

W DOES BRUNCH

Tipsy cow signature

On the Pitt station set up out side
BBQ pork ribs
Smoke chorizo sausage

Condiments

Homemade BBQ sauce, Mustard, Homemade pickle vegetable, grilled corn on cob

Tipsy cow signature menu order from table

Beef short rib

Dry rub, 8 hours slow smoked, bone-in

Wagyu brisket

Dry rub, 10 hours slow smoked

Tipsy Cow signature meatballs

Wagyu chuck roll, smoky mac n cheese, tomato fondue

Foie gras

Seared, seasoned with home-made smoked salt, truffle-foie gras mash

Carving

Roasted prime ribs

Seabass salt crust

Honey glazed ham

Braised Lamb shank

Condiments

Natural jus, Mustard, Apple sauce

Side dishes on the stove

Roasted whole cauliflower

Roasted Celeriac

Mash potato

Truffle mac and Cheese

Roasted Beetroot and Carrot

Spinach Gratin

Wild mushroom soup



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Boiled seafood station

Blue crab

Tiger prawn

Boiled with Cajun spice, baby potato, corn on cob

Brunch station

Waffle with poach eggs and bacon

Hash and eggs

Bake eggs in avocado

Local grilled station

Marinated grilled pork neck

Marinated grilled chicken

Marinated pork skirt

Sticky rice, Fresh local vegetables,

Narm jim jaew, Nam prik num, Narm prik ta dang

Cheese and Charcuteria

Tomme Napoleon, Reblochon Fermeir, Raclette,

Bueafort, Tomme de savoie, Raclette , Tete de moine, Moriber, Comte, Parmigiano reggiano,

Guoda, Stillton blue, Gorgonzola, Emmental, Brie,

Condiments

Honey, truffle honey, Fresh grapes seedless, dry apricot, Walnut, Hassel nut,

Pumpkin seed, Crackers

Cold cuts

Prociutto di parma 16 months ,Coppa di Parma ,Salame Milano, Salame Napoli

Iberian Ham, belotta ORO 4 years, Speck, Salame Toscano,Chorizo

Foie gras pate

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Salad Bar

Romaine lettuce, Red oak, Green Oak, Ice berg, Wild Rocket, Spinach, Japanese cucumber, Cherry tomato, Red onion, White onion, Broccoli, Baby carrot Grilled asparagus, Roasted carrot, Roasted mushroom, Beetroot, Quinoa, ,

Condiments and Dressing

Bacon, Ham , Smoke chicken breast, Smoke salmon, Crouton
Grated parmesan, Conichon, pearl onion, Black olive, Flax seed, Chia seed

Caesar dressing, Italian dressing, Sesame dressing, Thousand,
Balsamic dressing,
Extra virgin olive oil, Pedro balsamic vinegar, Apple cider vinegar

Sushi sashimi station

Salmon, tuna, mackerel, Octopus, Japanese eel, Hamachi, Hokkikai, Japanese omelet,
Assorted of Maki rolls and sushi

Condiments

Kikoman soy sauce, Wasabi, pickle ginger, pickle turnip, Seaweed salad,
Marinated octopus, Japanese cucumber salad , Tofu and Mixed leaf salad
Potato salad

Seafood on Ice

Oyster fine de Claire
Tasmanian Oyster
Black mussels
Chilled prawn
Slipper lobster
King crabs legs

Condiments

Cornichons, Capers, Caper Berries, Silver Onions, Citrus Segments, Cocktail Sauce, Tartar Sauce, Tomato Salsa , Wasabi Mayonnaise, Sweet Chili Sauce, Mignonette , Lemon Wedges, Brans ton Pickle, Nam Jim Seafood



W DOES BRUNCH

BEVERAGE

Iconic Gin & Tonic

Hibiscus Gin & Tonic
Mix berry Gin & Tonic

Woohitos

Red Shadow Woohito
Refreshing Woohito

Aperol Split

Espresso Martini

DIY Bloody marry

Sparkling Wine/ White Wine / Red Wine

Local & Craft beer

Juice

Tea & Coffee