



STEAK & SEAFOOD BRUNCH

Saturday & Sunday | 11:30am – 2:30pm

FRESHLY BAKED SOURDOUGH BREAD, SEASONAL DIP

SMALL PLATES (Choose 2)

House Smoked King Salmon
Osmanthus Honey | Citrus Fruits | Labneh
Salmon Roe

Crispy Jumbo Lump Blue Swimmer
Crab Cake
Korean Scallion Salad | Roasted Ssamjang Aioli

665°F Country Pâté
Chutney | Sourdough Bread

Applewood Smoked Burrata
Cameron Highlands Momotaro Tomato | Basil

Hiramasa Kingfish Ceviche
Pomelo | Sea Vegetables | Hallabong Ponzu

Caesar Salad
Croutons | Pancetta | Smoked Quail Egg

665°F SIGNATURE SEAFOOD PLATTER FOR TWO (+50)

Chilled Boston Lobster | Tiger Prawns | Fine De Claire Oysters | Pickled Blue Mussels
Hokkaido Scallop Ceviche with Prik Nam Pla Dressing & Array of Condiments

BETWEEN COURSE

Coddled Cage-Free Egg
Root Celery | Kaluga Queen Hybrid Caviar | Toasted Brioche



MAIN COURSE (Choose 1)

Pira Oven Grilled USDA Heritage Prime Sirloin
Traditional Yorkshire Pudding |
Single Estate Kampot Peppercorn Gravy
Add Grilled Half Boston Lobster
(+25 per person)

48-Hour Slow-Cooked Bone-In Beef Short Rib
with Its Own Reduced Perilla Maple Jus 🍴
(+15 per person)

Grilled Iberico Secreto De Bellota
with 665°F House Rub

Fish of the Day
Burnt Lettuce Velouté | Pickled Blue Mussels |
Sea Herbs

Golden Cap Farm Mushroom & Barley Risotto 🍴
Baby Spinach | Hazelnut

SIDES (Choose 1)

Duck Fat Roasted Potatoes | Rosemary Salt

Truffled Potato Dauphinoise 🍴

Sautéed Organic Farmed Market Vegetables 🍴

Signature Truffle & Seaweed Fries 🍴

Momotaro Cherry Tomato Salad 🍴
Apple Balsamic Dressing | Basil

Roasted Golden Cap Farm Mushrooms
& Shishito Peppers

BOTTOMLESS SWEETS

Signature Sweet Creations from the Trolley

Artisan Cheese from the Trolley (+20 per person)

98 per person
+75 for bottomless Champagne & house-pour wines

🍴 Chef's Recommendation 🍴 Vegetarian

All prices are in Singapore Dollars & subject to 10% service charge & 9% GST