


COCKTAILS

Lychee Raspberry Bellini	20
<i>Lamberti Prosecco, Lychee, Raspberry</i>	
Yuzu Vodka Spritz	22
<i>Grey Goose Vodka, Lumina Triple Sec, Yuzu, Lamberti Prosecco, Tonic</i>	
Cucumber Martini	20
<i>Fords Gin, Cucumber, Mint, Lemon</i>	
Basil Lime Daiquiri	20
<i>Diplomatico Planas Rum, Basil, Lime</i>	
Cantarito	20
<i>Herradura Reposado Tequila, Grapefruit, Lime, Orange, Grapefruit Soda</i>	
Tropical Old Fashioned	22
<i>Grey Goose Vodka, Cointreau, Yuzu Juice, Lamberti Prosecco, Tonic</i>	
Young Ginger Julep	22
<i>Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon</i>	

MOCKTAILS

Lychee Raspberry Soda		13
Basil Lemonade		13
Fresh Coconut		12
Fruit Tea		12
Ginger Mint Soda		13
Juice of The Day		10

DRAUGHT BEER

Asahi Super Dry ~ Japan	15
Geisshugel Blonde Lager ~ Germany	16

WINE BY THE GLASS / CARAFE

Sparkling		125ml
NV	Petit – Lebrun & Fils, Blanc de Blancs Grand Cru Avize, Champagne, France	46
NV	Billecart-Salmon Cuvée Jean-Georges Brut Réserve Mareuil-sur-Aÿ, Champagne, France	32
NV	Taittinger Brut Réserve Reims, Champagne, France	27
2022	Domaine Siebert, Crémant d' Alsace Molsheim, Alsace, France	150ml 25
Premium White		150ml
<i>Served with Coravin Preservation System</i>		
2016	Domaine Valentin Zusslin, Riesling Grand Cru Pfingstberg, Alsace, France	52
2022	Domaine Delaporte "Silex", Sauvignon Blanc Sancerre, Loire Valley, France	39
White		450ml 150ml
2018	Como Estate Reserve Viognier Margaret River, Western Australia, Australia	81 28
2021	Domaine Fournier, Metenou-Salon, Sauvignon Blanc Loire Valley, France	82 30
2022	Domaine de la Croix Senaillet, Macon Davaye Bourgogne, France	78 27
2022	Broglia, Gavi di Gavi « La Meirana » Gavi DOCG, Piedmont, Italy	72 25
2022	Anton Bauer "Toni's", Gruner Veltliner Curico Valley, Chile	65 25
Rosé		450ml 150ml
2023	Château d'Esclans Whispering Angel Côtes de Provence, France	72 25

Premium Red		150ml
<i>Served with Coravin Preservation System</i>		
2014	Louis Jadot « Petite Chapelle » Gevrey-Chambertin 1 ^{er} Cru, Bourgogne, France	60
2015	Tenimenti Rossi Cairo « Tenuta Cucco » Barolo DOCG, Piedmont, Italy	53
Red		450ml 150ml
2020	Domaine Montirius « La Muse Papilles » Grenache Yarra Valley, Australia	82 30
2020	Le Couvent des Jacobins « Menut des Jacobins » Saint-Emilion Grand Cru, Bordeaux, France	82 30
2022	Fullerton Family « Three Otters » Pinot noir Willamette Valley, Oregon, USA	78 27
2022	Yannick Amirault « La Mine » Saint Nicolas De Bourgueil, Loire Valley, France	79 27
2023	Torbreck Woodcutter's, Shiraz Barossa Valley, South Australia, Australia	82 30
Sweet		90ml
2020	Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France	18
NV	Louis Jadot Marc de Bouraoane "A La Mascotte" Bourgogne, France	30

SET DINNER

3 Course 98

Add on Wine Pairing 88

APPETIZER

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish

Wagyu Beef Tenderloin, Kimchee, Avocado, Sesame, Scallion

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Burrata with Citrus Salad and Basil

Grilled Octopus, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette
2022 Domaine Delaporte "Silex" Sancerre, Loire Valley, France

MAIN COURSE

Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime

Madai Crusted in Nuts and Seeds, Sweet and Sour Jus

Grilled Lamb Chops, Caramelized Brussels Sprouts and Pistachio Pesto

Seared Wagyu Beef Tenderloin, Broccoli Roasted with Pistachio Crumb
Aromatic Beef Jus, Aged Balsamic Vinegar +55

Simply Grilled Black Market Angus Ribeye +40

2019 Giacomo Montresor "Fondatore" Amarone D.O.C.G., Veneto, Italy

Add Ons

Tiger Prawns (2pcs) 28

Sides 10

Mesclun Salad, House Dressing

French Fries

Potato Purée

Broccolini, Lemon and Chili

Sauces 3

Buttered Hot Sauce

Beef Jus

Black Pepper Condiment

DESSERTS

Warm Chocolate Cake, Vanilla Ice Cream

Hazelnut Praline Choux Puff, Cider Reduction, Apple Sorbet

Blueberry Basque Tart, Crème Fraîche

Choice of 2 Scoops Sorbet or Ice Cream

2020 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc,
Sauternes, France

CAVIAR CREATION

Egg Caviar with Vodka Whipped Cream	50
Toasted Egg Yolk and Caviar with Herbs	50

CRUDO

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	22
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	38
Wagyu Beef Tenderloin, Kimchee, Avocado, Sesame, Scallion	35

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas	22
Crushed Beets, Lemon Yogurt and Muscat Grapes	24
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp+14, Sea Trout+12, Chicken +8</i>	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	25
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	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

SIMPLY GRILLED All served with Shishito Pepper and Sriracha Foam	
Madai	44
Tiger Prawns	54
Maimoa Lamb Chops	62
Black Market Angus Ribeye	98
Westholme Wagyu Tenderloin	102

SAUCES	3
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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

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon