

Adrift is a **California Izakaya**.

Our menu focuses on the freshest Asian ingredients & California experiences.

Chef David Myers is known as the **Gypsy Chef** for having established his career in Los Angeles before moving to Tokyo and relentlessly traveling the world.

Adrift is a tribute to Chef Myers' travel and inspirations. And just as he has shared his inspiration with you, our menu consists of small to medium sized plates ideal for you to **share** with each other.

Welcome to the **journey**.

## CARAFE COCKTAILS (serves 3-4 glasses) 45

Dragons by the Bay, vodka, dragon fruit  
Ocean Drive, rum, elderflower, chardonnay  
House-made Pimm's Cup, strawberry, cucumber

## BRUNCH FREE FLOW

by participation of the entire table, please  
one glass at a time

98  
per person

### CHAMPAGNE

NV Piper Heidseick, Reims, France

### REALLY COOL WINES

2018 Château Minuty, Côtes de Provence, Provence, France  
2018 Hunky Dory Wines, Sauvignon Blanc,  
Marlborough, New Zealand  
2018 Bulletin Place Estate, Cabernet Sauvignon, South Australia

### BOOZE

Bloody Mary, spiced house mix, vodka  
Mimosa, cointreau, freshly squeezed citrus, bubbles  
Strawberry Swing, lavender thyme honey, sauvignon blanc



EXPLORE.  
DISCOVER.  
SHARE.

## BRUNCH

Executive Chef Peter Smit  
General Manager Randy Taylor

## STARTERS

Oyster, cucumber, chervil 6  
Grilled Sourdough, miso butter 5  
Cheeseburger Spring Roll, caviar 8  
Alaskan King Crab Melt, chili, bread and butter pickles 14  
Salted Fish Roe, fried brioche 16  
Tiger Prawn Roll, iceberg lettuce, wasabi mayonnaise 18  
Cos Lettuce, sunflower seed, pickled shallot, gruyère 11  
Haricot Beans, goma, lemon 8

## BRUNCH

Free Range Eggs Your Way, wood fire grilled sourdough 14  
House-Made Bagel  
- smoked salmon, cream cheese, rocket 18  
- salt beef, pickle, mustard 18  
Broken Ricotta Pancake, whiskey walnuts, honeycomb, apple 19  
Smashed Avocado, goat's curd, sourdough, poached egg 21  
New England Lobster Frittata, courgette, pickled lemon, mint 24  
King Crab Omelette, witlof, chili, garden herbs 26  
Sauce Vierge Eggs, grilled sourdough, black garlic 18  
Pork and Potato Hash, spinach, brown butter, poached egg 21  
Adrift "Breaky" Burger, bacon, fried egg, gruyere 18  
Baked Eggs, smoked tomato chutney, chorizo, ricotta 22  
Goat's Curd Waffle, smoked maple syrup, bacon ice cream 21  
Grilled Maitake Mushrooms, brioche, quail egg, thyme 19

### BRUNCH ADD-ONS

Sliced Avocado 5  
Smoked Tomato Chutney 5  
House-Cured Bacon 5  
House-Made Chicken Sausage 5  
House-Smoked Salmon 6  
Grilled Mushrooms 6  
Hand-Cut Potato Fries, charcoal mustard sauce 9

## MEAT & SEAFOOD

Local Barramundi, bone broth, morning glory, spring onion 44  
Wagyu Cheeseburger, tomato jam, jalapeño, fries 28  
Butcher Steak, watercress, shallot, ginger, sesame 42  
Olive Fed Wagyu Striploin MB8+ 115 per 100g

# ADRIFT

By Chef David Myers