

COCKTAILS

Lychee Raspberry Bellini	20
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Yuzu Drop	21
<i>Tried &amp; True Vodka, Cointreau, Lemon, Yuzu and Lemongrass</i>	
Cucumber Martini	21
<i>Widges Gin, Lemon, Cucumber and Mint</i>	
Ginger Margarita	21
<i>Arquitecto Tequila, Cointreau, Ginger, Lime</i>	
Mandarin Mojito	20
<i>Plantation 3 Star Rum, Mint, Lime, Orange, Lemon</i>	
Tropical Old Fashioned	22
<i>Banana Infused Ron Zacapa 23 Rum, Pineapple, Angostura Bitters</i>	
Coffee Aged Negroni	26
<i>Tanqueray Gin, Campari Infused Coffee, Antica Formula</i>	
Passion Fruit Whiskey Fizz	22
<i>Mackintosh Whisky, Passion Fruit, Lime</i>	

DRAUGHT BEER

Asahi Super Dry	19
Kronenbourg Blanc	20

NON ALCOHOLIC DRINKS

Ginger Soda	12
Mint Mandarin	12
Lychee Raspberry Soda	12
Basil Lemonade	12
Fresh Coconut	12
Juice of The Day	12

WINE BY THE GLASS / CARAFE

Champagne	100ml   125ml
2010 Dom Perignon Brut	69
NV Krug Grande Cuvée	78
NV Ruinart Blanc de Blancs	33
NV Taittinger Brut Réserve Brut	18   21
NV Billecart-Salmon Brut Réserve	23   26
NV Billecart-Salmon Brut Rosé	34   40

Sparkling

NV Bolla Prosecco Superiore di Valdobbiadene Brut Veneto, Italy	16
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White

	150ml   450ml
2018 Francis Blanchet Pouilly Fumé Kriotine Sauvignon Blanc Loire Valley, France	23   62
2019 Josmeyer Mise du Printemps Pinot Blanc Alsace, France	21   60
2019 Fournier Pere & Fils Mmm Grand Cuvée Chenin Blanc Loire Valley, France	20   56
2020 Como Estate Reserve Chardonnay Margaret River, Australia	24   68

Rosé

2020 Château de L'escarelle Les Deux Anges Syrah Grenache Cinsault 20 Coteaux Varois en Provence, France	56
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Red

2016 Château Bechereau Couleur Malbec Montagne-Saint-Émilion, France	23   62
2017 St Francis Merlot Sonoma, USA	24   68
2017 Domaine Montirius Côtes du Rhône Serine Rhône Valley, France	25   70
2018 Fanny Sabre Bourgogne Rouge Pinot Noir Burgundy, France	26   71

Sweet

	Gls
2016 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, France	18
2018 Bila-Haut M. Chapoutier Banyuls Rimage Grenache Noir Languedoc-Roussillon, France	22

SOMMELIER SELECTION BY THE GLASS

White

2018	Domaine Jean-Paul Balland Sancerre Grande Cuvée Sauvignon Blanc	33
	Loire Valley, France	
2018	Château Simone Palette Blanc Clairette Grenache Blanc	43
	Provence, France	
2019	Vincent Bouzereau Meursault Chardonnay	45
	Burgundy, France	

Red

2011	Tenuta Cucco Cerrati Vigna Cucco Barolo Riserva	55
	Piedmont, Italy	
2012	Château Olivier Cabernet Sauvignon Merlot	43
	Pessac-Leognan, France	
2017	Domaine Comte Senard Aloxe-Corton Jules Pinot Noir	46
	Burgundy, France	
2017	Domaine des Perdrix Nuits-Saint-Georges	46
	Burgundy, France	

Sweet

NV	Mas Amiel Maury 40 Ans d'Âge	38
	Languedoc-Rousillon, France	

SET LUNCH

*3 Courses 48*

STARTERS

Guacamole with Peas, Warm Crunchy Tortillas  
Stracciatella, Cherry Tomato, Aged Balsamic, Arugula  
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons  
Crispy Maitake Mushroom, Golden Garlic-Sesame Crumbs  
Beets and Lemon Yogurt Parfait, Raspberries, Crushed Pistachio and Basil

MAINS

Rigatoni Pasta with Meatballs, Smoked Tomato  
Maitake Mushroom, Farm Egg, Garlic, Parsley, Black Pepper Pizza  
Tender Winter Vegetables, Red Curry  
Baked Sea Trout with Truffle Crumbs, Apple Celeriac Puree  
Black Truffle Vinaigrette  
Crackling Chicken, Spinach, Buttery Hot Sauce  
Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries, Arugula  
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries +8

DESSERTS

Almond Cake with Berries, Cassis Sorbet  
Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet  
Choice of 2 Scoops Sorbet / Ice Cream

BEVERAGES 15 each

Asahi Super Dry  
Marques de Caceres Verdejo 2019, Rueda, ES  
Avignonesi Toscana Rosso 2015, Tuscany, IT

CAVIAR CREATION

Egg Caviar	42
Toasted Egg Yolk and Caviar with Herbs	42

CRUDO

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	20
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	32
Steak Tartare, Fries	35

STARTERS

Guacamole with Peas, Warm Crunchy Tortillas	20
Beets and Lemon Yogurt Parfait, Raspberries, Crushed Pistachio and Basil	24
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp+12, Sea Trout+10, Chicken +8</i>	22
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	28
Stracciatella with Black Truffle, Toast	30
Crispy Maitake Mushroom, Golden Garlic-Sesame Crumbs	20
Crab Cake, Celeriac Remoulade, Pink Grapefruit and Ginger	26
Octopus a la Plancha, Green Olive-Citrus Dressing, Capers Mint and Arugula	28
Roasted Foie Gras, Infused Apples and Lime	30

PASTA AND PIZZA

Tagliolini Pasta with Crab, Cherry Peppers and Mint	34
Rigatoni Pasta with Meatballs, Smoked Tomato	29
Tomato, Fresh Mozzarella, Chili and Basil Pizza	20
Black Truffle and Fontina Cheese Pizza	38
Maitake Mushroom, Farm Egg, Garlic, Parsley, Black Pepper Pizza	28

ENTREES

Tender Winter Vegetables, Red Curry	26
Baked Sea Trout with Truffle Crumbs, Apple Celeriac Puree Black Truffle Vinaigrette	38
Spice Crusted Red Snapper, Sweet and Sour Broth	36
Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes	42
Crackling Chicken, Spinach, Buttery Hot Sauce	33
Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries	29
Prosciutto Wrapped Pork Chop, Glazed Mushrooms, Sage	48
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	34

SIMPLY GRILLED

Tiger Prawns	37
Sea Trout	35
Borrowdale Pork Chop	45
Mauri Lamb Chop	45
Black Tyde Striploin	65
USDA Prime Beef Tenderloin	82

SIDES

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

Chef Jean-Georges Vongerichten  
Executive Chef Lisa Revilla-Thien