

COCKTAILS

Lychee Raspberry Bellini Prosecco, Lychee, Raspberry	22
Mango Martini Tito's Vodka, Mango, Guajillo, Lime	22
Yuzu Drop Ketel One Vodka, Cointreau, Lemon, Yuzu and Lemongrass	22
Summer Negroni Coconut Infused Beefeater Gin, Campari, Antica Formula	22
Cucumber Martini Hendrick's Gin, Lemon, Cucumber, Mint	22
Mandarin Mojito Diplomatico Planas Rum, Mandarin, Mint, Lime and Soda	22
Apple Bourbon Naked Grouse Whisky, Green Apple, Mint	22
Ginger Margarita Don Julio Añejo Tequila, Cointreau, Ginger, Lime	22

HOUSE MADE BEVERAGES

Freedom Seedlip Spice 94, Cranberry, Lemon, Celery, Basil	18
Mint Mandarin Mandarin, Orange, Mint, Lime and Soda	16
Ginger-Lime Soda	12

DRAUGHT BEER

CROSSROADS

Craft Lager	14
Cascade IPA	14

BOTTLE BEER

Blue Moon, Wheat Ale	16
Mac's Three Wolves, Pale Ale	16
O'Hara's Irish, Stout	16

APPETIZER

Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil	24
Crispy Calamari, Yuzu Dipping Sauce and Sesame	19
Guacamole with Peas, Warm Crunchy Tortillas	18
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	20
Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	19
Sri Lankan Crab Toast with Lemon Aioli, Avocado	26

PIZZA

Black Truffle and Fontina Cheese	34
Tomato, Fresh Mozzarella and Basil	18
Fresh Ricotta, Brussels Sprouts, Jalapeño, Garlic Oil	22
Zucchini, Lemon Ricotta, Sicilian Chili	22

DESSERT

Honey Panna Cotta	16
Glazed Figs and Rosemary Sorbet	
Salted Caramel Ice Cream Sundae	14
Popcorn, Peanuts, Hot Fudge	
Carrot Cake	13
Cream Cheese Frosting	
Ice Cream and Sorbet (per scoop)	4

COFFEE

Espresso	6
Cappuccino	7
Americano	7
Latte	7
Flat White	7
Hot Chocolate	7

TEA (MONOGRAM)

Black Tea	7
Earl Grey Neroli, Morning English, Kashmere	
Green Tea	7
Uji Sencha, Cherry Japonaise	
Herbal Tea	7
Shiso Mint, Saffronais, Rose of Ariana	

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

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla