



TASTE OF DEMPSEY

AMUSE BOUCHE

Egg Toast Caviar
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze

TO SHARE

Guacamole with Peas, Warm Crunchy Tortillas
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish

STARTERS

Seared Foie Gras, Lychee Purée, Olive, Rose
Black Truffle and Fontina Cheese Pizza

MAINS

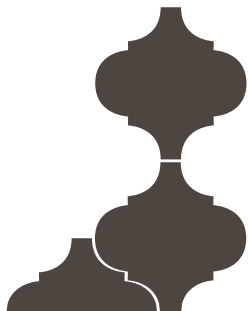
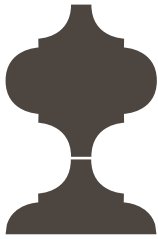
Spice Crusted Snapper, Sweet and Sour Broth
Beef Tenderloin, Roasted Tomatoes, Crackling Potatoes, Béarnaise

DESSERTS

Warm Chocolate Cake with Vanilla Ice Cream
Coconut and Passion Fruit Baked Alaska

138++ per person

Wine Pairing 68++ per person



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 Heirloom Tomatoes and Basil	26
Crispy Calamari, Yuzu Dipping Sauce, Sesame	22
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
Warm Asparagus, Toasted Hazelnuts and Chanterelle Vinaigrette	22
Beef Carpaccio, Sesame Vinaigrette	28
Crispy Octopus, Fennel and Herb Salad, Lemon Caper Emulsion	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 with Sungold Tomatoes, Eggplant and Fresh Ricotta	25
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, Asparagus and Pepperoni	26
Tomato, Fresh Mozzarella, Chili and Basil	20

FISH

Roasted Sea Trout, Carrots and Leek Emulsion	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, Creamed Corn, Buttery Hot Sauce	32
Veal Milanese with Arugula and Heirloom Tomatoes	28
Grilled Pork Chop with Smoked Chili Glaze, Roasted Cauliflower Sweet Onion Compote	40
Spiced Lamb Chops with Cucumber Yoghurt and Crunchy Potatoes	48
Caramelized Beef Tenderloin, Slowly Roasted Tomatoes Crackling Potatoes, Béarnaise	68
Cheddar Cheeseburger, Bacon, Russian Dressing, Pickles, French Fries	33

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
Broccoli with Pistachios, Chilies and Mint	14
Sautéed Corn, Manchego Cheese, Chili and Lime	14
Roasted Summer Squash, Crushed Herbs, Sea Salt and Lime	14

Chef Jean-Georges Vongerichten

Executive Chef Lisa Revilla

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