

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

- Signature Aged Negroni ~ *Table Service* 25
- Lychee Raspberry Bellini 18  
*Bolla Prosecco, Lychee, Raspberry*
- Rose of Sharon 19  
*Ancho Infused Vodka, Suze, Hibiscus Tea, Pomegranate, Lime*
- Cosmopolita 19  
*Tried & True Vodka, Pomegranate, Lime*
- Bell Pepper Martini 20  
*Lemongrass Infused Gin, Dry Vermouth, Red Pepper, Lemon*
- Spiced Plum Margarita 20  
*Arquitecto Tequila, Lime, Spiced Plum*
- Pear Swizzle 19  
*Plantation Pineapple Rum, Pear, Pineapple, Orange*
- Banana Old Fashioned 22  
*Banana Infused Ron Zacapa 23 Rum, Angostura Bitters*
- Concord Whiskey Sour 20  
*Mackintosh Blended, Rosso Vermouth, Concord, Lemon*
- Rosé Sangria 19  
*Torresella, Strawberry, Grapefruit, Green Apple, Grape*

JUICES AND MOCKTAILS

- Spiced Plum Soda 12
- Lychee Raspberry Soda 12
- Basil Lemonade 12
- Mango Spritz 12
- Fresh Coconut 12
- Juice of The Day 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

WINE BY THE GLASS / CARAFE

<b>Champagne</b>	<b>Gls</b>
NV Billecart-Salmon Brut Réserve ~ 40% Pinot Meunier 30% Pinot Noir 30 % Chardonnay	23
NV Taittinger Brut Réserve Brut ~ 48% Pinot Noir 37% Chardonnay 15% Pinot Meunier	18
<b>Sparkling</b>	
NV Bolla Prosecco Superiore di Valdobbiadene Brut NV ~ 100% Glera Veneto, Italy	16
<b>White</b>	<b>Gls /CrF</b>
2018 Neumeyer Finkenberg Pinsons Riesling Alsace, France	21 / 60
2018 Francis Blanchet Pouilly Fumé Kriotine Sauvignon Blanc Loire Valley, France	23 / 62
2020 Como Estate Reserve Chardonnay Margaret River, Australia	24 / 68
2020 Luna Estate Pinot Gris Martinborough, New Zealand	19 / 54
<b>Rosé</b>	
2020 Château de L'escarelle Les Deux Anges Syrah Grenache Cinsault Provence, France	20 / 56
<b>Red</b>	
2016 Avignonesi Vino Nobile di Montepulciano Sangiovese Tuscany, Italy	25 / 70
2018 Fanny Sabre Bourgogne Rouge Pinot Noir Burgundy, France	26 / 71
2018 Château de Beaucastel Côtes-du-Rhône Coudoulet Rouge Rhône Valley, France	23 / 62
2018 Miguel Torres Cordillera Cabernet Sauvignon Maipo Valley, Chile	22 / 60
<b>Sweet</b>	<b>Gls</b>
2016 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, France	18
2017 Bila-Haut M. Chapoutier Banyuls Rimage Grenache Noir Languedoc-Roussillon, France	22



## SOMMELIER SELECTION BY THE GLASS

Poured with Coravin Wine Preservation System

### White

2018 Château Simone Palette Blanc Clairette Grenache Blanc Provence, France	43
2019 Vincent Bouzereau Meursault Burgundy, France	45
2019 Far Niente Chardonnay Napa Valley, USA	59

### Red

2012 Château Lagrange Les Fiefs de Lagrange Saint-Julien, France	40
2017 Domaine Comte Senard Aloxé-Corton Jules Burgundy, France	46

### Sweet

2007 Baron Bornemisza Tokaji Aszú 6 Puttonyos Tokaji, Hungary	42
--	----

SET LUNCH

3 Courses 48

STARTERS

Guacamole with Peas, Warm Crunchy Tortillas

Butternut Squash Minestrone

Stracciatella, Grapes, Figs, Thyme Infused Honey, Toast

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

Spiced Chicken Samosas, Cilantro Yoghurt Dip

MAINS

Rigatoni Pasta with Meatballs, Smoked Tomato

Fresh Figs and Prosciutto Pizza

Tender Fall Vegetables and Green Curry

Roasted Salmon, Kombu Herb Butter, Fingerling Potatoes and Bok Choy

Crackling Chicken, Spinach, Habanero Sauce

Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries, Arugula

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

DESSERTS

Apple Cinnamon Cake with Apple Sorbet

Butterscotch Pudding, Sea Salt Caramel, Crème Fraîche

Choice of 2 Scoops Sorbet / Ice Cream

BEVERAGES 15 each

Brickhead Pilsner

Lychee Raspberry Bellini

Concord Whiskey Sour ~ *Mackintosh Blended, Rosso Vermouth, Concord, Lemon*

Marques de Caceres Verdejo 2019, Rueda, ES

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
Butternut Squash Minestrone	15
Crispy Maitake Mushroom, Golden Garlic-Sesame Crumbs	18
Stracciatella, Grapes, Figs, Thyme Infused Honey, 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
Seared Foie Gras, Poached Persimmon, Lime, Shiso	30

## 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
Tender Fall Vegetables and Green Curry	25

## PASTA

Tagliatelle with Artichokes, Shiitake, White Wine Butter and Basil	26
Tagliolini with Crab, Cherry Peppers and Mint	33
Rigatoni with Meatballs, Smoked Tomato	28

## PIZZA

Tomato, Fresh Mozzarella, Chili and Basil	18
Black Truffle and Fontina Cheese	36
Fresh Figs and Prosciutto	32

## FISH

Roasted Salmon, Kombu Herb Butter, Fingerling Potatoes and Bok Choy	35
Spice Crusted Red Snapper, Sweet and Sour Broth	36
Seared Scallops, Brussel Sprouts, Smoked Bacon, Grainy Mustard Sauce Pear and Chervil	40
Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes	40

MEAT

Crackling Chicken, Spinach, Habanero Sauce	26
Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries, Arugula	28
Prosciutto Wrapped Pork Chop, Wine Glazed Mushrooms	44
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	32
Peppercorn Crusted Wagyu Beef Tenderloin, Potato Gnocchi Brussel Sprouts and Sage	75

SIMPLY COOKED (all served with Shishito and Sriracha Foam)

Tiger Prawns	37
Norwegian Salmon	32
Mauri Lamb Chops	45
Black Tyde Striploin	65
Westholme Beef Tenderloin	72

SIDES

Potato Purée or French Fries	8
Roasted Cauliflower, Golden Crumbs, Fried Egg	15
Brussel Sprouts, Chilies, Mint, Aged Pecorino	12
Broccolini, Lemon, Garlic, Parmesan	12

Chef Jean-Georges Vongerichten  
Executive Chef Lisa Revilla-Thien