

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
Parsnip Soup with Coconut Froth, Lime and Mint	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
Roasted Foie Gras Pastrami, Cabbage, Grainy Mustard	28
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20

SALAD

Add Chicken 8, Tuna 10, Sea Trout 10 or Shrimp 12

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
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

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

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

FISH

Seared Sea Trout, Chili-Pumpkin Seed Broth, Delicata Squash	35
Roasted Cod, Broccoli Rabe, Spicy Herbal Coconut Broth	44
Spice Crusted Snapper, Sweet and Sour Broth	39

MEAT

Crackling Organic Chicken, Spinach, Habanero Hot Sauce	32
Veal Milanese with Parmesan, Escarole, Sour Cherry, Pecans	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
(Inclusive of Coffee or Tea)

Pear, Apple and Endive Salad with Blue Cheese Dressing
or
Gulf Shrimp with Lemon Balm, Cucumber and Fragrant Red Chili Sauce

Slowly Cooked Sea Trout, Warm Potato Salad, Snap Peas, Horseradish
or
Grilled Lamb, Caramelized Brussels Sprouts and Pistachio

Almond Cake, Berries with Cherry Sorbet
or
Coconut Panna Cotta, Tropical Fruits, Lemon Sorbet

WINE BY THE GLASS / CARAFE / BOTTLE 15 / 45 / 75

Spagnol Brut Col del Sas Prosecco di Valdobbiadene 2017, Veneto, IT
Mount Riley Sauvignon Blanc 2017, Marlborough, NZ
Durvillea D Astrolabe Rosé Pinot Noir 2017, Marlborough, NZ
Château Pégau Cuvée Maclura GSM 2015, Rhône Valley, FR

Chef Jean-Georges Vongerichten

Executive Chef Lisa Revilla