

CAVIAR CREATIONS	38
<i>Pair with a glass of Taittinger Brut Réserve Champagne</i>	20
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
APPETIZER	
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	29
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	20
Char Grilled Octopus, Smoked Paprika Crème Fraîche, Guajillo Vinaigrette	26
Sweet Pea Soup, Parmesan Foam and Croutons	15
Baby Beets, Yogurt, Chervil and Aged Balsamic	18
Caramelized Foie Gras, Lychee, Black Olive and Rose	28
SALAD	
Market Mushrooms with Mixed Greens, Herbal Pine Nut Dressing	16
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
PASTA	
Rigatoni with Meatballs, Smoked Chili Tomato Sauce	25
Fresh Tagliatelle with Clams, Chili, Parsley	25
Bucatini, Bacon, Parmesan, Jalapeño 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, Organic Egg, Parsley-Garlic Oil	21
Prosciutto and Three Cheese	25
FISH	
Slowly Cooked Sea Trout, Mashed Potatoes, Truffle Vinaigrette	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, Spinach	30
Prosciutto Wrapped Pork Chop, Glazed Mushrooms, Sage	38
Veal Milanese with Sweet Peas and Mint	26
Grilled Lamb Chops, Feta Cheese, Cucumber, Black Olives, Mint	48
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	30
Grilled Beef Tenderloin, Garden Vegetables, Salsa Verde and Lime	67
SIMPLY COOKED	
Atlantic Cod	40
Sea Trout	30
Australian Pork Chop	36
N. Zealand Lamb Chops	44
Rangers Valley Striploin	55
Black Onyx Beef Tenderloin	62
SIDES	
Potato Purée	8
French Fries	8
Grilled Asparagus, Farm Egg,	12
Cured Black Olives	
Steamed Broccoli with Parmesan	8
Mushroom Glazed with White Wine	12

Chef Jean-Georges Vongerichten
Executive Chef Dwayne Emuang