

BRUNCH

Eggs Benedict, Roasted Potatoes and Tomatoes	25
Gruyere and Wild Mushroom Omelet, Pickled Green Chili French Fries	22
Avocado on Toast, Chili Flakes, Olive Oil, Curly Cress <i>Add Poached Eggs 8, House Cured Sea Trout 12</i>	16
Buttermilk Pancakes, Banana and Maple Syrup	20
Crunchy Spiced French Toast, Crispy Bacon, Fresh Berries	20
Greek Yoghurt, Mixed Berries, Maple Glazed Granola	12
Guacamole with Peas, Warm Crunchy Tortillas	20
Potato Latkes, House Cured Sea Trout, Sour Cream and Chives	25
"Croque M", Flying Pigs Farm Ham, Comte, Gruyere Cheese	22
Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil	35
Crispy Fish Sandwich, Spicy Slaw, Watercress	26

SALAD

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

CAVIAR CREATION

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

APPETIZER

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	20
Yellowfin Tuna Tartare, Avocado, Ginger Marinade	32
Crispy Calamari, Yuzu Dipping Sauce and Sesame	20
Seared Foie Gras, Lychee Purée, Olive, Rose	30

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	22

FISH AND MEAT

Mushroom Crusted Sea Trout, Lemon Emulsion, Herbs	36
Crackling Organic Chicken, Spinach, Habanero Hot Sauce	33
Veal Milanese with Arugula and Heirloom Tomatoes	28
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	32

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

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla

BEVERAGES	GLS/CRF
Lychee Raspberry Bellini Adami Prosecco, Lychee, Raspberry	22/59
Peach Bellini Adami Prosecco, Fresh Peach Purée	15/45
Passion Fruit Sangria Gewürztraminer, Grand Marnier Passion Fruit, Mixed Fresh Fruits	24/60
PIMM'S Cup PIMM'S, Lemonade, Orange, Cucumber	16/39

JUICES AND MOCKTAILS

Red Juice Carrot, Beet, Orange, Lemon, Ginger	12
Green Juice Green Apple, Cucumber, Ginger Lemon, Spinach, Kale	12
Coconut Smoothie Coconut, Coconut Water, Vanilla	12
Turmeric Tonic Turmeric, Honey, Lime and Lemon	12
Garden Martini Seedlip Garden 108, Cucumber, Lemon and Mint	12
Mint Mandarin Mandarin, Orange, Mint, Lime and Soda	12
Lime and Rosemary Spritz	12
Ginger-Lime Soda	12

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, NZ
Durvillea D Astrolabe Rosé Pinot Noir 2017, Marlborough, NZ
Château Barreyres Cabernet Sauvignon 2014, Haut-Médoc,