

STARTERS

Sweet rea Guacamole, vvarm Crunchy Tortillas	22
Crushed Beets, Lemon Yogurt and Muscat Grapes	24
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 with Citrus Salad and Basil	36
Butternut Squash Minestrone, Sourdough Croutons and Basil	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	
Spaghetti Cacio E Pepe	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 Sweet Potato, Dried Cranberries and Arugula Grilled Lamb Chops, Caramelized Brussels Sprouts and Pistachio Pesto	38 65
Seared Wagyu Beef Tenderloin, Broccoli Roasted with Pistachio Crumb Aromatic Beef Jus, Aged Balsamic Vinegar	110



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	
Mont Blanc, Chestnut, Meringue	19
Buckwheat Paris Brest, Cider Reduction	19
Caramelized Apple Pie, Apple Chip	19
Dark Chocolate, Passion Fruit, Caramel, Cocoa	19
Blueberry Basque Tart, Crème Fraiche	19

Chef Jean-Georges Vongerichten Executive Chef Bryan Soon



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



FAMILY PLATTER TAKEAWAY MENU

SWEETS

Mont Blanc, Chestnut, Meringue +3
Buckwheat Paris Brest, Cider Reduction +3
Caramelized Apple Pie, Apple Chip +3
Dark Chocolate, Passion Fruit, Caramel, Cocoa +3
Blueberry Basque Tart, Crème Fraiche



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