

## WINE MENU

### BUBBLES

1996	Dom Perignon Rose Magnum Epernay, Champagne, France	2500
2000	Cristal Rose Reims, Champagne, France	1334
2010	Dom Perignon Brut Epernay, Champagne, France	319
NV	Taittinger Brut Réserve Reims, Champagne, France	96
NV	Bolla Prosecco Superiore Conegliano Valdobbiadene Brut Veneto, Italy	66

### WHITE

2014	Schieferkopf Lieu-dit Fels Riesling Alsace, France	138
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### RED

2013	Chateau Montviel Merlot Cabernet Blend Pomerol, Bordeaux, France	172
2012	Bodega Y Vinedos Monteviejo Lindaflor Malbec Uco Valley, Mendoza, Argentina	164
2018	Bruno Rocca Nebbiolo Barbarresco, Piedmont, Italy	164
2018	Fanny Sabre Bourgogne Pinot Noir Burgundy, France	95
2018	Miguel Torres Cordillera Cabernet Sauvignon Maipo Valley, Central Valley, Chili	95
2015	Avignonesi Toscana Rosso Sangiovese Tuscany, Italy	75

Prices are subject to 7% GST

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Mon to Sun, including Public Holidays  
12:00pm – 2:30pm, 6:00pm – 9:00pm (last order 9:00pm)

## ALA CARTE TAKEAWAY MENU

### STARTERS

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	18
Guacamole with Peas, Warm Crunchy Tortillas	18
Stracciatella with Black Truffle, Toast	30
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp +10, Sea Trout +8, Chicken +6, Kale +7</i>	20

### PASTA AND PIZZA

Tagliolini Pasta with Crab, Cherry Peppers and Mint	34
Rigatoni Pasta with Meatballs, Smoked Tomato	27
Tomato, Fresh Mozzarella, Chili and Basil Pizza	20
Black Truffle and Fontina Cheese Pizza	36
Maitake Mushroom, Garlic, Parsley, Black Pepper Pizza	28

### ENTREES

Tender Winter Vegetables, Red Curry	24
Baked Sea Trout with Truffle Crumbs, Apple Celeriac Puree, Black Truffle Vinaigrette	36
Spice Crusted Red Snapper, Sweet and Sour Broth	34
Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes	40
Crackling Chicken, Spinach, Buttery Hot Sauce	31
Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries	27
Prosciutto Wrapped SRF Pork Chop, Glazed Mushrooms, Sage	56
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	34

### SIMPLY COOKED

Sea Trout	35	Tiger Prawns	37
Snake River Farm Pork Chop	52	Maimoa Lamb Chop	48
USDA Prime Ribeye	68	Tajima Striploin MB8	88

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**SIDES**

French Fries	10
Potato Purée	10
Creamed Corn, Lime, Chili	10
Broccoli, Lemon, Garlic, Parmesan	10

**SWEETS**

Salted Caramel Ice Cream Sundae, Popcorn, Peanuts, Hot Fudge	15
Almond Cake with Berries	15
Coconut Panna Cotta with Tropical Fruit	15
Brown Butter Carrot Cake, Cream Cheese Frosting	10
Cookies Trio (Triple Chocolate, Chocolate Chip, Chewy Oatmeal Raisin)	10

Chef Jean-Georges Vongerichten  
Executive Chef Lisa Revilla-Thien

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## FAMILY PLATTER TAKEAWAY MENU

### FAMILY PLATTERS

3 - 4 Pax (choice of 2 starters, 3 mains and 2 sweets)	130
6 - 8 Pax (choice of 4 starters, 6 mains and 4 sweets)	238

### STARTERS

Guacamole with Peas, Warm Crunchy Tortillas  
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons  
Heart of Lettuce, Blue Cheese Dressing, Spring Peas, Crispy Bacon, Mint  
Crispy Sushi, Chipotle Mayonnaise and Soy Glaze

### MAINS

Tender Winter Vegetables and Red Curry  
Black Truffle and Fontina Cheese Pizza (+5)  
Rigatoni Pasta with Meatballs, Smoked Tomato  
Crackling Chicken, Spinach, Buttery Hot Sauce  
Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries, Arugula  
Prosciutto Wrapped SRF Pork Chop, Glaze Mushrooms, Sage (+8)  
Cheeseburger, Brie, Black Truffle Mayonnaise  
Simply Cooked Maimoa Lamb Chop served with Sriracha Foam (+8)  
Simply Cooked USDA Prime Ribeye served with Sriracha Foam (+15)

*Add on any SIDE (+8)*

French Fries  
Potato Purée  
Creamed Corn, Lime, Chili  
Broccoli, Lemon, Garlic, Parmesan

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## FAMILY PLATTER TAKEAWAY MENU

### SWEETS

Salted Caramel Ice Cream Sundae, Popcorn, Peanuts, Hot Fudge

Almond Cake with Berries (+3)

Coconut Panna Cotta with Tropical Fruit (+3)

Brown Butter Carrot Cake, Cream Cheese Frosting

Cookies Trio (Triple Chocolate, Chocolate Chip, Chewy Oatmeal Raisin)

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## BENTO TAKEAWAY MENU

### BENTO

28

#### Pick one Appetizer / Side

Crispy Sushi, Chipotle Mayonnaise, Soy Glaze (2 pcs)

Creamed Corn, Lime, Chili

Sautéed Mixed Mushroom

Broccoli, Lemon, Garlic, Parmesan

#### Pick one Base

White Rice

Potato Purée

Mixed Greens

#### Pick one Protein

Sea Trout with Lemon Hazelnut Vinaigrette

Crackling Chicken with Hot Sauce

2 Pcs Roasted Maimoa Lamb Chop with Sriracha Foam (+15)

USDA Prime Ribeye with Sriracha Foam (+40)

#### Pick one Dessert

Chewy Oatmeal Raisin Cookie

Almond Cake with Berries (+3)

Brown Butter Carrot Cake, Cream Cheese Frosting

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