

## **STARTERS**

Sweet Pea Guacamole, Warm Crunchy Tortillas	22
Heirloom Tomatoes, Mixed Berries, Habanero Vinaigrette	22
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons  Add Shrimp+14, Sea Trout+12, Chicken +8	22
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
Burrata, Fig Compote and Aged Balsamic Vinegar, Olive Oil, Tarragon	36
Broccoli Soup with Cheddar Cheese Puffs and Herbs	18
Crab Crostini with Garlic Aioli and Avocado	32
Spiced Chicken Samosas, Cilantro Yogurt Dip	22
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli	25
Grilled Octopus, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette	36
PASTA AND PIZZA	
Charred Corn Ravioli, Cherry Tomato Salad, Basil Fondue	28
Lumache, Rock Shrimp, Spicy Tomato Sauce	35
Spicy Sausage and Kale Pizza	28
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38
ENTREES	
Madai Crusted in Nuts and Seeds, Sweet and Sour Jus	50
Mushroom Crusted Salmon Trout, Potato Purée, Lemon Emulsion and Herbs	38
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime	58
Crackling Chicken, Wild Rice, Broccoli Rabe, Buttered Hot Sauce	38
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	38
Veal Milanese with Heirloom Tomatoes and Arugula Salad Red Wine Vinaigrette	38
Grilled Lamb Chops, Caramelized Brussels Sprouts and Pistachio Pesto	65
Seared Wagyu Beef Tenderloin, Broccoli Roasted with Pistachio Crumb Aromatic Beef Jus, Aged Balsamic Vinegar	110

Prices are subject to prevailing government taxes



## SIMPLY GRILLED

Madai	44
Tiger Prawns	54
Maimoa Lamb Chops	62
Black Market Angus Ribeye	98
Westholme Wagyu Tenderloin	102
SAUCES	3
Buttered Hot Sauce, Black Pepper Condiment, Beef Jus	
SIDES	
Ginger Rice	8
French Fries	12
Potato Purée	12
Crispy Potatoes, Fresno Dressing	12
Broccolini, Lemon and Chili	15
Brussels Sprouts with Chilies, Mint, Pecorino Cheese	15
DESSERT	
Passion Fruit Flower, Hazelnut Praline, Chewy Caramel	19
Raspberry Frangipane Tart	19
Salted Caramel Ice Cream Sundae	19
Candied Peanuts & Popcorn, Hot Fudge	

Chef Jean-Georges Vongerichten Executive Chef Bryan Soon

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## FAMILY PLATTER TAKEAWAY MENU

### **FAMILY PLATTERS**

3 - 4 Pax (choice of 2 starters, 3 mains and 2 sweets)

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, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette (+8)

### **MAINS**

Black Truffle and Fontina Cheese Pizza
Charred Corn Ravioli, Cherry Tomato Salad, Basil Fondue
Mushroom Crusted Salmon Trout, Potato Purée, Lemon Emulsion and Herbs
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime (+15)
Crackling Chicken, Wild Rice, Broccoli Rabe, Buttered Hot Sauce
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries
Simply Grilled Maimoa Lamb Chops (+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** 

Caribbean Coconut Tart, Pineapple Sorbet, Pineapple Mint Compote Tropical Fruit Vacherin Caramelized Apple Pie, Whipped Cream +3

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