

FAMILY PLATTER TAKEAWAY MENU

FAMILY PLATTERS

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

MAINS

Black Truffle and Fontina Cheese Pizza

Spaghetti Cacio E Pepe

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 SIDE (+10)

French Fries

Crispy Potatoes, Fresno Dressing

Broccolini, Lemon and Chili

Artichokes and Peas

SWEETS

Salted Caramel Ice Cream Sundae, Candied Peanuts & Popcorn, Whipped Cream, Hot Fudge (+3)

Mont Blanc, Chestnut Meringue (+3)

Buckwheat Paris Brest, Cider Reduction (+3)

Caramelized Apple Pie (+3)

Dark Chocolate, Passion Fruit, Caramel, Cocoa (+3)

Blueberry Basque Tart, Crème Fraîche

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)

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	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	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

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SIMPLY GRILLED

Madai	44
Tiger Prawns	54
Maimoa Lamb Chops	62
Black Market Angus Ribeye	98
Westholme Wagyu Tenderloin	102

SAUCES

Buttered Hot Sauce, Black Pepper Condiment, Beef Jus	3
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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

Salted Caramel Ice Cream Sundae, Candied Peanuts & Popcorn, Whipped Cream, Hot Fudge	19
Mont Blanc, Chestnut Meringue	19
Buckwheat Paris Brest, Cider Reduction	19
Caramelized Apple Pie	19
Dark Chocolate, Passion Fruit, Caramel, Cocoa	19
Blueberry Basque Tart, Crème Fraîche	17

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon

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