

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 Heirloom Tomatoes and Basil	26
Warm Asparagus, Toasted Hazelnuts and Chanterelle Vinaigrette	22
Sri Lankan Crab Toast with Lemon Aioli, Avocado	28
Crispy Calamari, Yuzu Dipping Sauce, Sesame	22
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 with Spicy Sungold Tomato, Eggplant and Fresh Ricotta	25
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

Roasted Sea Trout, Heirloom Carrots and Leek Emulsion	36
Roasted Cod, Broccoli Rabe, Spicy Herbal Coconut Broth	44
Spice Crusted Red Snapper, Sweet and Sour Broth	39

MEAT

Crackling Organic Chicken, Creamed Corn, Buttery Hot Sauce	32
Veal Milanese with Arugula and Heirloom Tomatoes	28
Caramelized Beef Tenderloin, Slowly Roasted Tomatoes Crackling Potatoes, Béarnaise	68
Cheddar Cheeseburger, Bacon, Russian Dressing, Pickles, French Fries	33

LUNCH SET MENU

2 Course 40, 3 Course 48 (Inclusive of Coffee or Tea)

STARTERS

Summer Salad with Spicy Lime Vinaigrette	
or	
Carrot "Minestrone" Soup, Sourdough Croutons, Shiso	
or	
Bacon Wrapped Shrimp, Cauliflower and Grainy Mustard Sauce +5	

MAINS

Tian of Summer Squash and Parmesan, Sungold Tomato Juice, Thyme and Mint	
or	
Mushroom Crusted Sea Trout, Lemon Emulsion and Herbs	
or	
Roasted Duck Breast with Quinoa, Passion Fruit and Spring Onions +8	

DESSERTS

Coconut Panna Cotta, Tropical Fruits, Calamansi Sorbet	
or	
Red Velvet Cake	
or	
Selection of Sorbets and Ice Creams	

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla