

Sat, Sun & Public Holidays  
12pm – 6pm

# B R U N C H

#baruvasg  
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## BAR BITES

Marsala Wine Glazed Almonds with Dried Cranberries	5
Castelvetroano Olives with Balsamic Pickled Onions	8
Crispy Sakura Ebi with Caramelized Lemon Aioli	10
Savoury Churros with Truffle Queso	10
Wood-fired Sour Dough Bread	5

## S M A L L P L A T E S

Bone Marrow Butter with Sour Dough Bread	12
Foie Gras Mousse with Sour Cherries & Herb Cracker	18
Artisanal Pork Sausages with Smoked Butter Mash	16
Wagyu Rib Fingers with White Kimchi	18

## S M A L L P L A T E S

Iberico Pork Jowl with Yakiniiku & Togarashi	18
Black Angus Roast Beef with Apple & Horseradish Jam	14
Fried Bull Frog Legs with Burnt Yuzu Coulis	18
Calamansi Glazed Baby Octopus with Crispy Potatoes	16
Blue Mussel Stew with X.O. Marinara Sauce	18
Seared Yellowfin Tuna with Baby Potatoes & Preserved Lemon Aioli	16
Grilled Calamari with Green Goddess Dressing	18
Grilled Brussel Sprouts with Bacon & Mornay Sauce <i>(Vegetarian option available)</i>	16
Grilled Baby Gem Lettuce Salad with Crumbled Feta & Brown Butter Dressing	14

## S H A R I N G P L A T E S

Calamari with Squid Ink Risotto	24
Orecchiette with Spicy Italian Sausage & Roasted Kale	24
Spatchcock Spring Chicken with Chickpeas & N'duja	26
Spanish Mackerel & Asari Clam Chowder	28
Salt Bush Lamb Shepard's Pie	28

## S W E E T S

Goats Milk Panna Cotta with Kumquat & Thyme	12
Apple Tart Tatin with Soy Glaze & Vanilla Gelato	14
Varlhona Dark Chocolate Mousse with Candied Fruits	16

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### Wine & Tapas Brunch Buffet.

Tapas + Bottomless Wine Buffet \$88  
Brunch Tapas Buffet \$48  
Bottomless Wine Buffet \$48

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## WHITE WINE.

Antiche Terre Venette Pinot Grigio DOC, Italy 2020	8.5
LePlan-Vermeersch RS Côtes-du-Rhône Blanc, France 2020	10
Radio Boka Verdejo, Castilla-La Mancha, Spain 2020	10

## RED WINE.

Oude Kaap Pinotage Reserve Collection, South Africa 2020	8.5
LePlan-Vermeersch RS Cotes-du-Rhone, France 2019	10
Château Fontarèche Corbières Vieilles Vignes, France 2019	10
Langmeil Three Gardens Grenache Shiraz Mataro, Australia 2019	12
Alto Los Romeros, Reserva Carmenère, Chile 2016	12

## SPARKLING WINE.

Cielo Brut Spumante Cuvée Privée Italy N.V.	10
Jean Claude Mas All Natt Rose France 2020	10

## COCKTAIL.

Red Sangria	12
White Sangria	12
Aperol Spritz	12
Twisted Mimosa	12
Lychee Bellini	12
Gin & Tonic	10
Whisky High Ball	10
Cuba Libre	10
Kentucky Mule	10

## BEER.

Peroni (btl)	14
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## SODA & JUICE.

Coke/ Coke Zero/Sprite	5
The London Essence Co. Tonic Water	6
The London Essence Co. White Peach & Jasmine Crafted Soda	6
Orange Juice	6
Cloudy Apple Juice	6
Cranberry Juice	6

## COFFEE & TEA.

Espresso	3
Black Coffee	5
Latte	6
Cappuccino	6
English Breakfast	6
Green Tea	6

## Wine & Tapas Brunch Buffet.

Saturday, Sunday & Public Holiday  
12pm - 6pm (2.5-hour seating)

### Tapas + Bottomless Wine Buffet \$88

*(Food, wines, cocktails, other alcoholic  
beverages & non-alcoholic beverages)*

### Brunch Tapas Buffet \$48

*(Food only. No Beverages included)*

### Bottomless Wine Buffet \$48

*(Wines, cocktails, other alcoholic beverages  
& non-alcoholic beverages only)*

**Individual groups will need to order the same  
buffet package.**

*Wastage will be charged at the price of the dish.  
No takeaway of buffet food is allowed.  
We reserve the right to refuse service to  
unreasonable or intoxicated guests.*