

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
Tomato and Bread Soup with Parmesan and Basil	15
Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil	24
Sri Lankan Crab Toast with Lemon Aioli, Avocado	26
Crispy Calamari, Yuzu Dipping Sauce and Sesame	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
Summer Squash and Arugula, Pecorino, Lemon and Black Pepper	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

Seared Sea Trout, Venus Clams, Bacon and Stewed Tomatoes	35
Roasted Cod, Broccoli Rabe, Spicy Herbal Coconut Broth	44
Spice Crusted Snapper, Sweet and Sour Broth	39

MEAT

Crackling Organic Chicken, Creamed Corn, Buttery Hot Sauce	32
Veal Milanese, Tomato and Arugula Salad, Red Wine Vinaigrette	26
Roasted Beef Tenderloin, Crunchy Potatoes, Tangy-Spiced Peppers	67
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	30

LUNCH SET MENU

2 Course 40, 3 Course 48

Heirloom Tomatoes with Fresh Mozzarella, Basil and Lemongrass
or

Tiger Prawns with Cucumber and Fragrant Red Chili Emulsion

Roasted Snapper, Corn, Scallions, Lime-Corn Broth

or

Grilled Lamb Chops, Roasted Cauliflower, Pistachio Pesto

Coconut Panna Cotta, Tropical Fruits, Calamansi Sorbet

or

Almond Cake, Summer Berries, Raspberry Sorbet

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

Durvillea D Astrolabe Rosé Pinot Noir 2017, Marlborough, New Zealand

Château Pégau Cuvée Maclura GSM 2015, Rhône Valley, France

Chef Jean-Georges Vongerichten

Executive Chef Dwayne Emuang