

## LUNCH SET MENU

2 Course 38, 3 Course 42 (Inclusive of Coffee or Tea)

### APPETIZERS

- Guacamole with Peas, Warm Crunchy Tortillas
- Hamachi Crudo, Habanero Vinaigrette, Tarragon (+5)
- Arugula, Shaved Brussels Sprouts, Manchego, Dill, Green Olive Dressing
- Market Mushrooms with Mixed Greens, Herbal Pine Nut Dressing
- Bacon Wrapped Shrimp, Passionfruit Mustard and Avocado (+5)
- Pea Soup with Carrots, Chilies and Mint
- Everything Crusted Calamari, Avocado Jalapeño Salsa Verde
- Spiced Chicken Samosas, Cilantro Yoghurt Dip

### MAINS

- Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
- Fresh Tagliatelle with Pistachio Pesto and Roasted Brussels Sprouts
- Bucatini, Smoked Bacon, Tomato, Jalapeno, Arugula
- Tomato, Fresh Mozzarella, Chili and Basil Pizza
- Fresh Ricotta, Broccoli Rabe and Spicy Salami Pizza
- Roasted Sea Trout with Bok Choy, Ginger-Chili Vinaigrette (+8)
- Crispy Fried Chicken Sandwich, Calabrian Chili Aioli, Mesclun Salad
- Veal Milanese, Sweet Potato, Dried Cranberry, Arugula
- Grilled Pork Chop with Chili Glaze, Brussels Sprouts and Sweet Onions (+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
- 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
- Pepper Crusted Foie Gras, Strawberry, Rhubarb Jam and Marcona Almond 32
- Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons 20  
*Add Chicken 8, Sea Trout 10 or Shrimp 12*
- Burrata, Citrus Salad, Basil 26

### MAINS

- Rigatoni with Meatballs, Smoked Chili Tomato Sauce 28
- Fresh Tagliatelle with Clams, Chili, Parsley 28
- Black Truffle and Fontina Cheese Pizza 36
- Tender Vegetables with Red Curry 25
- Roasted Cod, Broccoli Rabe, Spicy Herbal Coconut Broth 44
- Spice Crusted Red Snapper, Sweet and Sour Broth 38
- Crackling Organic Chicken, Spinach, Buttery Hot Sauce 32
- Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries 32
- Grilled Striploin, Roasted Asparagus, Jalapeno, Grainy Mustard Butter 78

WINE BY THE GLASS/ CARAFE/ BOTTLE 15/45/75

- Adami Dei Casel Prosecco di Valdobbiadene Extra Dry, IT
- Bodegas Montecillo Blanco Viura Tempranillo Blanco 2018, Rioja, ES
- Miguel Torres Las Mulas Rosé Cabernet Sauvignon 2018, Central Valley, CL
- François Villard L'appel des Sereines Syrah 2017, Rhône Valley, FR

Chef Jean-Georges Vongerichten  
Executive Chef Lisa Revilla-Thien