

## ALA CARTE TAKEAWAY MENU

### STARTERS

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	15
Guacamole with Peas, Warm Crunchy Tortillas	15
Tomato Gazpacho, Summer Flavors and Olive Oil	13
Warm Asparagus, Chanterelle Vinaigrette, Hazelnuts and Mache	20
Stracciatella with Manjimup Truffles and Toast	24
Crab Salad, Avocado, Russian Dressing	24
Spiced Chicken Samosas, Cilantro Yoghurt Dip	18

### SALAD AND VEGETARIAN

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp +8, Sea Trout +8, Chicken +5, Avocado +5</i>	15
Warm Shrimp Salad, Avocado, Champagne Vinegar Dressing	22
Bouquet of Summer Vegetables, Sunflower Seed-Mustard Emulsion, Quinoa	18

### PASTA

Cavatelli with Corn and Chanterelle Mushrooms	24
Rigatoni with Meatballs, Smoked Tomato	18
Tagliolini with Crab, Cherry Peppers and Mint	31

### PIZZA

Tomato, Fresh Mozzarella, Chili and Basil	15
Black Truffle and Fontina Cheese	32
Gold Bar Squash and Chorizo	22

### FISH

Roasted Salmon, Caramelized Fennel, Potato Purée and Fragrant Herbal Nage	33
Crispy Fish with Saffron Aioli and Spring Peas	26
Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes	38

Chef Jean-Georges Vongerichten  
Executive Chef Lisa Revilla-Thien  
Prices are subject to 7% GST

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Mon to Sun, including Public Holidays  
11:00am – 9:00pm (last order 9:00pm)

## ALA CARTE TAKEAWAY MENU

### MEAT

Crackling Chicken, Creamed Corn, Habanero Sauce	24
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette	26
Butterflied Pork Chop, Gem Lettuce, Sweet Chili Relish	38
Cheeseburger, Cheddar, Lettuce, Pickles	20
Mauri Lamb Chops served with Cucumber Yoghurt	35
Beef Striploin, Gingered Shiitake, Soy Caramel Emulsion	35

### SIDES

French Fries	8
Potato Purée	8
Roasted Cauliflower, Turmeric Tahini, Pistachio Gremolata	10
Sautéed Corn, Chili Butter, Chives	10
Broccoli, Lemon, Garlic, Parmesan	10

### SWEETS

Blueberry Lemon Basque Tart, Crème Fraîche, Blueberries	10
Cookies Trio (Triple Chocolate, Chocolate Chip, Chewy Oatmeal Raisin)	10
Salted Caramel Ice Cream Sundae, Popcorn, Peanuts, Hot Fudge	12
Crème Fraîche Cheesecake, Glazed Cherries	14
Apricot Crumble	12
Brown Butter Carrot Cake, Cream Cheese Frosting	10
Chocolate Malt Ganache Cake, Marshmallow Frosting	10

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## FAMILY PLATTER TAKEAWAY MENU

### FAMILY PLATTERS

3 - 4 Pax (choice of 2 starters, 3 mains and 2 sweets)	120
6 - 8 Pax (choice of 4 starters, 6 mains and 4 sweets)	220

### STARTERS

Guacamole with Peas, Warm Crunchy Tortillas  
Warm Asparagus, Chanterelle Vinaigrette, Hazelnuts and Mache  
Spiced Chicken Samosas, Cilantro Yoghurt Dip  
Crispy Sushi, Chipotle Mayonnaise and Soy Glaze  
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons  
Warm Shrimp Salad, Avocado, Champagne Vinegar Dressing (+5)

### MAINS

Bouquet of Spring Vegetables, Sunflower Seed-Mustard Emulsion, Quinoa  
Rigatoni Pasta with Meatballs, Smoked Tomato  
Tomato with Mozzarella, Chili and Basil Pizza  
Gold Bar Squash and Chorizo Pizza  
Crispy Fish with Saffron Aioli and Spring Peas  
Roasted Salmon, Caramelized Fennel, Potato Purée and Fragrant Herbal Nage  
Crackling Chicken, Creamed Corn, Habanero Sauce  
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette  
Butterflied Pork Chop, Gem Lettuce, Sweet Chili Relish  
Cheeseburger, Cheddar, Lettuce, Pickles  
Black Truffle and Fontina Cheese Pizza (+5)  
Mauri Lamb Chops, served with Cucumber Yoghurt (+8)  
Beef Striploin, Gingered Shiitake, Soy Caramel Emulsion (+8)

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## FAMILY PLATTER TAKEAWAY MENU

*Add on any SIDE (+8)*

French Fries

Potato Purée

Roasted Cauliflower, Turmeric Tahini, Pistachio Gremolata

Sautéed Corn, Chili Butter, Chives

Broccoli, Lemon, Garlic, Parmesan

### SWEETS

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

Blueberry Lemon Basque Tart, Crème Fraîche, Blueberries

Cookies Trio (Triple Chocolate, Chocolate Chip, Chewy Oatmeal Raisin)

Crème Fraîche Cheesecake, Glazed Cherries (+3)

Apricot Crumble (+3)

## PIZZA SET TAKEAWAY MENU

<b>PIZZA NIGHT SET 1</b>	<b>52</b>
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons	
Tomato with Mozzarella, Chili and Basil Pizza	
Black Truffle and Fontina Cheese Pizza	
Blueberry Lemon Basque Tart, Crème Fraîche, Blueberries	
<b>PIZZA NIGHT SET 2</b>	<b>78</b>
Warm Shrimp Salad, Avocado, Champagne Vinegar Dressing	
Gold Bar Squash and Chorizo Pizza	
Black Truffle and Fontina Cheese Pizza	
Chocolate Malt Ganache Cake, Marshmallow Frosting	
<b>PIZZA AND PASTA SET</b>	<b>68</b>
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons	
Black Truffle and Fontina Cheese Pizza	
Rigatoni Pasta with Meatballs, Smoked Tomato	
Blueberry Lemon Basque Tart, Crème Fraîche, Blueberries	
<b>ADD ON WINE BOTTLE SELECTIONS</b>	
<b>SPARKLING</b>	
Bolla Prosecco Spumante Extra Dry NV, Veneto, IT	45
Montelvini Promosso Brut Rose NV, Veneto, IT	50
<b>WHITE</b>	
Marques de Caceres Verdejo 2019, Rueda, ES	55
La Tunella Pinot Grigio 2019, Friuli, IT	70
<b>ROSE</b>	
Torresella Pinot Grigio Rose 2019, Venezia, IT	55
Chateau Minuty M de Minuty 2019, Provence, FR	68
<b>RED</b>	
Avignonesi Toscana Rosso Sangiovese 2015, Tuscany, IT	55
Coudoulet de Beaucastel GSM 2018, Rhone Valley, FR	75

## 3 COURSE SET MENU

### APPETIZER

Tomato Gazpacho, Summer Flavors and Olive Oil  
Guacamole with Peas, Warm Crunchy Tortillas  
Spiced Chicken Samosas, Cilantro Yoghurt Dip (2 pcs)  
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze  
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons

### MAIN

Bouquet of Spring Vegetables, Sunflower Seed-Mustard Emulsion, Quinoa  
Rigatoni Pasta with Meatballs, Smoked Tomato  
Gold Bar Squash and Chorizo Pizza  
Crispy Fish with Saffron Aioli and Spring Peas  
Roasted Salmon, Caramelized Fennel, Potato Purée and Fragrant Herbal Nage  
Crackling Chicken, Creamed Corn, Habanero Sauce  
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette  
Butterflied Pork Chop, Gem Lettuce, Sweet Chili Relish  
Cheeseburger, Cheddar, Lettuce, Pickles  
Mauri Lamb Chops, served with Cucumber Yoghurt (+8)  
Beef Striploin, Gingered Shiitake, Soy Caramel Emulsion (+8)

### SWEET

#### Pick one Dessert

Chocolate Chip and Chewy Oatmeal Raisin Cookies  
Brown Butter Carrot Cake, Cream Cheese Frosting  
Crème Fraîche Cheesecake, Glazed Cherries (+3)  
Apricot Crumble (+3)

## BOWL AND BENTO TAKEAWAY MENU

### BOWL

18

#### Pick one Base

3 Grain  
Quinoa  
White Rice  
Mixed Greens

#### Pick one Protein

Roasted Salmon with Sesame Emulsion  
Crackling Chicken with Hot Sauce  
Spring Vegetables with Sunflower Seed-Mustard Emulsion  
Pork Chop with Sweet Chili Relish (+4)  
Beef Striploin with Soy Caramel Emulsion (+6)  
Mauri Lamb Chops with Cucumber Yoghurt (+8)

### BENTO

25

#### Pick one Appetizer / Side

Crispy Sushi, Chipotle Mayonnaise, Soy Glaze (2 pcs)  
Samosa, Cilantro Yoghurt Dip (1 pc)  
Roasted Cauliflower, Turmeric Tahini, Pistachio Gremolata  
Broccoli, Parmesan, Lemon  
Sautéed Mixed Mushroom

#### Pick one Base

3 Grain  
Quinoa  
White Rice  
Mixed Greens

#### Pick one Protein

Roasted Salmon with Sesame Emulsion  
Crackling Chicken with Hot Sauce  
Spring Vegetables with Sunflower Seed-Mustard Emulsion  
Pork Chop with Sweet Chili Relish (+4)  
Beef Striploin with Soy Caramel Emulsion (+6)  
Mauri Lamb Chops with Cucumber Yoghurt (+8)

#### Pick one Dessert

Chewy Oatmeal Raisin Cookie  
Brown Butter Carrot Cake, Cream Cheese Frosting  
Blueberry Lemon Basque Tart, Crème Fraîche, Blueberries

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