



Singapore Cocktail Festival Brunch

Revel in a specially curated brunch experience at Republic complemented with our signature Satisfaction cocktail and a Sunday Spritz.

SGD 115 nett 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

Foie Gras Terrine, Port Wine Gelée, Macerated Raisins, 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

MAIN COURSES

Choice of one main course

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

Roasted Chicken Breast, White Asparagus, Potato Gratin, Natural Jus

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

Grilled Seasonal Vegetables, Tomato Confit, Avocado, Sourdough, Herb Dressing

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

DESSERTS

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

Mini Warm Chocolate Pistachio Tart, Vanilla Ice Cream

COCKTAILS

SUNDAY SPRITZ

Lillet Blanc | Chartreuse Yellow | London Essence Peach & Jasmine Soda

SATISFACTION

Jameson Caskmates Stout Edition | Irish Stout Reduction | Brewed Coffee | Cream