

# ADRIFT

By Chef David Myers

## BRUNCH

### FREE FLOW BEVERAGES

Rosé  
Franck Massard Mas Amor Rosado  
Jean-Marc Freedom of Peach Rosé  
Chateau Miraval Rosé  
Cazin Cheverny Rosé  
Pitchfork Pink Rosé  
Bubbles  
Henriot Brut Souverain  
Cruse Wine St. Laurent Rosé  
Wine  
Petaluma  
Cusumano, Nero d'Avola  
  
Ginza Style Fruit Cocktail  
Bloody Mary  
Watermelon Mojito  
Suntory Draft Beer  
Coca Cola, Coke Light, Sprite, Ginger Ale

### PUNCH BOWLS (À LA CARTE)

**After That Night** \$188  
tanqueray no.10, aperol, yellow chartreuse, lemon, soda water, tomato, rosemary  
serves 8  
  
**Morning After Cure** \$148  
plantation 3 star white rum, watermelon and lemon juice, agave nectar, basil, ginger ale  
serves 8  
  
**Bloody Mary** \$128  
ketel one vodka, house-mix classic spicy bloody mary  
serves 8

\$88 per person

Buffet featuring chilled seafood and condiments, market fresh fruits, salads, selection of artisan cheeses and cured meats, house-made sweet and savoury breads, table-side offerings of small plate specials with choice of a main course and a dessert.

\$70 additional for beverages

Free flow of champagne, seasonal fruit cocktails, beer, selected wines and non-alcoholic beverages.

### BUFFET

#### Seafood

majestic, special ocean oysters  
chilled crab  
king prawn  
raw fish  
house-made smoked salmon  
p.e.i mussel  
octopus

#### Condiments

cocktail sauce  
mignonette  
remoulade  
harissa aioli  
soy-wasabi  
lemon/lime wedges  
tabasco  
lime-chili salt

#### Salads

baby romaine lettuce, tofu, edamame, sprouts with red miso-mustard dressing  
baby spinach and goat cheese salad, spiced walnuts, with papaya seed dressing  
californian heirloom tomatoes with sherry vanilla vinaigrette  
shaved roast beef salad, mixed radishes with lemon shallot vinaigrette

#### House-Made Sweet and Savoury Breads

san francisco sourdough  
brioche  
multigrain  
apple cake

croissant  
assorted danish  
muffin

#### Selection of Artisan Cheeses and Charcuterie

#### Market Fresh Fruits

### MAINS (choose 1)

#### Adrift Benedict

grilled rice cakes, onsen egg, bacon, miso hollandaise

#### Buckwheat Crêpe

smoked country ham, sunny side up egg, gruyere cheese

#### King Crab and Pimento Cheese Omelette

avocado toast, rocket and radish salad

#### Ricotta Pancakes

yuzu honey, vanilla persimmons, azuki bean ice cream

#### Crispy Chicken and Sweet Potato Waffle

maple-umeboshi syrup

#### Waygu Cheeseburger

tomato jam, gruyere, pickled jalapenos, sunny side up egg

#### Steak and Egg

grilled beef strip loin, caramelized shallots, potato sauce, fried egg kagoshima wagyu supplemental \$60

#### Grilled Furikake-Rubbed Big Eye Tuna

marinated peppers, smoked eggplant

### DESSERTS (choose 1)

#### Caramel French Toast

coconut sorbet, kopi syrup

#### Crêpe Soufflé

vanilla-poached mango, long peppercorn cream

#### Coconut Parfait

sago, longan jelly, pandan ice cream

#### Chocolate Hazelnut Cake

persimmon sorbet