

## 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

Frisée and Goat Cheese Salad, Pickled Peach and Crystallized Wasabi  
or

Bacon Wrapped Shrimp, Passion Fruit Mustard and Avocado

Seared Snapper, Black Bean Vinaigrette, Bok Choy  
or

Beef Tenderloin, Roasted Tomato, Crackling Potato, Bearnaise Sauce

Red Berry Pavlova with Strawberry Sorbet  
or

Mango and Lemon Curd Tart

## 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 Fong Kean Hun