

Christmas Punch Brunch

Revel in a specially curated brunch experience at Republic with appetisers, a main course and dessert complemented with our signature punches and cocktails.

Available on 25 December, 12 p.m. to 3 p.m. (last order at 2.30 p.m.), at SGD 188 per person.

APPETISERS

Choice of any three appetisers

British Prawn Cocktail, Tomato-Vanilla Chutney, Gem Lettuce, Brandy-Prawn Dressing

Cobb Salad, Bacon, Chicken Breast, Tomato, Quail Egg, Chives, Frisée Lettuce

Diced Avocado, Smoky Burrata, Diced Apple, Toasted Almonds, Chilli Lime Dressing

Pan-fried Smoked Foie Gras, Cranberry Port Sauce, Macerated Fig, Brioche

Tossed Seafood Salad, Lime Plum Dressing

Prosciutto Di Parma, Sun Dried Tomatoes, Shaved Grana, Garlic Croutons, Arugula

Quinoa, Pearl Barley, Chickpeas, Black Beans, Smoked Corn, Lemon Dressing

Smoked Salmon, Cucumber, Red Onion, Tomatoes, Cream Cheese

Roasted Pumpkin, Feta Cheese, Toasted Sunflower Seeds, Arugula, Aged Balsamic Dressing

Chilled Heirloom Tomato Soup, Croutons, Olives

All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.

M A I N C O U R S E S

Choice of one main course

Steamed Cod Fish, Sautéed Seasonal Vegetables, Green Pea Mousse, Sauce Vierge

Roasted Turkey Roll, Chestnut Cornbread, Glazed Carrot, Truffle Jus Gras

Braised Beef Short Rib, Potato Mousseline, Wild Mushroom, Haricot Verts

Grilled Corn Cake, Sautéed Porcini Mushroom, Shaved Vegetables, Sherry Tomato

Hainanese Kurobuta Pork Chop, Fragrant Rice

U.S. Steak, Potato Cake, Sautéed Greens, Sauce au Poivre

Soft Cheese Omelette, Toasted Sourdough, Young Leaves, Mustard Vinaigrette

Eggs Benedict, Grilled Ham, Spinach Leaves Salad, Cayenne Pepper Hollandaise Sauce

D E S S E R T S

Choice of one dessert

Chocolate Tart

Coconut Passion

Berries Pistachio

Mango Bar

Raspberry Yoghurt Ball

Waffle, Forest Berry Compôte, Maple Syrup, Vanilla Ice Cream

Crêpe Suzette, Fresh Orange, Soursop Sorbet

Chocolate Pecan Tart, Vanilla Ice Cream

Enjoy unlimited pours of Republic's signature punches and cocktails.

FROM THE PUNCH BOWLS

Republic's three distinct punch bowls have been developed in conjunction with David Wondrich, widely hailed as one of the world's foremost authorities on cocktails and their history.

PAUL JONES PUNCH

In 1844, the American clipper ship Paul Jones brought the first blocks of American ice to Singapura - not seen here before. Our Paul Jones Punch combines Michter's straight rye whiskey, an American classic, with East India sherry, a dash of curaçao, citrus juice, sugar, and the fragrant oil of citrus peels. And, of course, ice.

STRAITS GIN CUP

The original, bright and refreshing gin sling as enjoyed at the Singapore Cricket Club in 1913, made big enough to share. Farmer's Gin, lemon shrub and sparkling water, spiced up with Bénédictine, cherry brandy and bitters.

WINTER PIMM'S PUNCH

Share festive revelry with your closest friends and family, over our Winter Pimm's Punch Bowl. A concoction of Pimm's No. 1, Remy Martin V.S.O.P. and apple juice, orange and cinnamon.

CLARIFIED ENGLISH MILK PUNCHES

The English style of clarified milk punch dates back to 1711, where intentionally curdled milk with citrus through the strange magic that is science, produced a clear and boozy elixir of the gods. Served clear and cold.

TIMELESS BEAUTY

Monkey Shoulder Whisky | Tropical Cordial | Pineapple Juice | Earl Grey Tea | Dairy

ENGLISH MILK PUNCH

Rémy Martin VSOP | Ruby Port | Cacao | Verjus | English Breakfast Tea | Dairy

COCKTAILS



MULLED WINE

Remy Martin VSOP | Shiraz | Citrus | Festive Spices

EGGNOG

Bacardi 8 | Michter's Bourbon | Cream | Egg | Nutmeg

BLOODY MARY

T&T Vodka | Tomato Juice | Roasted Beetroot and Sansho | Spice Mix | Citrus

ESPRESSO MARTINI

T&T Vodka | Mr. Black Coffee Liquor | Espresso

IRISH COFFEE

Jameson Irish Whiskey | Hand Brewed Coffee | Sugar | Cream



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