

Weekend Brunch

Saturdays, Sundays & Public Holidays
10:30 - 15:30

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	
Truffle Scrambled Eggs & Mushrooms (V)	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	
Steak & Eggs	39
180g ribeye steak, sunny side-up eggs, asparagus, truffle fries, black pepper sauce	

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	
Portobello Burger (V)	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	
Vegetarian Aglio Olio (V)	33
spaghetti, asparagus, broccolini, mushrooms, garlic, bird eye's chilli, white wine	

Sharing Plates

Fresh Hokkaido Oysters

naked w/ lemon wedge

7ea

yuzu ponzu, ikura

9ea

Seafood Tower

138

$\frac{1}{2}$ dozen oysters, $\frac{1}{2}$ dozen chilled prawns, salmon sashimi,
dozen mussels, cocktail dip, marinara dip, mesclun salad,
wasabi dressing

Mussels & Toast

33

Mussels, Clams & Toast

33

choice of sauce:

- white wine, butter, pasley, garlic

- cream, white wine, butter, parsley

- sake, garlic, ginger, chives

Truffle Mushroom Soup (V)

18

vanilla bean, shallots, truffle oil

Pumpkin & Lobster Bisque

23

butternut pumpkin, lobster stock, leeks, fennel

CM-PB Wagyu Beef Cubes

29

mushroom salsa, salad, japanese dressing

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	
Fried Cauliflower Poppers (V)	19
+ curry mayonnaise	
Truffle Fries (V)	18
+ grated parmesan cheese, truffle mayonnaise	
Mala Fries (V)	18
+ sichuan spices, mala oil	
Edamame (V)	15
seasalt-tossed soy beans	

Thin Crust Pizzas

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

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Desserts

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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