

CAVIAR CREATION

Egg Caviar	38
Toasted Egg Yolk and Caviar with Herbs	38
Kaviari Kristal Caviar 30 gr, Blinis, Traditional Accompaniments	120

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
Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil	25
Sri Lankan Crab Toast with Lemon Aioli, Avocado	28
Crispy Calamari, Yuzu Dipping Sauce and Sesame Spiced	20
Chicken Samosas, Cilantro Yoghurt Dip	20
Seared Foie Gras, Lychee Puree, Olive, Rose	30

SALAD

Add Chicken 8, Tuna 10, Sea Trout 10 or Shrimp 12	
Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	20
Winter Greens Caesar Salad Sourdough Croutons, Parmesan Cheese	20
Endive and Citrus Salad, Gorgonzola and Basil	19
Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing	26

PASTA AND PIZZA

Strozzapreti with Mushroom Bolognese, Pecorino, Chili Oil	25
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

Tender Winter Vegetables, Green Curry	22
Crunchy Eggplant Parmesan, Pickled Finger Chilies, Basil	25

FISH

Mushroom Crusted Sea Trout, Lemon Emulsion and Herbs	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 Arugula and Heirloom Tomatoes	28
Grilled Peppercorn Crusted Beef Tenderloin, Potato Gnocchi Brussels Sprouts and Sage	68
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	32

LUNCH SET MENU

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

Roast Carrot and Avocado Salad, Crunchy Seeds, Crème fraîche, Citrus or Chicken and Coconut Milk Soup, Galangal and Shitake Mushrooms	
Seared Snapper, Mushroom, Broccoli Rabe, Sesame Vinaigrette or Roasted Organic Chicken, Salsa Verde, Fingerling Potatoes, Summer Beans	

Coconut Panna Cotta with Tropical Fruits and Pineapple Sorbet or Carrot Cake, Cream Cheese Frosting	
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WINE BY THE GLASS / CARAFE / BOTTLE 15/45/75

Adami Extra Dry Dei Casel Prosecco di Valdobbiadene, Veneto, IT	
Mount Riley Sauvignon Blanc 2018, Marlborough, New Zealand	
Durvillea D Astrolabe Rosé Pinot Noir 2017, Marlborough, New Zealand	
Château Barreyres Cabernet Sauvignon 2014, Haut-Médoc, FR	

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla