

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 with Strawberry Compote, Black Pepper, Basil	26
Sri Lankan Crab Toast with Lemon Aioli, Avocado	28
Fritto Misto of Calamari, Shrimps and Whitebait Iceberg Lettuce, Remoulade Dressing	24
Asparagus, Blue Cheese Dressing, Crumbled Bacon, Herbs	20
Spiced 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
Heart of Romaine Caesar Salad, Lemon, Chili	20
Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing	26

PASTA AND PIZZA

Fresh Tagliatelle, Artichokes, Green Chili, Parmesan	27
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 Spring Vegetables with Red Curry	25
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 Red Snapper, Sweet and Sour Broth	39

MEAT

Crackling Organic Chicken, Spinach, Habanero Hot Sauce	33
Veal Milanese with Arugula and Heirloom Tomatoes	28
Grilled Tenderloin, Spring Vegetables, Salsa Verde, Lime	68
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	32

LUNCH SET MENU

2 Course 40, 3 Course 48

(Inclusive of Coffee or Tea)

Greek Salad with Roasted Beets, Olives and Feta Cheese

or

Carrot "Minestrone" Soup

Seared Snapper, Wok Fried Napa Cabbage, Water Chestnuts, Cucumber

or

Roasted Chicken, Artichoke, Shiitake, Parmesan Jus

Lemon Meringue Pie with Raspberry Sorbet

or

Toasted Almond Crème Brûlée, Red Pear Sorbet

WINE BY THE GLASS / CARAFE / BOTTLE

15/45/75

Adami Extra Dry Dei Casel Prosecco di Valdobbiadene, Veneto, IT

Bodegas Montecillo Blanco Viura Tempranillo Blanco 2017, Rioja, ES

Miguel Torres Las Mulas Rosé Cabernet Sauvignon 2017, Central Valley, CL

Domaine des Terres Dorées Beaujolais 'Le Ronsay' Gamay 2018, FR

Chef Jean-Georges Vongerichten

Executive Chef Lisa Revilla