

GIN O'CLOCK	20
Tanqueray Thyme, Dehydrated Grapefruit	
Tanglin Orchid Parsley, Lime	
Tanglin Mandarin Chili Parsley, Dehydrated Orange	
St Laurent Dill, Dehydrated Lemon	
Hendricks's Rosemary, Cucumber	
COCKTAILS	
Lychee Raspberry Bellini ~ <i>Adami Prosecco, Lychee, Raspberry</i>	18
Peach Bellini ~ <i>Adami Prosecco, Peach Purée</i>	18
Yuzu Drop ~ <i>Tried & True Vodka, Cointreau, Lemon, Yuzu and Lemongrass</i>	19
Cucumber Martini ~ <i>Widges Gin, Lemon, Cucumber and Mint</i>	22
Spiced Pear Daiquiri ~ <i>Plantation 3 Star Rum, Ancho Reyes, Pear Juice, Lime</i>	20
Ginger Margarita ~ <i>Don Julio Añejo Tequila, Cointreau, Ginger, Lime Juice</i>	22
Hibiscus Sangria ~ <i>Applejack Brandy, Hibiscus syrup, Tempranillo</i>	19
Bloody Mary, Ketel One Vodka	20
JUICES AND MOCKTAILS	
Lime and Rosemary Cooler	16
Ginger-Lime Soda	12
Basil Lemonade ~ <i>Lemon Juice, Fresh Basil, Soda</i>	12
Mint Mandarin ~ <i>Mandarin, Orange, Mint, Lime and Soda</i>	16
Melati Spritz ~ <i>Choice of Soda or Tonic</i>	16
Green Juice ~ <i>Green Apple, Cucumber, Ginger, Lemon, Spinach, Kale</i>	12
Red Juice ~ <i>Carrot, Beet, Orange, Lemon, Ginger</i>	12
Turmeric Tonic ~ <i>Turmeric, Honey, Lime and Lemon</i>	12
SPARKLING TEA	
Pearl Of The Orient with Lychee	12
Osmanthus Sencha with Passionfruit	12
Earl Grey Lavender with Strawberry	12
Singapura Spice with Pineapple	12
DRAUGHT BEER	
Freedom Lager	17
Peace Pale Ale	18
BOTTLE BEER	
Crust Bread Ale	15
Summer Ale	17
Wild IPA	17
O'Hara's Irish, Stout	17

	GL
CHAMPAGNE & SPARKLING	100ml/125ml
Taittinger Brut Réserve NV	20 / 26
Ruinart Blanc de Blancs Brut NV	33
Adami Dei Casel Prosecco di Valdobbiadene Extra Dry, IT	15
	GL/CRF
WHITE	150ml/450ml
Luna Estate Sauvignon Blanc 2019 Martinborough, NZ	19 / 51
Bava Gavi del Comune de Gavi Cor de Chasse Cortese 2018 Piedmont, IT	23 / 62
Maison Chanzy Bourgogne Blanc Les Fortunes Chardonnay 2018 Burgundy, FR	24 / 65
Luneau Papin Muscadet Terre de Pierre Melon de Bourgogne 2018 Loire Valley, FR	25 / 70
ROSÉ	
Chateau d'Esclans Whispering Angel Grenache 2019 Provence, FR	20 / 56
David Franz Red Rosé 108 Varieties 2017 Barossa Valley, AU	21 / 59
RED	
Château Bechereau Merlot Cabernet Franc 2014 Lalande-de-Pomerol, FR	22 / 60
David Franz Hydraulic Press Shiraz 2017 Barossa Valley, AU	23 / 62
Sebastiani Cabernet Sauvignon 2016 North Coast, US	24 / 65
Maison Chanzy Bourgogne Rouge Les Fortunes Pinot Noir 2018 Burgundy, FR	24 / 65
La Spinetta Barbera d'Asti Ca'di Pian 2017 Piedmont, IT	25 / 70

RESERVE SELECTION

WHITE

Château La Nerthe Châteauneuf-du-Pape Blanc 2019 Rhône Valley, FR	37
Henri Boillot Meursault 2017 Burgundy, FR	42
Didier Dagueneau Les Jardins de Babylone Sec 2015 Jurançon, FR	45

RED

Le Serre Nuove dell'Ornellaia 2016 Bolgheri, IT	41
Château Lagrange 'Le Fiefs de Lagrange' 2000 Saint-Julien, FR	47
Au Bon Climat Isabelle Pinot Noir 2016 California, US	52

FLIGHT

50ml Each	85
75ml Each	125

SET LUNCH

3 Courses 45

STARTERS

Parsnip Soup, Coconut Foam, Lime and Mint

Guacamole with Peas, Warm Crunchy Tortillas

Burrata, Citrus Salad, Basil

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

Spiced Chicken Samosas, Cilantro Yoghurt Dip

MAINS

Caserecce Pasta, Fennel Sausage, Broccoli Rabe, Pecorino

Three Cheese Pizza, Asparagus, Pepperoni

Roasted Fall Vegetables, Steamed Rice, Red Curry

Roasted Sea Trout, Artichokes, Oyster Mushroom, Toasted Almonds

Sesame Emulsion

Crackling Organic Chicken, Spinach, Buttery Hot Sauce

Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries

DESSERTS

Lemon Basque Tart, Fresh Blueberries, Crème Fraiche

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

2 Scoops Sorbet / Ice Cream

BEVERAGES 15 each

Freedom Lager

Lychee Raspberry Bellini

Cucumber Martini ~ *Widges Gin, Lemon, Cucumber and Mint*

Luna Estate Sauvignon Blanc 2019, Martinborough, NZ

Château d'Esclans Whispering Angel, Grenache, 2019, Provence, FR

François Villard L'Appel des Sereines Syrah 2017, Rhone Valley, FR

CAVIAR CREATION

Egg Caviar	38
Toasted Egg Yolk and Caviar with Herbs	38

CRUDO

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	18
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	32
Beef Carpaccio, Shaved Mushroom, Parmesan, Sesame Vinaigrette	23

STARTERS

Guacamole with Peas, Warm Crunchy Tortillas	20
Burrata, Citrus Salad, Basil	26
Crispy Squash, Red Chili-Parmesan Dip	18
Parsnip Soup, Coconut Foam, Lime and Mint	14
Grilled Octopus, Romesco Sauce, Sourdough Bread	28
Spiced Chicken Samosas, Cilantro Yoghurt Dip	18

SALAD AND VEGETARIAN

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp+ 12, Sea Trout+ 10, Chicken +8</i>	20
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	26
Roasted Fall Vegetables, Steamed Rice, Red Curry	25

PASTA

Pappardelle, Mushroom Bolognese, Pecorino, Chili Oil	25
Caserecce, Fennel Sausage, Broccoli Rabe, Pecorino	24
Tagliolini, Maine Lobster, Fragrant Tomato Sauce, Pickled Chili	45

PIZZA

Black Truffle and Fontina Cheese	36
Three Cheese, Asparagus, Pepperoni	25
Tomato, Fresh Mozzarella, Chili and Basil	18

FISH

Roasted Sea Trout, Artichokes, Oyster Mushroom, Toasted Almonds Sesame Emulsion	34
Spice Crusted Red Snapper, Sweet and Sour Broth	36
Roasted Cod, Broccoli Rabe, Spicy Herbal Coconut Broth	40
Wood Fired Lobster, Chili Butter, Shoestring Potatoes	70

MEAT

Crackling Organic Chicken, Spinach, Buttery Hot Sauce	26
Bacon Wrapped Pork Chop, Apple Compote, Caramelized Cabbage Horseradish	40
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	32
Black Tyde Striploin, Gingered Shiitake, Soy Caramel Emulsion	68

SIDES

French Fries	8
Caraflex Cabbage, Grated Horseradish	14
Roasted Broccoli Rabe, Fontina, Prosciutto	15
Grilled Asparagus, Oil Cured Black Olives, Frenz Organic Egg	14

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla-Thien

All prices subject to 10% service charge and prevailing government taxes