



Punch Brunch

Revel in a specially curated brunch experience at Republic with appetisers, a main course and dessert complemented with our signature punches and cocktails.

Available on Sundays, 12 p.m. to 3 p.m. (last order at 2.30 p.m.), at SGD 168 per person.

APPETISERS

Choice of any three appetisers

British Prawn Cocktail, Tomato-Vanilla Chutney, Gem Lettuce, Brandy-Prawn Dressing

Cobb Salad, Bacon, Chicken Breast, Tomato, Quail Egg, Chives, Frisée Lettuce

Diced Avocado, Smoky Burrata, Diced Apple, Toasted Almonds, Chilli Lime Dressing

Foie Gras Terrine, Port Wine Gelée, Macerated Raisins, Brioche

Tossed Seafood Salad, Lime Plum Dressing

Prosciutto Di Parma, Sun Dried Tomatoes, Shaved Grana, Garlic Croutons, Arugula

Quinoa, Pearl Barley, Chickpeas, Black Beans, Smoked Corn, Lemon Dressing

Smoked Salmon, Cucumber, Red Onion, Tomatoes, Cream Cheese

Roasted Pumpkin, Feta Cheese, Toasted Sunflower Seeds, Arugula, Aged Balsamic Dressing

Chilled Heirloom Tomato Soup, Croutons, Olives

M A I N C O U R S E S

Choice of one main course

Steamed Cod Fish, Sautéed Seasonal Vegetables, Green Pea Mousse, Sauce Vierge

Roasted Chicken Breast, White Asparagus, Potato Gratin, Natural Jus

Braised Beef Short Rib, Potato Mouseline, Wild Mushroom, Haricot Verts

Grilled Seasonal Vegetables, Tomato Confit, Avocado, Sourdough, Herb Dressing

Hainanese Kurobuta Pork Chop, Fragrant Rice

U.S. Steak, Potato Cake, Sautéed Greens, Sauce au Poivre

Soft Cheese Omelette, Toasted Sourdough, Young Leaves, Mustard Vinaigrette

Eggs Benedict, Grilled Ham, Spinach Leaves Salad, Cayenne Pepper Hollandaise Sauce

D E S S E R T S

Choice of one dessert

Chocolate Tart

Coconut Passion

Berries Pistachio

Mango Bar

Raspberry Yoghurt Ball

Waffle, Forest Berry Compôte, Maple Syrup, Vanilla Ice Cream

Crêpe Suzette, Fresh Orange, Soursop Sorbet

Mini Warm Chocolate Pistachio Tart, Vanilla Ice Cream

Enjoy unlimited pours of Republic's signature punches and cocktails.

FROM THE PUNCH BOWLS

Republic's three distinct punch bowls have been developed in conjunction with David Wondrich, widely hailed as one of the world's foremost authorities on cocktails and their history.

PAUL JONES PUNCH

In 1844, the American clipper ship Paul Jones brought the first blocks of American ice to Singapura - not seen here before. Our Paul Jones Punch combines Michter's straight rye whiskey, an American classic, with East India sherry, a dash of curaçao, citrus juice, sugar, and the fragrant oil of citrus peels. And, of course, ice.

STRAITS GIN CUP

The original, bright and refreshing gin sling as enjoyed at the Singapore Cricket Club in 1913, made big enough to share. Farmer's Gin, lemon shrub and sparkling water, spiced up with Bénédictine, cherry brandy and bitters.

CHEVALIER ROYALE PUNCH

In 1785, punch with Champagne appears to have found its footing as a cold drink. Fancy punches would henceforth never be the same. Our Chevalier Royale Punch is made with Rémy Martin VSOP Cognac, Port Wine, lemon orange shrub, and elevated with Telmont Champagne.

CLARIFIED ENGLISH MILK PUNCHES

The English style of clarified milk punch dates back to 1711, where intentionally curdled milk with citrus through the strange magic that is science, produced a clear and boozy elixir of the gods. Served clear and cold.

TIMELESS BEAUTY

Monkey Shoulder Whisky | Tropical Cordial | Pineapple Juice | Earl Grey Tea | Dairy

ENGLISH MILK PUNCH

Remy Martin V.S.O.P. | Ruby Port | Citrus | English Breakfast Tea | Spices | Dairy

COCKTAILS



SUNDAY SPRITZ

Lillet Blanc | Chartreuse Yellow | London Essence Peach & Jasmine Soda

BRUNCH SGROPPINO

The Botanist Gin | Cointreau | Orange Marmalade | Citrus | Telmont Champagne | Sorbet

BLOODY MARY

T&T Vodka | Tomato Juice | Roasted Beetroot & Sansho | Spice Mix | Citrus

ESPRESSO MARTINI

T&T Vodka | Mr. Black Coffee Liqueur | Espresso

IRISH COFFEE

Jameson Irish Whiskey | Hand Brewed Coffee | Sugar | Cream

Champagnes

NON - V I N T A G E

NV Telmont, Réserve Brut	\$200
NV Egly-Ouriet, Les Prémices, Brut	\$220
NV Krug, Grande Cuvée	\$615

B L A N C D E B L A N C S

2014 Frédéric Savart, Le Mont des Chrétiens, Blanc de Blancs, 1er Cru, Extra Brut	\$315
1997 Salon, Le Mesnil, Blanc de Blancs, Brut	\$1950

B L A N C D E N O I R S

NV Benoît Lahaye, Blanc de Noirs, Brut	\$200
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R O S É

NV Tarlant, Zéro Brut Nature	\$250
NV Billecart-Salmon, Brut	\$488

The Vitrines

Select from our display of artisanal chocolates,
handcrafted pastries, antipasti, caviar and cheeses.

CAVIAR

N25 Caviar Baeri

30g | 50g

\$77 | \$102

N25 Caviar Schrenkii

\$92 | \$120

N25 Caviar Oscietra

\$110 | \$145

Served with Egg Mimosa, Parsley, Sour Cream, Chives, Shallots, Blinis

ANTIPASTI

A Selection of Antipasti and Charcuterie

from \$18

CHEESES

8 Varieties of French Cheeses, Crackers, Condiments

\$22

CHOCOLATES

Republic Pralines

per piece

\$4

Republic Chardon Liqueurs

\$4

PASTRY

A Selection of Miniature Cakes

\$12 each