

*Cardinal Point*  
RESTAURANT . LOUNGE . SKY TERRACE

A SIMPLE REMINDER THAT  
EVERYDAY CAN BE AMAZING

CHEAL  
DREAM  
BRUNCH





# BRUNCH

SUNDAYS & PUBLIC HOLIDAYS

11:30AM - 4:30PM

**500** PER PERSON

PLUS 10% SERVICE CHARGE

*It's a holiday, it's your day  
just let go*

★ FREE FLOW PACKAGES ARE FOR 2.5 HOURS ★

WE PRACTICE POSITIVE AND RESPONSIBLE DRINKING  
SO OUR TEAM RESERVES THE RIGHT TO REFUSE SERVICE  
FOR THE SAFETY OF ALL OUR GUESTS

## COCKTAILS BY JOHN NUGENT 380

### ESPRESSO MARTINI

*Absolut Vodka, Mr Black, Fresh Espresso*

### PANDAN HIGBALL

*Gin, Mandarin, Pandan, Aggressively Carbonated*

### APEROL SPRITZ #45

*Aperol, Grand Marnier, Fresh Pressed Orange,  
Dry White Wine, Sparkling Aranciata Rossa*

## BUBBLES & WINE 680

*Includes Cocktails Above, Standard Spirits & Mixers, Soft Drinks*

### MAISON MUMM RSRV CUVÉE 4.5 NV

*Champagne, France*

### MINUTY M ROSÉ 2022

*Cotes de Provence, France*

### DOMAINE DES MALANDES CHABLIS 2022

*Burgundy, France*

### CHÂTEAU ROQUES DE JEAN LICE 2018

*Bordeaux Supérieur, France*

## Mezze Platter

GUACAMOLE, TZATZIKI & HUMMUS  
*Nachos, Chips & Focaccia*

all homemade with love

start with one of the following

## TO START

### TUNA TATAKI

*with Sriracha Mayo, Ponzu & Seaweed*

### CAESAR SALAD

*Baby Gem Lettuce, Romaine Hearts, Crispy Pork Torrezno,  
Anchovies, Garlic Croutons & Aged Parmesan*

### CAVIAR

*Served with Pancake Blinis, Red Onion, Chives & Crème  
Frathe*

SMOKED HERRING CAVIAR 50g +250  
KRISTAL CAVIAR 30g +400

### CHARCUTERIE PLATTER

*Salchichón, Jamón, Pistachio Mortadella with Olives & Pickles*

### STEAK TARTARE

*Polmar Beef, Pickles, Purple Onions, Capers, Anchovies,  
Dijon & Aged Parmesan*

## EGG DISH

### HUEVOS ROTOS CON JAMÓN

*Broken Eggs with Hand Cut Potatoes*

### TRUFFLE SCRAMBLED EGGS

*Scrambled Eggs on Country Style Sourdough with  
Shaved Black Truffle*

### CRAB CAKE BENEDICT

*Poached Egg, Hollandaise Sauce & Shaved Botarga*

then from here, pick one

## MAIN

### PASTA POMODORO

*Spaghetti, Fresh Tomatoes & Basil with Burrata*

### HOT PASTRAMI SANDWICH

*House Smoked Pastrami, Melted Gruyere & Swiss  
Cheese Served on Open Face Ciabatta*

### CHICKEN PARMA

*Hand-Breaded Chicken Breast, Buffalo Mozzarella, House  
Marinara, Basil with House Salad*

### PEARL'S FISH SANDWICH

*Melted Aged Cheddar, House Tartar on Brioche Bun,  
Herring Caviar with Hand Cut French Fries*

### WAGYU BURGER

*Bacon, Cheddar, Red Onion, Lettuce, Tomato with Hand Cut  
French Fries*

+120

## PIZZA

### PEPPERONI

*Mozzarella & House Marinara*

### BACON, CHEESE & EGG

*Vegetarian Option Changing Bacon to Confit Cherry  
Tomatoes*

### CHEESE GALORE

*Brie, Mozzarella, Parmesan, Blue Cheese & Mini  
Burratas*

### THE ANTINORI

*Chipolata Sausage, Mozzarella, Mushroom, Arugula &  
Aged Parmesan*

## SUNDAY ROASTS

### TRADITIONAL SUCKLING PIG

*Slow Cooked 12-hour, Crispy, Moist, Tender &  
Delicate, Bursting with Fresh, Sticky Juices*

+180

### 36oz CHARGRILLED TOMAHAWK

*Augustus Ribeye, Exquisitely Tender & Flavourful,  
Perfect to Share Between 2 People*

+380

Served with Roasted Agria Potatoes, Sautéed Baby Carrots & Broccoliini

cheat day, pick one and go for it

## Dessert

### TIRAMISU

*Coffee, Frangelico & Mascarpone Lava Cream*

### FIVE-LAYER CHOCOLATE CAKE

*with Armagnac Cream*

### BASQUE CHEESECAKE BRÛLÉE

*with Berries Coulis*

### BANOFFEE SPLIT

*Homemade Vanilla Ice Cream, Caramelized Bananas, Caramel and Whip Cream*

# GOOD VIBES GREAT LIFE DREAM BIG

## COCKTAILS

### ESPRESSO MARTINI

*Absolut Vodka, Mr Black, Fresh Espresso*

160

### PANDAN HIGBALL

*Gin, Mandarin, Pandan, Aggressively Carbonated*

160

### APEROL SPRITZ #45

*Aperol, Grand Marnier, Fresh Pressed Orange, Dry White Wine,  
Sparkling Aranciata Rossa*

160

### CARDINAL BLOODY MARY

*Absolut Vodka, Aged Aquavit, Japanese Tomato, Chicken Fat,  
Tabasco, Worcestershire, Accoutrements*

160

## CHAMPAGNE

### PERRIER-JOUËT

*Grand Brut, Épernay*

GLASS BOTTLE  
220 1,200

### MAISON MUMM

*RSRV Cuvée 4.5, Reims*

230 1,280

### KRUG

*25ème Édition Rosé, Reims*

5,800

### DOM PÉRIGNON

*Rosé, Épernay*

6,600

★ ASK US FOR OUR MASTER WINE LIST ★

## BEERS ON TAP

### STELLA ARTOIS

80

### GOOSE ISLAND IPA

95

### ASAHI

95

## COFFEE & TEA powered by elephant grounds

### BLACK

*Americano, Espresso*

50

### MILK

*Macchiato, Latte, Flat White or Cappuccino  
(Oat, Skim or Almond Milk +10)*

60

### LOOSE LEAF TEA

*English Breakfast Tea, Jasmine Green Tea, Earl Grey Tea,  
Peppermint Tea or Chamomile Tea*

60

*Stay for this.*

CHILL . RELAX . MAGIC HOUR

*When the light is soft,  
the time just after sunset and just before sunrise.*



*Music by*



@PATRICE\_ESCALANTE

@ALEXEMMABAKER

@DJBZLI