

## TAKEAWAY MENU

### CAVIAR

Toasted Egg Yolk and Caviar with Herbs 38

### CRUDO

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze 18

### STARTERS

Guacamole with Peas, Warm Crunchy Tortillas 18

Warm Asparagus Vinaigrette with Morels and Fine Herbs 23

Heirloom Tomatoes and Fresh Mozzarella, Basil and Lemongrass Infusion 23

Pea Soup with Carrots, Chilies and Mint 14

Lightly Fried Shrimp, Grated Bottarga, Lemon and Aioli 20

Spiced Chicken Samosas, Cilantro Yoghurt Dip 16

Foie Gras Terrine, Green Beans, Lemon Vinaigrette 30

### SALAD AND VEGETARIAN

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons 18  
*Add Shrimp+12, Sea Trout+10, Chicken +8*

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 24

Bouquet of Spring Vegetables, Sunflower Seed-Mustard Emulsion, Quinoa 24

### PASTA

Tagliatelle, Pistachio Pesto, French Beans, Cherry Tomatoes 26

Rigatoni with Meatballs, Smoked Tomato 26

Tagliolini, Maine Lobster, Fragrant Tomato Sauce, Pickled Chili 43

### PIZZA

Tomato, Fresh Mozzarella, Chili and Basil 16

Three Cheese, Asparagus, Ramps, Prosciutto 26

Black Truffle and Fontina Cheese 34

Chef Jean-Georges Vongerichten

Executive Chef Lisa Revilla-Thien

Prices are subject to 7% GST

Call us at +65 8121 6122 to place your orders

Mon to Sun, including Public Holidays

12:00pm – 10:00pm (last order at 9pm)

FISH

Roasted Salmon, Artichokes, Morels and Sesame Emulsion	33
Spice Crusted Red Snapper, Sweet and Sour Broth	34
Sauteed Scallops, Carrots, Lemon-Leek Emulsion	36

MEAT

Parmesan Crusted Chicken, Buttery White Asparagus, Basil	31
Veal Milanese, Warm Potato Salad with Sugar Snap Peas and Horseradish	26
Grilled Pork Chop with Four Spices, Roasted Cauliflower Mandarin-Pineapple Compote	38
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	30

SIMPLY COOKED

Black Tyde Striploin	63	Pinnacle Tenderloin	66
<i>Served with Onion Jus, Horseradish Condiment</i>			
Mauri Lamb Chops			43
<i>Served with Cucumber Yoghurt</i>			

Add On :

Seared Foie Gras	22
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SIDES

Potato Purée	8
French Fries	8
Roasted Cauliflower, Turmeric Tahini, Pistachio Gremolata	12
Market Carrots, Roasted Garlic, Paprika	12
Grilled Asparagus, Oil Cured Black Olives, Free Range Egg	12

DESSERT

Salted Caramel Ice Cream Sundae, Popcorn, Peanuts, Hot Fudge	14
Blueberry Lemon Tart, Basque Pastry, Crème Fraiche	12

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