

CAVIAR CREATIONS

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

TO SHARE

Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil	24
Crispy Calamari, Yuzu Dipping Sauce, Sesame	19
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20
Guacamole with Peas, Warm Crunchy Tortillas	18
Butternut Squash, Tahini, Sumac, Mint and Crudites	17

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
Tomato and Bread Soup with Parmesan and Basil	15
Caramelized Foie Gras, Lychee, Black Olive and Rose	28
Warm Green Asparagus Vinaigrette with Wild Mushrooms	23
Sri Lankan Crab Toast with Lemon Aioli, Avocado	26

SALAD

Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	19
Summer Squash and Arugula, Pecorino, Lemon and Black Pepper	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, Chili and Basil	18
Mushroom, Organic Egg, Parsley-Garlic Oil	21

VEGETARIAN

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

FISH

Seared Sea Trout, Venus Clams, Bacon and Stewed Tomatoes	35
Spice Crusted Red Snapper, Sweet and Sour Broth	39
Wood Oven Roasted Tiger Prawns with Oregano and Chili	38
Roasted Cod, Broccoli Rabe, Spicy Herbal Coconut Broth	44

MEAT

Crackling Organic Chicken, Creamed Corn, Buttery Hot Sauce	32
Prosciutto Wrapped Pork Chop, Glazed Mushrooms, Sage	38
Veal Milanese, Tomato and Arugula Salad, Red Wine Vinaigrette	26
Grilled Lamb Chops, Feta Cheese, Cucumber, Black Olives, Mint	48
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	30
Roasted Beef Tenderloin, Crunchy Potatoes, Tangy-Spiced Peppers	67

SIMPLY COOKED

Atlantic Cod	40
Sea Trout	30
Australian Pork Chop	36
Maori Lakes Lamb Chops	44
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
Sautéed Corn, Manchego, Chili and Lime	14

Chef Jean-Georges Vongerichten

Executive Chef Dwayne Emuang