



The
**GRAND
CHAMPAGNE
BRUNCH**

SAVOUR A SKY-HIGH BRUNCH LIKE NO OTHER.

1-Group's restaurants unite for one afternoon atop ION Orchard, 1-Atico.

Featuring a Seafood Spectacular with half lobsters, scallops, poached mussels and live oyster shucking, a grand spread of charcuterie and artisanal cheese, alongside signature dishes from across 1-Group's restaurants — including a first look at Chef Paul Longworth, who earned a Michelin star for ten consecutive years — with roving desserts to finish.

SUNDAY, 20 SEPTEMBER 2026 | 12PM - 3PM

BRUNCH & BEVERAGE PACKAGES

All Champagne packages are per pax and inclusive of brunch, free-flow cocktails, and free-flow wines.

CHAMPAGNE TIERS

Pol Roger Brut Réserve Tier — \$178++

Free-flow Pol Roger Brut Réserve

Pol Roger Rosé Vintage Tier — \$218++

Free-flow Pol Roger Rosé Vintage | Includes 30g Kaluga Caviar

Pol Roger Cuvée Sir Winston Churchill Tier — \$788++

Free-flow Pol Roger Sir Winston Churchill | Includes 50g Kaluga Caviar

BRUNCH ONLY & CHILDREN

Brunch Only Tier — \$108++

Kids (7 – 11 Years Old) — \$48++

Kids 6 & Under — Dines Free

NON-ALCOHOLIC & BEVERAGE ADD-ONS

Free-Flow Soft Drinks & Juices — \$25++

Free-Flow Soft Drinks, Juices & Mocktails — \$38++



COCKTAILS

Enjoy any of our cocktails below, or visit the Interactive Cocktail Station to mix and match any of the spirits, liqueurs, and fresh mixers on this menu into your own custom creation.

Highland Ember Old Fashioned

Glenmorangie Lasanta Single Malt Scotch Whisky | Compass Box Peat Monster Whisky
Amaro Lucano | Demerara Syrup | Angostura Bitters | Torched Orange Peel

Highland Sour

Glenmorangie Lasanta Single Malt Scotch Whisky | Fresh Lemon Juice
Egg White | Angostura Bitters | Lemon Zest

Zacapa Cacao Old Fashioned

Ron Zacapa 23 Aged Rum | White Cacao Liqueur | Angostura Bitters | Orange Twist

Kopi Espresso Martini

Absolut Elyx Vodka | Frangelico | White Cacao Liqueur | Mancino Kopi Vermouth | Fresh Espresso

Pink Pahit Negroni

Brass Lion Pahit Pink Gin | St. George Bruto Americano | Mancino Kopi Vermouth | Grapefruit Twist

Butterfly Gin & Tonic

Brass Lion Butterfly Pea Gin | Tonic Water | Fresh Lemon Juice | Butterfly Pea Flower

Aviation 55

Brass Lion Dry Gin | Tempus Fugit Liqueur de Violette | Luxardo Maraschino
Fresh Lemon Juice | Brandied Cherry

Cynar Sky Spritz

Cynar | Zardetto Prosecco | Club Soda | Fresh Orange Slice

Jäger Ginger Mule

Jägermeister | Ginger Liqueur | Fresh Lime Juice | Honey | Soda | Candied Ginger

Apricot Amaretto Sour

Nikka Taketsuru Japanese Whisky | Apricot Brandy | Amaretto
Fresh Lemon Juice | Egg White | Maraschino Cherry

CHEF PAUL LONGWORTH

Salmon & Eggs

By Au Petit Salut

Diced cured salmon served cold with an onsen egg, horseradish crème fraîche, salmon roe, and baby herbs

Jerusalem Artichoke Emulsion

By Rhubarb

Warm Jerusalem artichoke espuma cooked in butter and cream, served over black truffle purée

Slow Confit Shoulder of Lamb

By Encore

Overnight-cooked bone-in lamb shoulder roasted crisp, shredded live, and paired with pomegranate jus and white chocolate cauliflower purée



SEAFOOD, SALADS & CHACUTERIE

Seafood Bar

By Sol & Ora

Fresh half lobsters, oysters, scallops, and poached mussels

Charcuterie & Cheese Board

By Atico Lounge

Provolone, burrata, gorgonzola, brie, manchego, serrano ham, parma ham, chorizo, mortadella, smoked chicken, smoked duck, and smoked salmon.

Served with artisanal sourdough, dry rye, multigrain, brioche, mini baguettes, and gluten-free rolls

Closed Loop Garden Salad

By Kaarla

Kale, mesclun, rocket, and romaine with mixed nuts, seeds, dried fruits, and house dressings (yuzu, smoked balsamic, honey mustard, EVOO)

JAPANESE & NIKKEI

Sashimi Bar

By OUMI

Fresh Yellowtail, King Salmon, and Akami Tuna

Ceviche & Maki

By FLNT

Yellowtail ceviche, scallop ceviche, spicy tuna maki, unagi foie gras maki, and lobster salad maki



LIVE PASTA WHEEL

Served Tableside

Risotto Al Tartufo Estivo

By MONTI

Black Summer Truffle | 16-Month Aged Grana Padano

Mafalde Cacio e Pepe

By il Giardino

Grana Padano | Pecorino | Freshly Ground Black Kampot Pepper

GRILLS & ROASTS

Argentinian Asado

By FIRE

Roasted Argentinian ribeye served with Argentinian locro and empanadas

Roasted Suckling Pig

By UNA

Traditional Basque-style roast pig

Inka Smoked Iberico Pork Collar

By Botanico

Smoked over Inka grills



DESSERTS

By FLNT

Hana Mochi (Koubai / Momo)

Soft mochi filled with sweet red bean paste

Hokkaido Cheesecake Brûlée

Buttery sponge topped with Hokkaido cream

Nama Chocolate

Valrhona dark chocolate infused with matcha

Black Sesame Choux Puff

Light choux filled with rich black sesame mousse

By Arden Bar & Lounge

Hana-Yuzu Mochi

Sweet red bean paste & passion fruit marigold leaves

Smoked Dark Chocolate Ganache Tartlet

Valrhona dark chocolate & cinnamon spiced Chantilly cream

Petite Arden Pavlova

Yuzu and mango curd with lemon myrtle

Golden Lamington Junior

Vanilla sablé, Madagascar vanilla bean cream,
white chocolate & toasted coconut

Compressed Watermelon

Freeze-dried strawberries, strawberry coulis & fresh purple verbena

