wine	

— Thin Crust Pizzas —

Wagyu Beef & Mushrooms	34
caramelised onions, mozzarella cheese, white wine cream sauce	
Prosciutto & Arugula	34
burrata cheese, tomatoes, shaved parmesan cheese, mozzarella cheese	
Pepperoni & Salami	32
chilli, olives, mozzarella cheese	
Duck	32
shredded duck leg confit, cucumber, tomato sauce, orange-infused hoisin sauce, mozzarella cheese, crispy wonton skin	
(V) Margherita	30
cheddar cheese, mozzarella cheese, tomato sauce	
(V) Five Cheese	32
gorgonzola, camembert, brie, mozzarella, cheddar, tomato sauce	
Half & Half	34
choice of any 2 of our pizza selections	

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— Desserts —

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|  CM-PB Waffles | 20 |
| freshly-pressed waffles, peanut butter, nutella, mixed berry coulis, maple syrup, chantilly cream, plum ice cream | |
|  House-Made Brownie | 19 |
| valrhona dark chocolate, warm mocha sauce, french vanilla ice cream | |
|  Crème Brûlée | 16 |
| french vanilla bean custard, caramelised sugar | |
|  Churros | 19 |
| cinnamon sugar, speculoos, nutella | |

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Prices are subject to GST & service charges.

 Vegetarian

 Contain Nuts

 Gluten Free

