

CAVIAR CREATIONS

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

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
Pea Soup with Cheddar Cheese Puffs and Herbs	15
Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil	24
Sri Lankan Crab Toast with Lemon Aioli, 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
Three Grain and Spinach, Tomatoes, Goat Cheese and Herbs	16
Heart of Lettuce, Blue Cheese Dressing, Spring Peas, Crispy Bacon	19
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, Chili and Basil Pizza	18

VEGETARIAN

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

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

FISH

Slowly Cooked Sea Trout, Mashed Potatoes, Basil Vinaigrette	35
Roasted Cod, Broccoli Rabe, Spicy Herbal Coconut Broth	44
Spice Crusted Snapper, Sweet and Sour Broth	39

MEAT

Crackling Organic Chicken, Habanero Hot Sauce, Spinach	32
Veal Milanese, Tomato and Arugula Salad, Red Wine Vinaigrette	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

Heirloom Tomato and Fruit Salad, Basil, Aged Balsamic
or
Venus Clam Chowder, Smoked Bacon, Potatoes

Sea Trout with Mushrooms and Miso, Yellow Squash, Yuzu and Shiso
or
Grilled Pork Chop with Smoked Chili Glaze, Asparagus and Sweet Onions

Coconut Panna Cotta, Tropical Fruits, Calamansi Sorbet
or
Almond Cake, Strawberry Sorbet, Creme Fraiche

WINE BY THE GLASS / CARAFE / BOTTLE

15 / 45 / 75

Spagnol Brut Col del Sas Prosecco di Valdobbiadene 2017, Veneto, Italy
Mount Riley Sauvignon Blanc 2017, Marlborough, New Zealand
M. Chapoutier Tavel Beaurevoir 2015, Rhône Valley, France
Dom François Mikulski Monthélie Pinot Noir 2013, Burgundy, France

Chef Jean-Georges Vongerichten

Executive Chef Dwayne Emuang