

COCKTAILS

Lychee Raspberry Bellini	20
<i>Bolla Blue Prosecco, Lychee, Raspberry</i>	
Yuzu Vodka Spritz	22
<i>Grey Goose Vodka, Lumina Triple Sec, Yuzu, Bolla Blue 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, Bolla Blue 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
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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 “Le Réserve” Mareuil-sur-Aÿ, Champagne, France	38
NV	Taittinger Brut Réserve Reims, Champagne, France	27
		150ml
NV	Montelvini Prosecco Brut DOC Treviso, Veneto, Italy	20

Premium White		150ml
<i>Served with Coravin Preservation System</i>		
2016	Domaine Valentin Zusslin, Riesling Grand Cru Pfingstberg, Alsace, France	52
2023	Domaine Yannick Amirault “Batard-Princesse”, Chenin Bourgueil, Loire Valley, France	40

White		450ml	150ml
2018	Como Estate, Viognier Margaret River, Western Australia, Australia	81	28
2021	Domaine Fournier Menetou-Salon, Sauvignon Blanc Loire Valley, France	82	30
2022	Domaine de la Croix Senaillet, Chardonnay Mâcon-Village, Bourgogne, France	78	27
2022	Anton Bauer “Toni’s”, Gruner Vetliner Wagram, Austria	65	25
2023	Ruffino “Lumina” Pinot Grigio Veneto, Italy	64	24

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>		
2015	Tenimenti Rossi Cairo "Tenuta Cucco" Barolo DOCG, Piedmont, Italy	53
2017	Louis Jadot "Les Charmes" Chambolle-Musigny 1er Cru, Bourgogne, France	65
Red		450ml 150ml
2011	Chateau Canon-Chaigneau Lalande de Pomerol, Bordeaux, France	84 30
2020	Banfi Chianti Classico Chianti DOCG, Piedmont, Italy	64 24
2020	Domaine Montirius "La Muse Papilles" Grenache Rhône Valley, France	82 30
2022	Fullerton Family "Three Otters" Pinot Noir Willamette Valley, Oregon, USA	78 27
2023	Torbreck Woodcutter's, Shiraz Barossa Valley, South Australia, Australia	82 30
Sweet		90ml
2020	Ch. Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France	18
NV	Louis Jadot Marc de Bourgogne "A La Mascotte" Bourgogne, France	30

SET LUNCH

3 Courses 68

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas
Asparagus with Blue Cheese Dressing, Crumbled Bacon and Herbs
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Burrata with Citrus Salad and Basil +8
Sweet Pea Soup with Parmesan Foam
Crab Crostini with Garlic Aioli and Avocado +5
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli
Grilled Octopus, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette +8

MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Lumache, Rock Shrimp, Spicy Tomato Sauce
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
Veal Milanese with Sweet Potato, Dried Cranberries and Arugula
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries

DESSERTS

Hazelnut Praline Choux Puff, Cider Reduction, Apple Sorbet
Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet
Choice of 2 Scoops Sorbet or Ice Cream

BEVERAGES 15 each

Ruffino Vino Rosato "Rosatello" NV, Tuscany, Italy
Robert Mondavi Twin Oaks Chardonnay, NV, California, USA
Robert Mondavi Twin Oaks Cabernet Sauvignon, NV, Central Valley Chile

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
Asparagus with Blue Cheese Dressing, Crumbled Bacon and Herbs	22
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
Sweet Pea Soup with Parmesan Foam	18
Crab Crostini with Garlic Aioli and Avocado	32
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, Pecorino and Parmesan, Black Pepper	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, Smoked Chili Glaze, Asparagus and Sweet Onion	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
Taylor Preston Lamb Chops	62
Black Market Angus Ribeye	98
Westholme Wagyu Tenderloin	102

SAUCES

Buttered Hot Sauce, Smoked Chili Glaze, 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
Grilled Asparagus, Oil Cured Black Olive and Farm Egg	18

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon

All prices subject to 10% service charge and prevailing government taxes