

BEVERAGE MENU

BEER 330ml

Stolen Boat Bottle	10
Irish Ohara's Stout	10

COCKTAIL 250ml

Aged Negroni	26
Vanilla Old Fashioned	26
Banana Old Fashioned	33
Five Spice Martinez	26
Espresso Martini	33
Bundle of 3 <i>Aged Negroni, Vanilla Old Fashioned, Five Spice Martinez</i>	70

WATER 750ml

Aqua Panna	5.5
San Pellegrino	5.5

SOFT DRINK 200ml

Fever Tree Indian Tonic (Pack of 4)	12.5
Fever Tree Mediterranean Tonic (Pack of 4)	12.5
Fever Tree Light Tonic (Pack of 4)	12.5

SPARKLING TEA 300ml

Earl Grey Lavender with Strawberry	5.5
Osmanthus Sencha with Passion Fruit	5.5
Pearl of the Orient with Lychee	5.5
Chamomile Dream with Apple	5.5

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WINE MENU

BUBBLES

1996 Dom Perignon Rose Magnum Champagne, France	2500
2000 Cristal Rose Champagne, France	1334
2010 Dom Perignon Brut Champagne, France	319
NV Ruinart Brut Blanc de Blanc Champagne, France	124
NV Taittinger Brut Réserve Champagne, France	96
NV Bolla Prosecco Superiore Conegliano Valdobbiadene Brut Veneto, Italy	66
NV Montelvini Promosso Brut Rosé Veneto, Italy	64

WHITE

2017 Cartuxa Pêra-Manca Antão Vaz Alentejo, Portugal	120
2014 Schieferkopf Lieu-dit Fels Riesling Alsace, France	110
2018 Nadine Ferrand Macon Solutré-Pouilly Chardonnay Burgundy, France	88
2017 Astrolabe Wrekin Vineyard Chenin Blanc Marlborough, New Zealand	75

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WINE MENU

RED

2017 Nickel & Nickel State Ranch Yountville Cabernet Sauvignon Napa Valley, USA	306
2013 Chateau Montviel Merlot Cabernet Blend Pomerol, France	137
2012 Bodega Y Vinedos Lindaflor Malbec Uco Valley, Argentina	131
2018 Bruno Rocca Barbaresco Nebbiolo Piedmont, Italy	131
2016 Bodegas Arzuaga Reserva Tempranillo Ribera del Duero, Spain	113
2018 Fanny Sabre Bourgogne Pinot Noir Burgundy, France	95
2018 Miguel Torres Cordillera Cabernet Sauvignon Maipo Valley, Chile	83
2018 Château de Beaucastel Côtes du Rhône Coudoulet Rouge Rhône Valley, France	83
2018 Avignonesi Toscana Rosso IGT Sangiovese Tuscany, Italy	74

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ALA CARTE TAKEAWAY MENU

STARTERS

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	16
Guacamole with Peas, Warm Crunchy Tortillas	18
Spiced Chicken Samosas, Cilantro Yoghurt Dip <i>Add 1pcs +5</i>	16

SALAD AND VEGETARIAN

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp +10, Sea Trout +8, Chicken +6, Kale +7</i>	18
Warm Shrimp Salad, Avocado, Champagne Vinegar Dressing	24
Tender Fall Vegetables and Green Curry	23

MAINS

Black Truffle and Fontina Cheese Pizza	34
Rigatoni with Meatballs, Smoked Tomato	26
Roasted Salmon, Kombu Herb Butter, Fingerling Potatoes and Bok Choy	33
Grilled Tiger Prawns with Shishito and Chili Butter	35
Crackling Chicken, Spinach, Habanero Sauce	24
Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries, Arugula	26
Prosciutto Wrapped Pork Chop, Wine Glazed Mushrooms	42
Roasted Lamb Chops with Smoked Chili Glaze and Broccoli Rabe	46
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	30
Black Tyde Striploin with Shishito and Beef Jus	63

SIDES

French Fries	6
Potato Purée	6
Roasted Cauliflower, Golden Crumbs, Fried Egg	13
Brussel Sprouts, Chilies, Mint, Aged Pecorino	10
Broccoli, Lemon, Garlic, Parmesan	10

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla-Thien

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ALA CARTE TAKEAWAY MENU

SWEETS

Salted Caramel Ice Cream Sundae, Popcorn, Peanuts, Hot Fudge	12
Cinnamon Apple Cake	13
Honey Panna Cotta with Glazed Figs	13
Brown Butter Carrot Cake, Cream Cheese Frosting	10
Cookies Trio (Triple Chocolate, Chocolate Chip, Chewy Oatmeal Raisin)	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)	228

STARTERS

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

MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
 Tender Fall Vegetables and Green Curry
 Black Truffle and Fontina Cheese Pizza (+5)
 Rigatoni Pasta with Meatballs, Smoked Tomato
 Crackling Chicken, Spinach, Habanero Sauce
 Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries, Arugula
 Prosciutto Wrapped Pork Chop, Wine Glaze Mushrooms (+8)
 Roasted Lamb Chops with Smoked Chili Glaze and Broccoli Rabe (+8)
 Cheeseburger, Brie, Black Truffle Mayonnaise
 Black Tyde Striploin served with Beef Jus (+15)

Add on any SIDE (+8)

French Fries
 Potato Purée
 Roasted Cauliflower, Golden Crumbs, Fried Egg
 Brussel Sprouts, Chilies, Mint, Aged Pecorino
 Broccoli, Lemon, Garlic, Parmesan

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FAMILY PLATTER TAKEAWAY MENU

SWEETS

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

Cinnamon Apple Cake (+3)

Honey Panna Cotta with Glazed Figs (+3)

Brown Butter Carrot Cake, Cream Cheese Frosting

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

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BENTO TAKEAWAY MENU

28

BENTO

Pick one Appetizer / Side

Crispy Sushi, Chipotle Mayonnaise, Soy Glaze (2 pcs)
Samosa, Cilantro Yoghurt Dip (1 pc)
Roasted Cauliflower, Golden Crumbs
Brussel Sprouts, Chilies, Mint, Aged Pecorino
Sautéed Mixed Mushroom
Broccoli, Lemon, Garlic, Parmesan

Pick one Base

3 Grain (Wheatberry, Quinoa, Wild Rice)
White Rice
Potato Purée
Mixed Greens

Pick one Protein

Roasted Salmon with Kombu Herb Butter
Wood Fired Tiger Prawns with Chili Butter (+10)
Crackling Chicken with Hot Sauce
2 Pcs Roasted Lamb Chop with Smoked Chili Glaze (+15)
Black Tyde Striploin with Beef Jus (+40)

Pick one Dessert

Chewy Oatmeal Raisin Cookie
Cinnamon Apple Cake (+3)
Brown Butter Carrot Cake, Cream Cheese Frosting

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