

CAVIAR CREATIONS

Egg Caviar	38
Toasted Egg Yolk, Caviar with Herbs	38
Tuna Tartare with Caviar, Toasted Brioche	48

TO SHARE

Guacamole with Peas, Warm Crunchy Tortillas	20
Crispy Calamari, Yuzu Dipping Sauce, Sesame	20
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20
Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil	25
Cheese Platter	36

APPETIZER

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	32
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	20
Beef Carpaccio, Lemon Oil, Parmesan	29
Sri Lankan Crab Toast with Lemon Aioli, Avocado	28
Mushroom and Barley Soup, Kale, Celery Leaves	16
Char Grilled Octopus, Smoked Paprika Crème Fraîche	27
Guajillo Vinaigrette	
Seared Spiced Foie Gras, Cabbage, Grainy Mustard	30

SALAD

Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	20
Squash and Arugula, Pecorino, Lemon and Black Pepper	19
Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing	26

PASTA

Rigatoni with Meatballs, Smoked Chili Tomato Sauce	28
Fresh Tagliatelle with Clams, Chili, Parsley	28

VEGETARIAN

Housemade Ricotta Ravioli, Herbs and Tomato Sauce	25
Crunchy Eggplant Parmesan, Pickled Finger Chilies, Basil	25

PIZZA

Black Truffle and Fontina Cheese	36
Fresh Ricotta, Kale, Spicy Salami	24
Tomato, Fresh Mozzarella, Chili and Basil	20
Zucchini, Lemon Ricotta, Sicilian Chili	22

FISH

Seared Sea Trout, Chili-Pumpkin Seed Broth, Delicata Squash	36
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	33
Prosciutto Wrapped Pork Chop, Glazed Mushrooms, Sage	40
Veal Milanese with Parmesan, Escarole, Sour Cherry, Pecans	28
Lamb Chops with Mushrooms, Broccolini, Chili Oil and Pecorino	48
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	32
Roasted Beef Tenderloin, Crunchy Potatoes, Tangy-Spiced Peppers	68

SIMPLY COOKED

Atlantic Cod	40
Sea Trout	32
Australian Pork Chop	36
Maori Lakes Lamb Chops	44
Westholme Beef Tenderloin	64

SIDES

Potato Purée	10
French Fries	10
Roasted Cauliflower, Walnut Crumble, Organic Egg	15
Mushroom Glazed with White Wine	14
Broccoli, Pistachios, Chilies and Mint	14
Grilled Asparagus, Farm Egg, Cured Black Olives	14

Chef Jean-Georges Vongerichten

Executive Chef Lisa Revilla