

## TAKE AWAY MENU

### APPETIZERS

Guacamole with Peas, Warm Crunchy Tortillas	20
Burrata, Citrus Salad, Basil	26
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20
Grilled Octopus, Smoked Paprika, Crème Fraiche, Guajillo Vinaigrette	28

### SALADS

Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	20
Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing	26

### PASTA

Fettuccine, Pistachio Pesto and Roasted Brussels Sprouts	25
Rigatoni with Meatballs, Smoked Chili Tomato Sauce	28

### PIZZA

Black Truffle and Fontina Cheese	36
Three Cheese and Asparagus, Scallions Green Tops, Pepperoni	28
Tomato, Fresh Mozzarella, Chili and Basil	20

### FISH

Roasted Sea Trout with Bok Choy, Ginger-Chili Vinaigrette	36
Spice Crusted Red Snapper, Sweet and Sour Broth	39

### MEAT

Crackling Organic Chicken, Spinach, Buttery Hot Sauce	32
Grilled Pork Chop with Smoked Chili Glaze, Roasted Asparagus Sweet Onion Compote	44
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	32

### SIDES

Potato Purée	10
French Fries	10
Roasted Cauliflower, Walnut Crumble, Organic Egg	15
Broccolini with Garlic and Lemon	12

### DESSERT

Carrot Cake	14
Chocolate Ganache Cake	14

Chef Jean-Georges Vongerichten

Executive Chef Lisa Revilla-Thien

Prices are subject to 7% GST