

## BEVERAGE MENU

### BEER

Stolen Boat Bottle	10
Irish Ohara's Stout	10

### COCKTAIL

Smoked Aged Negroni	26
Smoked Old Fashioned	26
Five Spice Martinez	26

### WATER

Aqua Panna	5.5
San Pellegrino	5.5

### SOFT DRINK

Fever Tree Indian Tonic ( Pack of 4 )	12.5
Fever Tree Mediterranean Tonic ( Pack of 4 )	12.5
Fever Tree Light Tonic ( Pack of 4 )	12.5

### SPARKLING TEA

Earl Grey Lavender with Strawberry	5.5
Osmanthus Sencha with Passion Fruit	5.5
Pearl of the Orient with Lychee	5.5
Chamomile Dream with Apple	5.5

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Mon to Sun, including Public Holidays  
11:00am – 9:00pm (last order 9:00pm)

## WINE MENU

### BUBBLES

NV Ruinart Brut Blanc de Blanc Champagne, France	98
NV Taittinger Brut Réserve Champagne, France	78
NV Bolla Prosecco Superiore Conegliano Valdobbiadene Brut Veneto, Italy	57
NV Montelvini Promosso Brut Rosé Veneto, Italy	49

### WHITE

2017 Cartuxa Pêra-Manca Antão Vaz Alentejo, Portugal	96
2014 Schieferkopf Lieu-dit Fels Riesling Alsace, France	90
2018 Nadine Ferrand Macon Solutré-Pouilly Chardonnay Burgundy, France	65
2017 Maison Chanzy Bouzeron Blanc Clos de la Fortunes Aligote Burgundy, France	64
2018 Bava Gavi di Gavi 'Cor de Chasse' Cortese Piedmont, Italy	64
2019 Weingut Forstmeister Geltz Zilliken Gutswein Riesling Mosel, Germany	64
2019 Maison Chanzy Bourgogne Blanc Les Fortunes Chardonnay Burgundy, France	63
2017 Astrolabe Wrekin Vineyard Chenin Blanc Marlborough, New Zealand	60
2020 Luna Estate Sauvignon Blanc Martinborough, New Zealand	58
2019 Pieropan Soave Classico Garganega Trebbiano Blend Veneto, Italy	57
2019 Marques de Caceres Verdejo Rueda, Spain	50

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## WINE MENU

RED	
2013 Chateau Montviel Merlot Cabernet Blend Pomerol, France	105
2018 Bruno Rocca Barbaresco Nebbiolo Piedmont, Italy	102
2017 Conti Zecca Nero Salento Rosso Negroamaro Cabernet Blend Puglia, Italy	96
2016 Bodegas Arzuaga Reserva Tempranillo Ribera del Duero, Spain	92
2018 Fanny Sabre Bourgogne Pinot Noir Burgundy, France	68
2016 Avignonesi Vino Nobile di Montepulciano Sangiovese Tuscany, Italy	68
2018 Miguel Torres Cordillera Cabernet Sauvignon Maipo Valley, Chile	63
2018 Château de Beaucastel Côtes du Rhône Coudoulet Rouge Rhône Valley, France	63
2018 Avignonesi Toscana Rosso IGT Sangiovese Tuscany, Italy	52

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## ALA CARTE TAKEAWAY MENU

### STARTERS

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	15
Guacamole with Peas, Warm Crunchy Tortillas	15
Tomato Gazpacho, Summer Flavors and Olive Oil	13
Warm Asparagus, Chanterelle Vinaigrette, Hazelnuts and Mache	20
Stracciatella with Manjimup Truffles and Toast	24
Crab Salad, Avocado, Russian Dressing	24
Spiced Chicken Samosas, Cilantro Yoghurt Dip	18

### SALAD AND VEGETARIAN

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp +8, Sea Trout +8, Chicken +5, Avocado +5</i>	15
Warm Shrimp Salad, Avocado, Champagne Vinegar Dressing	22
Bouquet of Summer Vegetables, Sunflower Seed-Mustard Emulsion, Quinoa	18

### PASTA

Cavatelli with Corn and Chanterelle Mushrooms	24
Rigatoni with Meatballs, Smoked Tomato	18
Tagliolini with Crab, Cherry Peppers and Mint	31

### PIZZA

Tomato, Fresh Mozzarella, Chili and Basil	15
Black Truffle and Fontina Cheese	32
Gold Bar Squash and Chorizo	22

### FISH

Roasted Salmon, Caramelized Fennel, Potato Purée and Fragrant Herbal Nage	33
Crispy Fish with Saffron Aioli and Spring Peas	26
Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes	38

Chef Jean-Georges Vongerichten  
Executive Chef Lisa Revilla-Thien  
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## ALA CARTE TAKEAWAY MENU

### MEAT

Crackling Chicken, Creamed Corn, Habanero Sauce	24
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette	26
Butterflied Pork Chop, Gem Lettuce, Sweet Chili Relish	38
Cheeseburger, Cheddar, Lettuce, Pickles	20
Mauri Lamb Chops served with Cucumber Yoghurt	35
Beef Striploin, Gingered Shiitake, Soy Caramel Emulsion	35

### SIDES

French Fries	8
Potato Purée	8
Roasted Cauliflower, Turmeric Tahini, Pistachio Gremolata	10
Sautéed Corn, Chili Butter, Chives	10
Broccoli, Lemon, Garlic, Parmesan	10

### SWEETS

Blueberry Lemon Basque Tart, Crème Fraîche, Blueberries	10
Cookies Trio (Triple Chocolate, Chocolate Chip, Chewy Oatmeal Raisin)	10
Salted Caramel Ice Cream Sundae, Popcorn, Peanuts, Hot Fudge	12
Crème Fraîche Cheesecake, Glazed Cherries	14
Apricot Crumble	12
Brown Butter Carrot Cake, Cream Cheese Frosting	10
Chocolate Malt Ganache Cake, Marshmallow Frosting	10

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## FAMILY PLATTER TAKEAWAY MENU

### FAMILY PLATTERS

3 - 4 Pax (choice of 2 starters, 3 mains and 2 sweets)	120
6 - 8 Pax (choice of 4 starters, 6 mains and 4 sweets)	220

### STARTERS

Guacamole with Peas, Warm Crunchy Tortillas  
Warm Asparagus, Chanterelle Vinaigrette, Hazelnuts and Mache  
Spiced Chicken Samosas, Cilantro Yoghurt Dip  
Crispy Sushi, Chipotle Mayonnaise and Soy Glaze  
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons  
Warm Shrimp Salad, Avocado, Champagne Vinegar Dressing (+5)

### MAINS

Bouquet of Spring Vegetables, Sunflower Seed-Mustard Emulsion, Quinoa  
Rigatoni Pasta with Meatballs, Smoked Tomato  
Tomato with Mozzarella, Chili and Basil Pizza  
Gold Bar Squash and Chorizo Pizza  
Crispy Fish with Saffron Aioli and Spring Peas  
Roasted Salmon, Caramelized Fennel, Potato Purée and Fragrant Herbal Nage  
Crackling Chicken, Creamed Corn, Habanero Sauce  
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette  
Butterflied Pork Chop, Gem Lettuce, Sweet Chili Relish  
Cheeseburger, Cheddar, Lettuce, Pickles  
Black Truffle and Fontina Cheese Pizza (+5)  
Mauri Lamb Chops, served with Cucumber Yoghurt (+8)  
Beef Striploin, Gingered Shiitake, Soy Caramel Emulsion (+8)

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## FAMILY PLATTER TAKEAWAY MENU

*Add on any SIDE (+8)*

French Fries

Potato Purée

Roasted Cauliflower, Turmeric Tahini, Pistachio Gremolata

Sautéed Corn, Chili Butter, Chives

Broccoli, Lemon, Garlic, Parmesan

### SWEETS

Salted Caramel Ice Cream Sundae, Popcorn, Peanuts, Hot Fudge

Blueberry Lemon Basque Tart, Crème Fraîche, Blueberries

Cookies Trio (Triple Chocolate, Chocolate Chip, Chewy Oatmeal Raisin)

Crème Fraîche Cheesecake, Glazed Cherries (+3)

Apricot Crumble (+3)

## PIZZA SET TAKEAWAY MENU

### PIZZA NIGHT SET 1

52

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons  
Tomato with Mozzarella, Chili and Basil Pizza  
Black Truffle and Fontina Cheese Pizza  
Blueberry Lemon Basque Tart, Crème Fraîche, Blueberries

### PIZZA NIGHT SET 2

78

Warm Shrimp Salad, Avocado, Champagne Vinegar Dressing  
Gold Bar Squash and Chorizo Pizza  
Black Truffle and Fontina Cheese Pizza  
Chocolate Malt Ganache Cake, Marshmallow Frosting

### PIZZA AND PASTA SET

68

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons  
Black Truffle and Fontina Cheese Pizza  
Rigatoni Pasta with Meatballs, Smoked Tomato  
Blueberry Lemon Basque Tart, Crème Fraîche, Blueberries

### ADD ON WINE BOTTLE SELECTIONS

#### SPARKLING

Bolla Prosecco Spumante Extra Dry NV, Veneto, IT 45  
Montelvini Promosso Brut Rose NV, Veneto, IT 50

#### WHITE

Marques de Caceres Verdejo 2019, Rueda, ES 55  
La Tunella Pinot Grigio 2019, Friuli, IT 70

#### ROSE

Torresella Pinot Grigio Rose 2019, Venezia, IT 55  
Chateau Minuty M de Minuty 2019, Provence, FR 68

#### RED

Avignonesi Toscana Rosso Sangiovese 2015, Tuscany, IT 55  
Coudoulet de Beaucastel GSM 2018, Rhone Valley, FR 75



## 3 COURSE SET MENU

42

### APPETIZER

Tomato Gazpacho, Summer Flavors and Olive Oil

Guacamole with Peas, Warm Crunchy Tortillas

Spiced Chicken Samosas, Cilantro Yoghurt Dip (2 pcs)

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons

### MAIN

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

Rigatoni Pasta with Meatballs, Smoked Tomato

Gold Bar Squash and Chorizo Pizza

Crispy Fish with Saffron Aioli and Spring Peas

Roasted Salmon, Caramelized Fennel, Potato Purée and Fragrant Herbal Nage

Crackling Chicken, Creamed Corn, Habanero Sauce

Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette

Butterflied Pork Chop, Gem Lettuce, Sweet Chili Relish

Cheeseburger, Cheddar, Lettuce, Pickles

Mauri Lamb Chops, served with Cucumber Yoghurt (+8)

Beef Striploin, Gingered Shiitake, Soy Caramel Emulsion (+8)

### SWEET

#### Pick one Dessert

Chocolate Chip and Chewy Oatmeal Raisin Cookies

Brown Butter Carrot Cake, Cream Cheese Frosting

Crème Fraîche Cheesecake, Glazed Cherries (+3)

Apricot Crumble (+3)

## BOWL AND BENTO TAKEAWAY MENU

### BOWL

18

#### Pick one Base

3 Grain

Quinoa

White Rice

Mixed Greens

#### Pick one Protein

Roasted Salmon with Sesame Emulsion

Crackling Chicken with Hot Sauce

Spring Vegetables with Sunflower Seed-Mustard Emulsion

Pork Chop with Sweet Chili Relish (+4)

Beef Striploin with Soy Caramel Emulsion (+6)

Mauri Lamb Chops with Cucumber Yoghurt (+8)

### BENTO

25

#### Pick one Appetizer / Side

Crispy Sushi, Chipotle Mayonnaise, Soy Glaze (2 pcs)

Samosa, Cilantro Yoghurt Dip (1 pc)

Roasted Cauliflower, Turmeric Tahini, Pistachio Gremolata

Broccoli, Parmesan, Lemon

Sautéed Mixed Mushroom

#### Pick one Base

3 Grain

Quinoa

White Rice

Mixed Greens

#### Pick one Protein

Roasted Salmon with Sesame Emulsion

Crackling Chicken with Hot Sauce

Spring Vegetables with Sunflower Seed-Mustard Emulsion

Pork Chop with Sweet Chili Relish (+4)

Beef Striploin with Soy Caramel Emulsion (+6)

Mauri Lamb Chops with Cucumber Yoghurt (+8)

#### Pick one Dessert

Chewy Oatmeal Raisin Cookie

Brown Butter Carrot Cake, Cream Cheese Frosting

Blueberry Lemon Basque Tart, Crème Fraîche, Blueberries

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