

COCKTAILS

Lychee Raspberry Bellini	22
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Yuzu Drop	24
<i>Tried & True Vodka, Cointreau, Lemon, Yuzu and Lemongrass</i>	
Strawberry Lavender Fizz	24
<i>Widges Gin, Rhubarb, Strawberry, Lime, Lavender Bitters</i>	
Tomatillo Daiquiri	24
<i>Plantation Pineapple Rum, Tomatillo, Lime</i>	
Basil Jalapeno Margarita	24
<i>Don Julio Anejo Tequila, Cointreau, Basil, Jalapenos, Lime</i>	
Tropical Old Fashioned	25
<i>Banana Infused Ron Zacapa 23 Rum, Pineapple, Angostura Bitters</i>	
Passion Fruit Whiskey Fizz	24
<i>Maker's Mark Bourbon, Passion Fruit, Lime</i>	

DRAUGHT BEER

Asahi Super Dry	19
Kronenbourg Blanc	20

MOCKTAILS

Lychee Raspberry Soda	13
Passion Fruit Soda	13
Basil Lemonade	13
Fresh Coconut	12
Juice of The Day	12

WINE BY THE GLASS / CARAFE

Sparkling

125ml

NV	Billecart-Salmon Brut Rosé Mareuil-sur-Aÿ, Champagne, France	40
NV	Ruinart Brut Blanc de Blancs Reims, Champagne, France	33
NV	Billecart-Salmon Brut Réserve Mareuil-sur-Aÿ, Champagne, France	26
NV	Taittinger Brut Réserve Reims, Champagne, France	21
NV	Bolla Prosecco Superiore Brut Valdobbiadene, Veneto, Italy	16

White

150ml 450ml

2019	Francis Blanchet Calcite Sauvignon Blanc Pouilly-Fumé, Loire Valley, France	23	62
2020	Como Estate Reserve Chardonnay Margaret River, Western Australia	24	68
2020	Domäne Wachau Federspiel Terrassen Grüner Veltliner Wachau, Niederösterreich, Austria	21	60
2020	Neethlingshof Gewürztraminer Stellenbosch, Western Cape, South Africa	19	53

Rosé

2020	Château de L'escarelle Les Deux Anges Syrah Grenache Côteaux Varois en Provence, France	23	62
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Red

2015	Avignonesi Toscana Rosso Sangiovese Tuscany, Italy	18	52
2017	Domaine Montirius Sérine Syrah Côtes du Rhône, Rhône Valley, France	25	70
2017	Alto Rouge Cabernet Franc Blend Stellenbosch, Western Cape, South Africa	20	56
2018	Fanny Sabre Bourgogne Rouge Pinot Noir Burgundy, France	26	71
2018	Odfjell Orzada Malbec Lontué Valley, Curico Valley, Chile	23	62

SOMMELIER SELECTION BY THE GLASS

Served with Coravin Preservation System

Champagne

2012	Dom Pérignon Brut Épernay, Champagne, France	69
NV	Krug Brut Grande Cuvée Reims, Champagne, France	78

White

2018	Domaine Jean-Paul Balland Grande Cuvée Sancerre, Loire Valley, France	33
2019	Vincent Bouzereau Chardonnay Meursault, Burgundy, France	45
2019	Sylvain Bzikot Chardonnay Chassagne-Montrachet 1er Cru Morgeot, Burgundy, France	50

Orange

2019	La Stoppa Ageno Malvasia Ortrugo Trebbiano Emilia, Emilia-Romagna, Italy	33
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Red

2012	Château Olivier Cabernet Sauvignon Blend Pessac-Léognan Crus Classés De Graves, Bordeaux, France	43
2015	Couvent des Jacobins Merlot Blend Saint-Émilion Grand Cru Classe, Bordeaux, France	42

Sweet

NV	Mas Amiel 40 Ans d'Âge Maury, Languedoc-Rousillon, France	38
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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
Madai Ceviche, Rhubarb Juice, Red Onion, Avocado, Chili and Cilantro	25

STARTERS

Guacamole with Peas, Warm Crunchy Tortillas	20
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp+12, Sea Trout+10, Chicken +8</i>	22
Burrata with Rhubarb Compote, Black Pepper and Basil	28
Heart of Lettuce, Blue Cheese Dressing, Spring Peas, Crispy Bacon, Mint	24
Crab Lettuce Cups, Avocado-Yuzu Puree	26
Sweet Pea Soup with Parmesan Foam	18
Everything Crusted Calamari, Avocado-Jalapeno Salsa Verde	22
Grilled Octopus, Preserved Lemon-Calabrian Chili Dressing, Shaved Fennel	26
Spiced Chicken Samosas, Cilantro Yoghurt Dip	18

PASTA AND PIZZA

Angel Hair with Asparagus and Shiitake Mushrooms	26
Orecchiette with Shrimp Scampi, Calabrian Chili and Kale	34
Asparagus, Ramp and Bacon Pizza	28
Tomato, Garlic and Arugula Pizza, Calabrian Chili	22
Black Truffle and Fontina Cheese Pizza	38

ENTREES

Roasted Sea Bass, Spring Garlic Lemon Nage, Fava Beans, Artichokes	40
Seared Sea Trout, Sweet and Sour Carrot Sauce with Basil	34
Grilled Prawns, Assorted Spring Peas with Shallots, Smoked Butter and Lime	42
Crackling Chicken, Spinach, Buttery Hot Sauce	33
SRF Pork Chop with Smoked Chili Glaze, Asparagus, Sweet Onions	56
Bacon-Cheddar Cheeseburger, Russian Dressing and Housemade Pickles	32
USDA Prime Beef Ribeye and Spring Vegetables, Salsa Verde with Lime	82

SIMPLY GRILLED

Tiger Prawns	38
Snake River Farm Pork Chop	52
Maimoa Lamb Chops	48
USDA Prime Beef Ribeye	78
Tajima Striploin MB8	98

SAUCES

Salsa Verde	3
Black Peppercorn Condiment	
Superior Beef Jus	



SIDES

French Fries	12
Potato Purée	12
Spring Peas, Fava Beans and Ramps	15
Grilled Asparagus, Black Olive Dressing, Farmed Egg, Herbs	15

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla-Thien