



The Sunday Bucket at Madison's

Available on Sundays from 12pm

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

