

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 Taittinger Brut Réserve Champagne, France	96
NV Bolla Prosecco Superiore Conegliano Valdobbiadene Brut Veneto, Italy	66

WHITE

2014 Schieferkopf Lieu-dit Fels Riesling Alsace, France	110
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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
2018 Fanny Sabre Bourgogne Pinot Noir Burgundy, France	95
2018 Miguel Torres Cordillera Cabernet Sauvignon Maipo Valley, Chile	83
2018 Avignonesi Toscana Rosso IGT Sangiovese Tuscany, Italy	74

Prices are subject to 7% GST

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Mon to Sun, including Public Holidays
12:00pm – 2:30pm, 6:00pm – 9:00pm (last order 9:00pm)

ALA CARTE TAKEAWAY MENU

STARTERS

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	18
Guacamole with Peas, Warm Crunchy Tortillas	18
Stracciatella with Black Truffle, Toast	30
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp +10, Sea Trout +8, Chicken +6, Kale +7</i>	20
Warm Shrimp Salad, Avocado, Champagne Vinegar Dressing	26

PASTA AND PIZZA

Tagliolini Pasta with Crab, Cherry Peppers and Mint	34
Rigatoni Pasta with Meatballs, Smoked Tomato	27
Tomato, Fresh Mozzarella, Chili and Basil Pizza	20
Black Truffle and Fontina Cheese Pizza	36
Maitake Mushroom, Garlic, Parsley, Black Pepper Pizza	28

ENTREES

Tender Winter Vegetables, Red Curry	24
Baked Sea Trout with Truffle Crumbs, Apple Celeriac Puree, Black Truffle Vinaigrette	36
Spice Crusted Red Snapper, Sweet and Sour Broth	34
Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes	40
Crackling Chicken, Spinach, Habanero Sauce	31
Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries, Arugula	27
Prosciutto Wrapped Pork Chop, Glazed Mushrooms, Sage	48
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	32

SIMPLY COOKED

Tiger Prawns	37	Sea Trout	35
Borrowdale Pork Chop	45	Mauri Lamb Chop	45
Black Tyde Striploin	63	USDA Prime Beef Tenderloin	82

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SIDES

French Fries

Potato Purée

Roasted Cauliflower, Golden Crumbs, Fried Egg 10

Brussels Sprouts, Chilies, Mint, Aged Pecorino 10

Broccoli, Lemon, Garlic, Parmesan 10

SWEETS

Salted Caramel Ice Cream Sundae, Popcorn, Peanuts, Hot Fudge 15

Almond Cake with Berries 15

Coconut Panna Cotta with Tropical Fruit 15

Brown Butter Carrot Cake, Cream Cheese Frosting 10

Cookies Trio (Triple Chocolate, Chocolate Chip, Chewy Oatmeal Raisin) 10

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla-Thien

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FAMILY PLATTER TAKEAWAY MENU

FAMILY PLATTERS

3 - 4 Pax (choice of 2 starters, 3 mains and 2 sweets)	130
6 - 8 Pax (choice of 4 starters, 6 mains and 4 sweets)	238

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

MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
 Tender Winter Vegetables and Red Curry
 Black Truffle and Fontina Cheese Pizza (+5)
 Rigatoni Pasta with Meatballs, Smoked Tomato
 Crackling Chicken, Spinach, Buttery Hot Sauce
 Veal Milanese, Warm Salad with Sweet Potato, Dried Cranberries, Arugula
 Prosciutto Wrapped Pork Chop, Glaze Mushrooms, Sage (+8)
 Cheeseburger, Brie, Black Truffle Mayonnaise
 Simply Cooked Grilled Lamb Chop served with Sriracha Foam (+8)
 Simply Cooked Black Tyde Striploin served with Sriracha Foam (+15)

Add on any SIDE (+8)

French Fries
 Potato Purée
 Roasted Cauliflower, Golden Crumbs, Fried Egg
 Brussels 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

Almond Cake with Berries (+3)

Coconut Panna Cotta with Tropical Fruit (+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)
Roasted Cauliflower, Golden Crumbs
Brussel Sprouts, Chilies, Mint, Aged Pecorino
Sautéed Mixed Mushroom
Broccoli, Lemon, Garlic, Parmesan

Pick one Base

White Rice
Potato Purée
Mixed Greens

Pick one Protein

Sea Trout with Lemon Hazelnut Vinaigrette
Crackling Chicken with Hot Sauce
2 Pcs Roasted Lamb Chop with Sriracha Foam (+15)
Black Tyde Striploin with Sriracha Foam (+40)

Pick one Dessert

Chewy Oatmeal Raisin Cookie
Almond Cake with Berries (+3)
Brown Butter Carrot Cake, Cream Cheese Frosting

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