

CAVIAR CREATIONS	38
<i>Pair with a glass of Taittinger Brut Réserve Champagne</i>	20
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

Prices are subject to a 10% service charge and 7% GST

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

Apple and Escarole Salad, Frisée, Mozzarella  
or  
Sweet Pea Soup, Parmesan Foam and Croutons

Seared Sea Trout, Truffle Vinaigrette, Potato Purée, Sugar Snap Peas  
or  
Beef Tenderloin, Broccoli Rabe, Crunchy Potatoes, Grainy Mustard Sauce

Passion Fruit and Coconut Baked Alaska  
or  
Raspberry Frangipane Tart, Raspberry Swirl Ice Cream

#### 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 Mapiers Rosé Préférences 2016, Provence, France  
Ruffino Riserva Ducale Chianti Classico DOCG 2013, Tuscany, Italy

Chef Jean-Georges Vongerichten

Executive Chef Dwayne Emuang