

STARTERS

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| Sweet Pea Guacamole, Warm Crunchy Tortillas | 22 |
| Heirloom Tomatoes, Summer Fruit, Habanero Vinaigrette | 22 |
| Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons | 22 |
| <i>Add Shrimp+14, Sea Trout+12, Chicken +8</i> | |
| Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing | 36 |
| Burrata with Amalfi Lemon Jam, Basil | 36 |
| Corn Soup, Lime, Chili and Basil | 18 |
| Crab Lettuce Cups, Avocado Yuzu Puree | 28 |
| Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli | 25 |
| Grilled Octopus, Calabrian Chili Vinaigrette, Sungold Tomato, Fennel | 36 |

PASTA AND PIZZA

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| Charred Corn Ravioli, Cherry Tomato Salad, Basil Fondue | 28 |
| Angel Hair with Rock Shrimp Scampi, Calabrian Chili and Kale | 35 |
| Avocado Pizza, Jalapeño, Cilantro and Lime | 28 |
| Tomato, Mozzarella and Basil Pizza | 22 |
| Black Truffle and Fontina Cheese Pizza | 38 |

ENTREES

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| Red Sea Bream Crusted in Nuts and Seeds, Sweet and Sour Jus | 48 |
| Seared Sea Trout, Caramelized Fennel, Herbal Broth, Lemon Potato Purée | 38 |
| Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes | 48 |
| Crackling Chicken, Creamed Corn, Buttered Hot Sauce | 35 |
| Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries | 38 |
| Veal Milanese with Heirloom Tomatoes and Arugula Salad, Red Wine Vinaigrette | 35 |
| Lamb Chops with Chili Crumbs, Artichokes and Peas | 62 |
| Seared Wagyu Beef Tenderloin, Broccoli Roasted with Pistachio Crumb | 110 |
| Aromatic Beef Jus, Aged Balsamic Vinegar | |

Prices are subject to prevailing government taxes

Call us at +65 8121 6122 to place your orders
 Mon to Sun, including Public Holidays
 12:00pm – 2:30pm, 6:00pm – 9:00pm (last order 9:00pm)

SIMPLY GRILLED

| | |
|----------------------------|-----|
| Red Sea Bream | 44 |
| Tiger Prawns | 44 |
| Maimoa Lamb Chops | 58 |
| Black Market Angus Ribeye | 98 |
| Westholme Wagyu Tenderloin | 102 |

SAUCES

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| Buttered Hot Sauce, Black Pepper Condiment, Beef Jus | 3 |
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SIDES

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| Ginger Rice | 8 |
| French Fries | 12 |
| Potato Purée | 12 |
| Crispy Potatoes, Fresno Dressing | 12 |
| Broccolini, Lemon and Chili | 15 |
| Artichokes and Peas | 15 |

DESSERT

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| Passion Fruit Flower, Hazelnut Praline, Chewy Caramel | 17 |
| Raspberry Frangipane Tart | 17 |
| Salted Caramel Ice Cream Sundae | 17 |
| Candied Peanuts & Popcorn, Hot Fudge | |

Chef Jean-Georges Vongerichten

Executive Chef Bryan Soon

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FAMILY PLATTER TAKEAWAY MENU

FAMILY PLATTERS

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|--|-----|
| 3 - 4 Pax (choice of 2 starters, 3 mains and 2 sweets) | 180 |
| 6 - 8 Pax (choice of 4 starters, 6 mains and 4 sweets) | 335 |

STARTERS

Crispy Sushi, Chipotle Mayonnaise and Soy Glaze
Sweet Pea Guacamole, Warm Crunchy Tortillas
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli
Grilled Octopus, Calabrian Chili Vinaigrette, Sungold Tomato, Fennel (+8)

MAINS

Black Truffle and Fontina Cheese Pizza
Charred Corn Ravioli, Cherry Tomato Salad, Basil Fondue
Seared Sea Trout, Caramelized Fennel, Herbal Broth, Lemon Potato Purée
Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes (+15)
Crackling Chicken, Creamed Corn, Buttered Hot Sauce
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries
Simply Cooked Maimoa Lamb Chops served with Sriracha Foam (+15)

Add on any SIDE (+10)

French Fries
Crispy Potatoes, Fresno Dressing
Broccolini, Lemon and Chili
Artichokes and Peas

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FAMILY PLATTER TAKEAWAY MENU

SWEETS

Coconut Panna Cotta, Tropical Fruit

Passion Fruit Flower, Hazelnut Praline, Chewy Caramel +3

Raspberry Frangipane Tart +3

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