

COCKTAILS

Lychee Raspberry Bellini ~ <i>Bolla Prosecco, Lychee, Raspberry</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>	19
Ginger Margarita ~ <i>Arquitecto Tequila, Cointreau, Ginger, Lime</i>	20
Kumquat Mojito ~ <i>Plantation 3 Star Rum, Kumquat, Mint, Soda</i>	19
Banana Old Fashion ~ <i>Ron Zacapa 23, Infused Banana</i>	22
Passion Fruit Whiskey Fizz ~ <i>Maker's Mark Bourbon, Passion Fruit, Lime</i>	20
Mango Sunrise Sangria ~ <i>Tried & True Vodka, Marques de Caceres, Mango</i>	19
Rose Sangria ~ <i>Torresella, Strawberry, Grapefruit, Green Apple, Grape</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
Pearl of Orient with Lychee	12
Earl Grey, Lavender with Strawberry	12
Chamomile Dream with Apple	12

DRAUGHT BEER

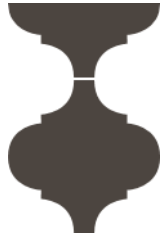
Brickhead Pilsner	16
Road Hog IPA	16

BOTTLE BEER

Summer Ale Stolen Boat	14
O'Hara's Irish, Stout	17

	GL
SPARKLING	100ml/125ml
Taittinger Brut Réserve NV Champagne, FR	20 / 26
Ruinart Blanc de Blancs Brut NV Champagne, FR	33
Bolla Prosecco Superiore di Valdobbiadene Brut NV Veneto, IT	15
	GL/CRF
WHITE	
150ml/450ml	
Pieropan Soave Classico Garganega Trebbiano di Soave 2019 Veneto, IT	19 / 54
Luna Estate Sauvignon Blanc 2020 Martinborough, NZ	20 / 56
Astrolabe Wrekin Vineyard Chenin Blanc 2017 Marlborough, NZ	22 / 60
Como Estate Reserve Chardonnay 2019 Margaret River, AU	22 / 60
ROSÉ	
Château Minuty M de Minuty Grenache 2019 Provence, FR	20 / 56
RED	
Miguel Torres Cordillera Cabernet Sauvignon 2018 Maipo Valley, CL	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	
M Chapoutier Condrieu Invitare Viognier 2018 Rhône Valley, FR	45
Maison Chanzy Puligny-Montrachet Les Reuxaux 2018 Burgundy, FR	46
Far Niente Chardonnay 2018 Napa Valley, US	59
RED	
Tasca d'Almerita Vigna San Francesco Cabernet Sauvignon 2017 Sicily, IT	35
Domaine des Perdrix Nuits-Saint-Georges Pinot Noir 2017 Burgundy, France	46
Bodega Y Viñedos Monteviejo Lindaflor Malbec 2012 Valle de Uco, AR	48
Château Sociando-Mallet 2006 Haut-Medoc, FR	58
SWEET	
Baron Bornemisza Tokaji Aszú 6 Puttonyos 2007 Tokaji, HU	42



TASTE OF DEMPSEY Chef's Tasting Menu for 2

Egg Toast Caviar

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze

Taittinger Brut Reserve NV

Stracciatella with Manjimup Truffles and Toast

Octopus a la Plancha, Green Olive-Citrus Dressing, Capers, Mint and Arugula

Cavatelli with Corn and Chanterelle Mushrooms

Maison Chanzy Bourgogne Blanc Les Fortunes 2019

Spice Crusted Red Snapper, Sweet and Sour Broth

Black Tyde Striploin, Broccoli Rabe, Sesame, Basil, Sriracha Butter

Aequorea Seafarer Pinot Noir 2015

Mango Tapioca Pudding with Mango Sorbet

Warm Chocolate Cake with Vanilla Ice Cream

Chateau Roumieu Haut Placey Sauternes 2016

120++ per person

Wine Pairing 70++ per person

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 and Truffle Cheese Fritters	35

STARTERS

Guacamole with Peas, Warm Crunchy Tortillas	20
Tomato Gazpacho, Summer Flavors and Olive Oil	15
Warm Asparagus, Chanterelle Vinaigrette, Hazelnuts and Mache	22
Stracciatella with Manjimup Truffles and Toast	28
Crab Salad, Avocado, Russian Dressing	26
Octopus a la Plancha, Green Olive-Citrus Dressing, Capers Mint and Arugula	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
Bouquet of Summer Vegetables, Sunflower Seed-Mustard Emulsion, Quinoa	26

PASTA

Cavatelli with Corn and Chanterelle Mushrooms	26
Rigatoni with Meatballs, Smoked Tomato	28
Tagliolini with Crab, Cherry Peppers and Mint	33

PIZZA

Tomato, Fresh Mozzarella, Chili and Basil	18
Black Truffle and Fontina Cheese	36
Gold Bar Squash and Chorizo	28

FISH

Roasted Salmon, Caramelized Fennel, Potato Purée Fragrant Herbal Nage	35
Spice Crusted Red Snapper, Sweet and Sour Broth	36
Seared Scallops with Crushed Tomatoes, Basil and Olive Oil	40
Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes	40

MEAT

Crackling Chicken, Creamed Corn, Habanero Sauce	26
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette	28
Butterflied Pork Chop, Gem Lettuce, Sweet Chili Relish	40
Grilled Lamb Chops with Crunchy Summer Garnishes, Cucumber Yoghurt	48
Westholme Beef Tenderloin, Broccoli Rabe, Sesame, Basil, Sriracha Butter	88
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	32
Cote de Boeuf 1kg with Choice of 2 Sides	188

SIMPLY COOKED

Black Tyde Striploin served with Superior Beef Jus	65
Westholme Beef Tenderloin served with Superior Beef Jus	85
Mauri Lamb Chops served with Cucumber Yoghurt	45

SIDES

Potato Purée or French Fries	8
Roasted Cauliflower, Turmeric Tahini, Pistachio Gremolata	14
Sautéed Corn, Chili Butter, Chives	12
Broccolini, Lemon, Garlic, Parmesan	12