

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

APPETIZER

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	29
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	20
Beef Carpaccio, Lemon Oil, Parmesan	28
Sri Lankan Crab Toast with Lemon Aioli, Avocado	26
Parsnip Soup with Coconut Froth, Lime and Mint	15
Roasted Foie Gras Pastrami, Tender and Pickled Cabbage, Grainy Mustard	28
Char Grilled Octopus, Smoked Paprika Crème Fraîche	26
Guajillo Vinaigrette	

SALAD

Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	19
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, Brussels Sprouts, Jalapeno, Garlic Oil	22
Tomato, Fresh Mozzarella, Chili and Basil	18
Zucchini, Lemon Ricotta, Sicilian Chili	22

VEGETARIAN

Housemade Ricotta Ravioli, Herbs and Tomato Sauce	23
Crunchy Eggplant Parmesan, Pickled Finger Chilies, Basil	23

FISH

Seared Sea Trout, Chili-Pumpkin Seed Broth, Delicata Squash	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, Spinach, Habanero Hot Sauce	32
Prosciutto Wrapped Pork Chop, Glazed Mushrooms, Sage	38
Veal Milanese with Parmesan, Escarole, Sour Cherry, Pecans	26
Lamb Chops with Mushrooms, Broccolini, Chili Oil and Pecorino	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
Westholme Beef Tenderloin	62

SIDES

Potato Purée	8
French Fries	8
Grilled Asparagus, Farm Egg	12
Cured Black Olives	
Roasted Cauliflower, Crumbs, Farm Egg	14
Mushroom Glazed with White Wine	12
Broccoli, Pistachios, Chilies and Mint	14

Chef Jean-Georges Vongerichten

Executive Chef Lisa Revilla