

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>Bolla Prosecco, Lychee, Raspberry</i>	18
Yuzu Drop ~ <i>Tried &amp; True Vodka, Cointreau, Lemon, Yuzu and Lemongrass</i>	19
Cucumber Martini ~ <i>Widges Gin, Lemon, Cucumber and Mint</i>	19
Ginger Margarita ~ <i>Arquitecto Tequila, Cointreau, Ginger, Lime</i>	20
Kumquat Mojito ~ <i>Plantation 3 Star Rum, Kumquat, Mint, Soda</i>	19
Passion Fruit Whiskey Fizz ~ <i>Maker's Mark Bourbon, Passion Fruit, Lime</i>	20
Mango Sunrise Sangria ~ <i>Tried &amp; True Vodka, Marques de Caceres, Mango</i>	19
JUICES AND MOCKTAILS	
Ginger-Lime Soda	12
Mint Kumquat ~ <i>Kumquat, Mint, Lime and Soda</i>	12
Basil Lemonade ~ <i>Lemon, Basil, Soda</i>	12
Mango Spritz ~ <i>Mango, Lemon, Basil, Soda</i>	12
Cucumber Spritz ~ <i>Lemon, Cucumber, Mint, Soda</i>	12
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	
Osmanthus Sencha with Passion Fruit	12
Earl Grey Lavender with Strawberry	12
Chamomile Dream with Apple	12
DRAUGHT BEER	
Brickhead Pilsner	16
Road Hog IPA	16
BOTTLE BEER	
Summer Ale Stolen Boat	14
Summer Ale	17
O'Hara's Irish, Stout	17

	GL
<b>CHAMPAGNE &amp; SPARKLING</b>	100ml/125ml
Taittinger Brut Réserve NV	20 / 26
Ruinart Blanc de Blancs Brut NV	33
Bolla Prosecco	15
	GL/CRF
<b>WHITE</b>	150ml/450ml
Luna Estate Sauvignon Blanc 2020 Martinborough, NZ	19 / 51
Weingut Forstmeister Gertz Zilliken Gutswein Riesling 2019 Mosel, DE	21 / 59
Bava Gavi del Comune de Gavi Cor de Chasse Cortese 2018 Piedmont, IT	23 / 62
Maison Chanzy Bourgogne Blanc Les Fortunes Chardonnay 2019 Burgundy, FR	24 / 65
<b>ROSÉ</b>	
Château Minuty M de Minuty Grenache 2019 Provence, FR	20 / 56
<b>RED</b>	
Kaesler Stonehorse Cabernet Sauvignon 2017 Barossa Valley, AU	22 / 60
Château de Beaucastel Côtes-du-Rhône Coudoulet Rouge 2018 Rhône Valley, FR	23 / 62
Avignonesi Vino Nobile di Montepulciano 2016 Tuscany, IT	25 / 70
Fanny Sabre Bourgogne Rouge Pinot Noir 2018 Burgundy, FR	26 / 71

RESERVE SELECTION	GLS
WHITE	
Château La Nerthe Châteauneuf-du-Pape Blanc 2019 Rhône Valley, FR	41
Didier Dagueneau Les Jardins de Babylone Sec 2015 Jurançon, FR	45
Domaine Chanzy Puligny-Montrachet Les Reuchaux 2018 Burgundy, FR	46
Far Niente Chardonnay 2018 Napa Valley, US	59
RED	
Le Serre Nuove dell'Ornellaia 2017 Bolgheri, IT	42
Torres Mas La Plana Cabernet Sauvignon 2015 Penedès, Spain	48
Les Angelots de Gracia 2007 Saint-Emilion, FR	50
Au Bon Climat Knox Alexander Pinot Noir 2015 Santa Maria Valley, US	52
SWEET	
Baron Bornemisza Tokaji Aszú 6 Puttonyos 2007 Tokaji, HU	42

SET LUNCH

3 Courses 45

STARTERS

Guacamole with Peas, Warm Crunchy Tortillas

Heirloom Tomatoes and Fresh Mozzarella, Basil and Lemongrass Infusion

Pea Soup with Carrots, Chilies and Mint

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

Spiced Chicken Samosas, Cilantro Yoghurt Dip

MAINS

Rigatoni Pasta with Meatballs, Smoked Tomato

Three Cheese Pizza with Asparagus, Ramps and Prosciutto

Bouquet of Spring Vegetables, Sunflower Seed-Mustard Emulsion, Quinoa

Roasted Salmon, Artichokes, Mushrooms and Sesame Emulsion

Parmesan Crusted Chicken, Buttery Asparagus, Basil

Veal Milanese, Warm Potato Salad with Sugar Snap Peas and Horseradish

Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries +8

DESSERTS

Lemon Basque Tart, Blueberries, Crème Fraîche

Butterscotch Pudding, Sea Salt Caramel, Crème Fraîche

Choice of 2 Scoops Sorbet / Ice Cream

BEVERAGES 15 each

Brickhead Pilsner

Lychee Raspberry Bellini

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

Marques de Caceres Verdejo 2019, Rueda, ES

Château Minuty M de Minuty Rosé 2019, Provence, FR

Avignonesi Toscana Rosso 2015, Tuscany, IT

## 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
Steak Tartare, Fries	35

## STARTERS

Guacamole with Peas, Warm Crunchy Tortillas	20
Warm Asparagus Vinaigrette with Morels and Fine Herbs	25
Heirloom Tomatoes and Fresh Mozzarella, Basil and Lemongrass Infusion	25
Pea Soup with Carrots, Chilies and Mint	16
Crab Salad, Avocado, Russian Dressing	26
Lightly Fried Shrimp, Grated Bottarga, Lemon and Aioli	22
Spiced Chicken Samosas, Cilantro Yoghurt Dip	18
Foie Gras Terrine, Green Beans, Lemon Vinaigrette	32

## SALAD AND VEGETARIAN

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons Add Shrimp+12, Sea Trout+10, Chicken +8	20
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	26
Bouquet of Spring Vegetables, Sunflower Seed-Mustard Emulsion, Quinoa	26

## PASTA

Tagliatelle, Pistachio Pesto, French Beans, Cherry Tomatoes	28
Rigatoni with Meatballs, Smoked Tomato	28
Tagliolini, Maine Lobster, Fragrant Tomato Sauce, Pickled Chili	45

## PIZZA

Tomato, Fresh Mozzarella, Chili and Basil	18
Three Cheese, Asparagus, Ramps, Prosciutto	28
Black Truffle and Fontina Cheese	36

## FISH

Roasted Salmon, Artichokes, Morels and Sesame Emulsion	35
Spice Crusted Red Snapper, Sweet and Sour Broth	36
Sauteed Scallops, Carrots, Lemon-Leek Emulsion	38
Wood Fired Lobster with Oregano and Chili	88

## MEAT

Parmesan Crusted Chicken, Buttery White Asparagus, Basil	33
Veal Milanese, Warm Potato Salad with Sugar Snap Peas and Horseradish	28
Grilled Pork Chop with Four Spices, Roasted Cauliflower Mandarin-Pineapple Compote	40
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	32

SIMPLY COOKED

Black Tyde Striploin <i>Served with Onion Jus, Horseradish Condiment</i>	65
Pinnacle Tenderloin <i>Served with Onion Jus, Horseradish Condiment</i>	68
Mauri Lamb Chops <i>Served with Cucumber Yoghurt</i>	45

Add On :

Seared Foie Gras	24
Half Lobster	38

SIDES

Potato Purée	8
French Fries	8
Roasted Cauliflower, Turmeric Tahini, Pistachio Gremolata	14
Market Carrots, Roasted Garlic, Paprika	14
Grilled Asparagus, Oil Cured Black Olives, Free Range Egg	14