

## 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
Asparagus, Blue Cheese Dressing, Crumbled Bacon, Herbs	20
Sri Lankan Crab Toast with Lemon Aioli, Avocado	28
Fritto Misto of Calamari, Shrimp and Whitebait Iceberg Lettuce, Remoulade Dressing	24
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20
Seared Foie Gras, Lychee Puree, Olive, Rose	30

## SALAD

<i>Add Chicken 8, Tuna 10, Sea Trout 10 or Shrimp 12</i>	
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)

## STARTERS

Hamachi Sashimi, Chili Tapioca, Tropical Fruit and Lime +5 or Hearts of Lettuce, Blue Cheese Dressing, Spring Peas, Crispy Bacon or Cream of Tomato Soup, Sourdough, Basil and Cheddar	
--	--

## MAINS

Casarecce Pasta with Prawns and Fragrant Tomato Sauce or Mushroom Pizza with Farm Egg or Soy Glazed Veal Cheeks, Jalapeno and Apple Puree +8	
--	--

## DESSERTS

Spring Berry Soup with Champagne Sorbet or Brown Butter Carrot Cake, Cream Cheese Frosting or Selection of Sorbets and Ice Creams	
---	--

Chef Jean-Georges Vongerichten  
Executive Chef Lisa Revilla