



## The Sunday Bucket at Madison's

Available on Sundays from 12.30pm to 3.30pm

**98++** for 4-5 guests | **58++** for 2 guests

Including sides and dessert

### Seafood Bucket

**Tiger Prawns | Baby Crayfish | Clams | Lobster  
Corn | Tofu Puffs | Enoki | Quail Eggs | Broccoli**



**Seafood Tossed in Your Choice of Sauce**

Mala Chili Oil & Dry Spice Blend

Lemon-Garlic Cheese Sauce & Herb Crumb

### Brunch Sides

**Truffle Mac & Cheese (V)**



**Soft Scrambled Eggs**



**Asian Slaw with Sesame-Lime Dressing**



**French Fries with Sambal Aioli**



**Grilled Focaccia**



\*Top up your sides for 10++ per dish

### Dessert

**Merlion Flame**

Pandan Coconut Gelato with Nata de Coco



# Beverages

## Prosecco

55++ per guest

2 hours Free-Flow Package includes

## Champagne

68++ per guest

### Bubbles

Prosecco Brut Treviso San Martino or Taittinger Brut Champagne

### Beer

Lion Brewery Lager & IPA (on draft)

### House Wines

Red | Rosé | White

### Southern-style cocktails & mocktails

## Cocktails

### Bayou Mule

*Spicy, refreshing, with a Southern twist*

Wheatley Vodka, lime juice, ginger beer, Tabasco

Garnished with lime & mint

### Southern Porch Tea

*A cooling Bourbon iced tea*

Buffalo Trace, black tea, lemon juice, sugar, mint

Garnished with mint bouquet

### El Bandarra Spritz

*Herbal, fruity and bright*

Buffalo Trace, peach purée, lemon juice, fresh basil

Garnished with basil leaf

## Mocktails

### Peach Tea Lemonade

*Black tea, peach syrup, lemon juice, water*

Garnished with lemon or mint

### Pineapple Ginger Fizz

Pineapple juice, ginger syrup, lime juice

Topped with soda water, garnished with lime

or crystallised ginger

## A la carte

### Prosecco Treviso Brut

18++ per glass | S\$85++ per bottle

### Champagne Taittinger Brut

98++ per bottle

### Lion Brewery Lager

16++ per pint

### Lion Brewery IPA

S\$18++ per pint

### Cocktails

22++ each

### Mocktails

S\$10++ each

