

CAVIAR CREATION

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

TO SHARE

Guacamole with Pistachio, Warm Crunchy Tortillas	20
Cheese Platter, Cranberry and Walnut Bread, Green Apple Chutney	36
Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil	25
Crispy Calamari, Yuzu Dipping Sauce, Sesame	20
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20

APPETIZER

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	32
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	20
Sri Lankan Crab Toast with Lemon Aioli, Avocado	28
Butternut Squash Soup with Wild Mushrooms	16
Char Grilled Octopus, Smoked Paprika Crème Fraîche, Guajillo Vinaigrette	27
Seared Spiced Foie Gras, Cabbage, Grainy Mustard	30

SALAD

Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	20
Endive and Pear, Black Pepper Buttermilk Dressing and Mint	19
Puffed Quinoa	
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

Tender Winter Vegetables with Green Curry	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
Prosciutto, Arugula and Parmesan	26

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
Veal Milanese with Parmesan, Escarole, Sour Cherry, Pecans	28
Grilled Pork Chop with Smoked Chili Glaze, Roasted Cauliflower	40
Sweet Onion Compote	
Lamb Chops with Mushrooms, Broccolini, Chili Oil, Pecorino Cheese	48
Grilled Peppercorn Crusted Beef Tenderloin, Potato Gnocchi	68
Brussels Sprouts and Sage	
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	32

SIMPLY COOKED

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

SIDES

Potato Purée	10
French Fries	10
Roasted Cauliflower, Walnut Crumble, Organic Egg	15
Mushroom Glazed with White Wine	14
Roasted Brussels Sprouts with Chili, Mint and Pecorino Cheese	15
Grilled Asparagus, Farm Egg, Cured Black Olives	14

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

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla