

Nectar Brunch \$550/per person

2 hour free flow of Nectar's seasonal small plates

Crushed Avo & Edamame. Chia Seed Cracker

Pandan Hedgehog Mushroom. Sweet and Sour Sauce

Spicy Tofu Slider. Chinese Vinegar Dressing. Sesame Brioche

Slow Roast Eggplant. Sun-dried Tomato Vinaigrette
Coconut Tzatziki. Pickled Jicama. Quinoa Crunch
(Optional: Add 1pc Free Range Egg)

Baked Egg. Zucchini Cream. Bell Pepper Chorizo
Homemade Sourdough

Raglan Coconut Yogurt. Almond Macadamia Granola

Lemon Chia Seed Waffles. Housemade Marmalade
Moringa Ice Cream

Browned Walnut Tart

Coconut Chia Mochi

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Nectar Brunch *a la carte*

Pandan Hedgehog Mushroom. Sweet and Sour Sauce	\$98
Poached Eggs/Scrambled Tofu. Wilted Mushroom Macadamia Feta. Flax Seed Dukkah	\$138
Baked Egg. Zucchini Cream. Bell Pepper Chorizo Homemade Sourdough	\$138
Slow Roast Eggplant. Sun-dried Tomato Vinaigrette Coconut Tzatziki. Pickled Jicama. Quinoa Crunch (+\$15 free range egg)	\$168
Healing Mushroom Consomme. Kelp Noodles Drunken Hedgehog Mushroom. Fried Tofu. Zucchini Spiral	\$188
Coconut Chia Mochi (4pcs)	\$68
Coconut Chia Pudding. Almond Macadamia Granola	\$118
Browned Walnut Tart	\$128
Lemon Chia Seed Waffles. Housemade Marmalade Moringa Ice Cream	\$138

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Elixir Flow

\$158

Flu Be Gone. Oregano Oil. Cayenne. Maple. Lemon

Big Papa. Dragonfruit. Rose. Chia Seeds. Pink Pepper

Chaga Tonic. Chaga. Raw Cacao Butter. Coconut Sugar

Jamu. Turmeric. Tamarind. Coconut Nectar. Lemon

Gut-luv. Kefir. Chia Seeds. Himalayan Pink Salt

Hokkaido Snow. Matcha. Hemp Seeds. Almond Milk

Wine Free Flow

\$180

Gerard Bertrand. Grisblanc. 2017

Mosquito Exile. Pet Nat. 2017

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