



## TASTE OF DEMPSEY

Egg Toast Caviar  
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze  
Taittinger Brut Réserve, NV, FR

### TO SHARE

Guacamole with Peas, Warm Crunchy Tortillas  
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish  
Bodegas Montecillo, Rioja Blanco, 2018, ES

### STARTERS

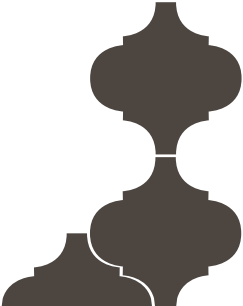
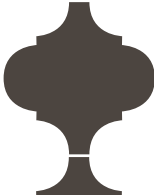
Black Truffle and Fontina Cheese Pizza  
Pepper Crusted Foie Gras, Strawberry, Rhubarb Jam  
Marcona Almond  
Torbreck Woodcutter's Sémillon, 2017, AU

### MAINS

Spice Crusted Snapper, Sweet and Sour Broth  
Miguel Torres Las Mulas Rosé, 2018, CL  
Grilled Striploin, Roasted Asparagus, Jalapeno  
Grainy Mustard Butter  
Le Menut des Jacobins Merlot, 2013, FR

### DESSERTS

Warm Chocolate Cake with Vanilla Ice Cream  
Coconut and Passion Fruit Baked Alaska  
All Saints Estate Rutherglen Muscat, AU



138++ per person  
Wine Pairing 78++ per person

## DINNER SET MENU

2 Course 48, 3 Course 52

### APPETIZERS

Guacamole with Peas, Warm Crunchy Tortillas  
Hamachi Crudo, Habanero Vinaigrette, Tarragon  
Green and White Asparagus, Herb Vinaigrette and Lemon Crumbs  
Bacon Wrapped Shrimp, Passionfruit Mustard and Avocado  
Everything Crusted Calamari, Avocado Jalapeño Salsa Verde  
Samosas, Cilantro Yoghurt Dip

### MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing  
Fresh Tagliatelle with Pistachio Pesto and Roasted Brussels Sprouts  
Tender Vegetables with Red Curry  
Rigatoni with Meatballs, Smoked Chili Tomato Sauce  
Three Cheese and Asparagus, Ramps and Pepperoni Pizza  
Roasted Sea Trout with Bok Choy, Ginger-Chili Vinaigrette  
Crackling Organic Chicken, Spinach, Buttery Hot Sauce  
Veal Milanese, Sweet Potatoes, Dried Cranberry, Arugula  
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries  
Prosciutto Wrapped Pork Chop, Glazed Mushrooms, Sage (+10)

### DESSERTS

Rhubarb and Strawberry Crisp with Honey Ice Cream  
Panna Cotta with Citrus  
Salted Caramel Ice Cream Sundae  
Raspberry Cheesecake Coupe, Raspberry, Shortbread Crumble  
Selection of Sorbet and Ice Cream

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

## A LA CARTE

### APPETIZERS

Egg Caviar	38
Toasted Egg Yolk and Caviar with Herbs	38
Burrata, Citrus Salad, Basil	26
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	32
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	20
Sri Lankan Crab Toast with Lemon Aioli, Avocado	28
Grilled Octopus, Smoked Paprika, Crème Fraiche, Guajillo Vinaigrette	28
Pepper Crusted Foie Gras, Strawberry, Rhubarb Jam and Marcona Almond	32
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons	20

### MAINS

Fresh Tagliatelle, Artichoke, Shiitake, White Wine Butter and Basil	30
Fresh Tagliatelle with Clams, Chili, Parsley	28
Black Truffle and Fontina Cheese Pizza	36
Roasted Cod, Broccoli Rabe, Spicy Herbal Coconut Broth	44
Spice Crusted Red Snapper, Sweet and Sour Broth	38
Grilled Lamb Chops, Aleppo Pepper Sauce, Broccoli Spätzle, Mint	48
Grilled Striploin, Roasted Asparagus, Jalapeno, Grainy Mustard Butter	78

### SIMPLY COOKED

Australian Pork Chop	36	Norwegian Sea Trout	32
Maori Lakes Lamb Chop	44	Red Snapper	34
250gr Striploin	74	Atlantic Cod	40

### SIDES

Potato Purée or French Fries	10
Roasted Cauliflower, Walnut Crumble, Organic Egg	15
Broccolini with Garlic and Lemon	12
Mushroom Glazed with White Wine	14
Roasted Brussels Sprouts, Chilies, Mint, Aged Pecorino	15

Chef Jean-Georges Vongerichten  
Executive Chef Lisa Revilla-Thien