

CAVIAR CREATIONS	44
Egg Caviar	
Toasted Egg Yolk, Caviar with Herbs	
Tuna Tartare with Caviar, Toasted Brioche	
TO SHARE	
Guacamole with Peas, Warm Crunchy Tortillas	18
Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil	24
Crispy Basil Salt and Pepper Calamari, Citrus-Chili Dipping Sauce	19
Sri Lankan Crab Toast with Lemon Aioli, Avocado	26
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20
CRUDO	
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	29
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	20
Hamachi Sashimi, Chili Tapioca, Tropical Fruit and Lime	24
SALAD	
Fall Mushrooms with Mixed Greens, Herbal Pine Nut Dressing	16
Frisée with Fresh Mozzarella, Mango, Black Olive	20
Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	19
Roasted Carrot and Avocado, Crunchy Seeds, Sour Cream, Citrus	18
Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing	25
APPETIZER	
Butternut Squash Minestrone, Sourdough Croutons, Basil	17
Black Pepper Shrimp, Sundried Pineapple	25
Caramelized Foie Gras, Lychee, Black Olive and Rose	28
PASTA	
Rigatoni with Meatballs, Smoked Chili Tomato Sauce	25
Fresh Tagliatelle with Clams, Chili, Parsley	25
Dischi Volanti, Bacon, Parmesan and Tomato Sauce	22

PIZZA	
Black Truffle and Fontina Cheese	34
Fresh Ricotta, Broccoli Rabe, Spicy Salami	22
Tomato, Fresh Mozzarella and Basil	18
Mushroom, Farm Egg, Parsley-Garlic Oil	21
Prosciutto and Three Cheese	25
FISH	
Seared Sea Trout, Carrot-Coconut Sauce, Baby Carrots and Basil	32
Spice Crusted Snapper, Sweet and Sour Broth	39
Roasted Cod, Broccoli Rabe, Spicy Herbal Coconut Broth	44
Wood Oven Roasted Tiger Prawns with Oregano and Chili	38

MEAT	
Crackling Organic Chicken, Habanero Hot Sauce, Brussels Sprouts	30
Prosciutto Wrapped Pork Chop, Glazed Mushrooms, Sage	38
Veal Milanese with Parmesan, Escarole, Sour Cherry, Pecans	26
Grilled Lamb Chops, Feta Cheese, Cucumber, Black Olives, Mint	48
Miso Marinated Grilled Sirloin, Coriander Pesto, Spinach & Sesame	60
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	30

SIMPLY COOKED		SIDES	
Atlantic Cod	40	Grilled Asparagus with Lemon Zest	10
Sea Trout	30	Steamed Broccoli with Parmesan	8
Australian Pork Chop	36	Mushroom Glazed with White Wine	12
Beef Tenderloin	34	Potato Purée	8
Rangers Valley Striploin	55	French Fries	8
N. Zealand Lamb Chops	44	Roasted Cauliflower, Mustard Sauce	6/12 half/whole

Chef Jean-Georges Vongerichten
Executive Chef Erik Gustafsson