

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
Sweet Pea Soup, Parmesan Foam and Croutons	15
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
Baby Beets, Yogurt, Chervil and Aged Balsamic	18
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
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	
Slowly Cooked Sea Trout, Mashed Potatoes, Truffle Vinaigrette	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 Sweet Peas and Mint	26
Grilled Beef Tenderloin, Garden Vegetables, Salsa Verde and Lime	67
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	30

#### LUNCH SET MENU

2 Course 40, 3 Course 48

Beets and Strawberries, Shallots, Red Chili, Pistachios and Mint  
or  
Chicken Soup with Vegetables and Dill

Sauteed Snapper, Mushrooms and Broccoli Rabe, Sesame Vinaigrette  
or  
Grilled Beef Tenderloin, White Asparagus, Buttery Hot Sauce

Mango and Lemon Curd Tart  
or  
Almond Cake, Blood Orange Sorbet, Crème Fraîche

#### 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 2014, Tuscany, Italy

Chef Jean-Georges Vongerichten

Executive Chef Dwayne Emuang