

CAVIAR CREATIONS

- 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

- Add Chicken 8, Tuna 10, Sea Trout 10 or Shrimp 12*
- 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

44

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

- Avocado Lettuce Cups, Sprouts, Toasted Seed-Yoghurt Dressing
or
Chicken Soup with Vegetables and Dill
- Pan Seared Red Snapper, Mushroom, Sesame Vinaigrette, Lavender
or
Grilled Marinated Beef Tenderloin, Broccoli with Garlic and Chili
- Tropical Fruits, Sorbet and Mint
or
Chocolate Cake, Malted Ganache, Toasted Marshmallow Meringue

WINE BY THE GLASS / CARAFE / BOTTLE

15 / 45 / 75

- Spagnol Brut Col del Sas Conegliano Prosecco 2016, Italy
- Mount Riley Sauvignon Blanc 2017, Marlborough, New Zealand
- Domaine des Mapliers Rosé Préférences 2016, Provence, France
- Ruffino Riserva Ducale Chianti Classico DOCG Sangiovese 2013, Tuscany

Chef Jean-Georges Vongerichten

Executive Chef Dwayne Emuang