

## 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	20
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	20
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	32
Mushroom and Barley Soup, Kale, Celery Leaves	16
Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil	25
Sri Lankan Crab Toast with Lemon Aioli, Avocado	28
Seared Spiced Foie Gras, Cabbage, Grainy Mustard	30
Crispy Calamari, Yuzu Dipping Sauce and Sesame	20
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20
Cheese Platter	36

## SALAD

<i>Add Chicken 8, Tuna 10, Sea Trout 10 or Shrimp 12</i>	
Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	20
Heart of Romaine Caesar Salad, Lemon, Chili	19
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	26

## PASTA AND PIZZA

Rigatoni with Meatballs, Smoked Chili Tomato Sauce	28
Fresh Tagliatelle with Clams, Chili, Parsley	28
Black Truffle and Fontina Cheese Pizza	36
Tomato, Fresh Mozzarella, Chili and Basil Pizza	20

## VEGETARIAN

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

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

## FISH

Seared Sea Trout, Chili-Pumpkin Seed Broth, Delicata Squash	36
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	33
Veal Milanese with Parmesan, Escarole, Sour Cherry, Pecans	28
Roasted Beef Tenderloin, Crunchy Potatoes, Tangy Spiced Peppers	68
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	32

## LUNCH SET MENU

2 Course 40, 3 Course 48  
(Inclusive of Coffee or Tea)

Roasted Carrot and Avocado, Crunchy Seeds, Sour Cream, Citrus or Butternut Squash Minestrone, Sourdough Croutons and Basil	
Snapper, Green Olive Dressing, Grilled Spring Onions and Spinach or Crispy Organic Chicken, Roasted Sunchoke, Lime and Green Chili Butter	
Red Berry Pavlova with Strawberry Sorbet or Toasted Almond Crème Brulée with Pear 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