



Bottomless Brunch \$99 Per Person

(Minimum 2 Person)

(1.5 Hours of Bottomless drinks with 7 course set menu)

(Make it 2hr for +\$25 PP)

Cocktails

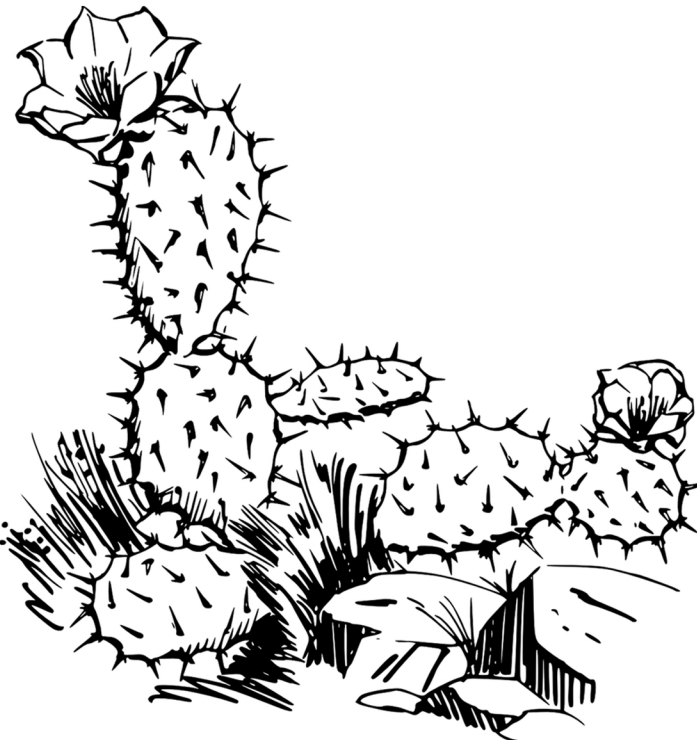
Classic Margarita
Jalapeno Margarita
Coco Margarita

Beer

Balter Cerveza

Wine

2022 Astrale Chianti (Red)
2022 Mezacorona I Classici Pinot Grigio (White)
2021 Cellier de Dauphins (Rose)
Amanti Prosecco NV Glera (Sparkling)



Molcajete Guacamole (GF | VGN)

Fresh Totopos | Crunchy Guacamole | Mixed seeds |
Morita chilli oil | Pico de Gallo

Tostada El Salmon (DF)

Wonton Tostada | Salmon | Jalapeno Crema | Pico de
Gallo | Sesame | Wakame

Chef's Selection of mix tacos

Chef's Selection of Tacos

Chicken Tings Empanadas (GF | DFO)

Smoked Morita Salsa | Sour Cream | Jalapeno Crema |
Pickled Onion | Coriander

Sweet Corn Ribs (GF | V)

Guajillo | Grana Padano | Chipotle Mayo | spice mix

Kipfler potatoes (GF | VGN)

Cinco Chilli Mayo | Spice mix | Truffle oil

Churros

Vanilla coconut gelato | Dulche de Leche | Spicy Coconut
Crumb | Choco Soil

T&C

Bottomless will be timed once the first drink served.

Only 3 split payments will be accepted at the time of payment.

10% service charge is applicable for group of 10 or more.

We Encourage customers to drink responsibly, and the service will be RSA compliant.