

CAVIAR CREATIONS

Egg Caviar	38
Toasted Egg Yolk, Caviar with Herbs	38
Tuna Tartare with Caviar, Toasted Brioche	48

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
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20
Mezze Platter - Pine Nut Dip and Harissa, Tahini Squash Dip	22
Served with Dosa and Pita	

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	26
Guajillo Vinaigrette	
Thai Spiced Broccoli Soup with Coconut and Lime	15
Warm Seafood Salad with Avocado, Lemon and Parsley	33
Caramelized Foie Gras, Lychee, Black Olive and Rose	28
White Asparagus, Herb Vinaigrette and Lemon Crumbs	26
Sri Lankan Crab Cake with Sugar Snap Pea Remoulade	29

SALAD

Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	19
Heart of Lettuce, Blue Cheese Dressing, Spring Peas, Crispy Bacon	19
Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing	25

PASTA

Rigatoni with Meatballs, Smoked Chili Tomato Sauce	25
Fresh Tagliatelle with Clams, Chili, Parsley	25

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
Spring Pea Pizza, Smoked Mozzarella, Pickled Chilies and Mint	26

VEGETARIAN

Charred Corn Raviolis, Cherry Tomato Salad, Basil Fondue	25
Crunchy Eggplant Parmesan, Pickled Finger Chilies, Basil	23

FISH

Slowly Cooked Sea Trout, Mashed Potatoes, Basil Vinaigrette	35
Spice Crusted Snapper, Sweet and Sour Broth	39
Tiger Prawns, Broccoli Rabe, Spicy Herbal Coconut Broth	39
Roasted Cod, Silky Fava Beans, Charred Ramps with Green Chili	45

MEAT

Crackling Organic Chicken, Habanero Hot Sauce, Spinach	32
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
Cauliflower Tabbouleh, Lemon Yogurt	12

Chef Jean-Georges Vongerichten

Executive Chef Dwayne Emuang