

BRUNCH	
Eggs Benedict, Roasted Potatoes and Tomatoes	25
Gruyère and Wild Mushroom Omelette, Pickled Green Chili French Fries	22
Avocado on Toast, Chili Flakes, Olive Oil, Curly Cress <i>Add Poached Eggs 8, House Cured Sea Trout 12</i>	16
Buttermilk Pancakes, Banana and Maple Syrup	20
Crunchy Spiced French Toast, Crispy Bacon, Fresh Berries	20
Greek Yoghurt, Mixed Berries, Maple Glazed Granola	12
Guacamole with Peas, Warm Crunchy Tortillas	20
Chicken Club Sandwich, Bacon, Arugula, Egg, French Fries	28
Potato Latkes, House Cured Sea Trout, Sour Cream and Chives	25
"Croque M", Honey Cured Ham, Comté, Gruyère Cheese	22
Burrata, Citrus Salad, Basil	26
Crispy Fish Sandwich, Spicy Slaw, Watercress	26
SALAD	
<i>Add Chicken 8, Sea Trout 10 or Shrimp 12</i>	
Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	20
Arugula, Shaved Brussels Sprouts, Manchego, Dill Green Olive Dressing	20
Warm Shrimp, Avocado, Tomato Champagne Vinegar Dressing	26

CAVIAR CREATION	
Egg Caviar	38
Toasted Egg Yolk and Caviar with Herbs	38
Kaviari Kristal Caviar 30 gr Blinis and Traditional Accompaniments	120
APPETIZER	
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	20
Yellowfin Tuna Tartare, Avocado, Ginger Marinade	32
Everything Crusted Calamari, Avocado Jalapeño Salsa Verde	22
Seared Foie Gras, Poached Persimmon, Lime, Shiso Flower	32
PASTA AND PIZZA	
Fresh Tagliatelle with Pistachio Pesto and Roasted Brussels Sprouts	25
Rigatoni with Meatballs, Smoked Chili Tomato Sauce	28
Fresh Tagliatelle with Clams, Chili, Parsley	28
Black Truffle and Fontina Cheese Pizza	36
Tomato, Fresh Mozzarella, Chili and Basil Pizza	20
Maitake Mushroom, Organic Egg, Garlic and Parsley Pizza	26
FISH AND MEAT	
Porcini Crusted Sea Trout, Warm Leeks, Lemon Vinaigrette	36
Crackling Organic Chicken, Spinach, Buttery Hot Sauce	32
Veal Milanese, Sweet Potatoes, Dried Cranberry, Arugula	28
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	32

Prices are subject to a 10% service charge and 7% GST

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 Chef Jean-Georges Vongerichten  
 Executive Chef Lisa Revilla-Thien

FERMENTED TOMATO JUICE WITH ASIAN SPICES	GLS
Bloody Mary, Ketel One Vodka	20
Bloody Maria, Patron Silver Tequila	20
Red Snapper, Tanqueray Gin	20
BEVERAGE / COCKTAILS	GLS / CRF
Peach Bellini, Adami Prosecco, Fresh Peach Purée	15 / 45
Lychee Bellini, Adami Prosecco, Fresh Lychee Purée	22 / 59
Passion Fruit Sangria, Gewürztraminer, Grand Marnier	24 / 60
PIMM'S Cup PIMM'S, Lemonade, Cucumber	18 / 45
Aperol Spritz	20 / 49
Yuzu Drop	24
Ketel One Vodka, Cointreau, Lemon, Yuzu and Lemongrass	
Cucumber Martini	24
Hendricks's Gin, Lemon, Cucumber and Mint	
Mandarin Mojito	24
Diplomatico Planas Rum, Mandarin, Mint, Lime and Soda	
Basil Jalapeño Margarita	23
Don Julio Añejo Tequila, Cointreau, Basil, Lime Juice, Jalapeño	
JUICES AND MOCKTAILS	GLS
Turmeric Tonic	12
Turmeric, Honey, Lime and Lemon	
Red Juice	12
Carrot, Beet, Orange, Lemon, Ginger	
Green Juice	12
Green Apple, Cucumber, Ginger, Lemon, Spinach, Kale	
Berries Martini	18
Seedlip Spice 94, Raspberry, Basil and Lemon Juice	
Mint Mandarin	16
Mandarin, Orange, Mint, Lime and Soda	
Ginger-Lime Soda	12