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| 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 |

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

Chef Jean-Georges Vongerichten
Executive Chef Dwayne Emuang