

CAVIAR CREATIONS	44
Egg Caviar	
Toasted Egg Yolk and Caviar with Herbs	
Tuna Tartare with Caviar, Toasted Brioche	
APPETIZER	
Guacamole with Peas, Warm Crunchy Tortillas	18
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	20
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	29
Butternut Squash Minestrone, Sourdough Croutons, Basil	17
Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil	24
Sri Lankan Crab Toast with Lemon Aioli and Avocado	26
Crispy Basil Salt and Pepper Calamari, Citrus-Chili Dipping Sauce	19
Caramelized Foie Gras, Lychee, Black Olive and Rose	28
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20
SALAD	
<i>Add Chicken 8, Tuna 10, Sea Trout 10 or Shrimp 12</i>	
Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	19
Heart of Romaine Caesar Salad, Lemon, Chili	18
Frisée with Fresh Mozzarella, Mango, Black Olive	20
Three Grain and Spinach, Tomatoes, Goat Cheese and Herbs	16
Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing	25
PASTA AND PIZZA	
Rigatoni with Meatballs, Smoked Chili Tomato Sauce	25
Fresh Tagliatelle with Clams, Chili, Parsley	25
Black Truffle and Fontina Cheese Pizza	34
Tomato, Fresh Mozzarella and Basil Pizza	18

FISH	
Seared Sea Trout, Carrot-Coconut Sauce, Baby Carrots and Basil	32
Roasted Cod, Broccoli Rabe, Spicy Herbal Coconut Broth	44
Spice Crusted Snapper, Sweet and Sour Broth	39

MEAT	
Crackling Organic Chicken, Habanero Hot Sauce, Brussels Sprouts	30
Veal Milanese with Parmesan, Escarole, Sour Cherry, Pecans	26
Miso Marinated Grilled Sirloin, Coriander Pesto, Spinach & Sesame	60
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	30

LUNCH SET MENU
2 Course 40, 3 Course 48

Baby Beets and Cranberry, Endive, Ice Wine Vinegar and Tarragon or Cauliflower Soup, Rye Croutons	
Pan Seared Red Snapper, Grilled Maitake, Lemon-Garlic Purée, Basil Broth or Crispy Organic Chicken, Roasted Sunchokes, Lime & Green Chili Butter	
Tartufo, Cranberry Compote, Pistachio Ice Cream, Cranberry Sorbet or Fresh Seasonal Fruit Platter with Mint	

Chef Jean-Georges Vongerichten
Executive Chef Erik Gustafsson