

TASTE OF DEMPSEY	
Chef's Tasting Menu	138pp
CAVIAR CREATION	
Egg Caviar	38
Toasted Egg Yolk and Caviar with Herbs	38
Kaviari Kristal Caviar 30 gr, Blinis and Traditional Accompaniments	120
TO SHARE	
Guacamole with Peas, Warm Crunchy Tortillas	20
Burrata with Strawberry Compote, Black Pepper, Basil	26
Fritto Misto of Calamari, Shrimps and Whitebait Iceberg Lettuce, Remoulade Dressing	24
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
Asparagus with Blue Cheese Dressing, Crumbled Bacon, Herbs	20
Beef Carpaccio, Sesame Vinaigrette	28
Char Grilled Octopus, Smoked Paprika Crème Fraîche Guajillo Vinaigrette	27
Seared Foie Gras, Lychee Purée, Olive, Rose	30
SALAD	
Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	20
Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing	26
PASTA AND VEGETARIAN	
Fresh Tagliatelle, Artichokes, Green Chili, Parmesan	27
Rigatoni with Meatballs, Smoked Chili Tomato Sauce	28
Fresh Tagliatelle with Clams, Chili, Parsley	28
Tender Spring Vegetables with Red Curry	25
Crunchy Eggplant Parmesan, Pickled Finger Chilies, Basil	25

PIZZA			
Black Truffle and Fontina Cheese	36		
Three Cheese and Asparagus, Ramps and Pepperoni	26		
Tomato, Fresh Mozzarella, Chili and Basil	20		
FISH			
Mushroom Crusted Sea Trout, Lemon Emulsion, Herbs	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 Arugula and Heirloom Tomatoes	28		
Grilled Pork Chop with Smoked Chili Glaze, Roasted Cauliflower Sweet Onion Compote	40		
Lamb Chops with Mushrooms, Broccolini, Chili Oil, Pecorino Cheese	48		
Grilled Tenderloin, Spring Vegetables, Salsa Verde, Lime	68		
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	32		
SIMPLY COOKED			
Australian Pork Chop	36	Atlantic Cod	40
Maori Lakes Lamb Chop	44	Norwegian Sea Trout	32
Grilled Beef Tenderloin	64	Red Snapper	34
SIDES			
Potato Purée or French Fries	10		
Roasted Cauliflower, Walnut Crumble, Organic Egg	15		
Mushroom Glazed with White Wine	14		
Spring Peas, Favas, Ramps	16		
Grilled Asparagus, Fermented Chili, Mint	14		
Chef Jean-Georges Vongerichten			
Executive Chef Lisa Revilla			

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