

COCKTAILS

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

NEGRONI'S 27

JG Negroni <i>Tanqueray 10 Gin, Campari, Antica Formula Sweet Vermouth, Orange Bitter</i>
Vida Negroni <i>Del Maguey Vida Mezcal, Fino Cherry, Dolin Dry Vermouth, Fernet Vallet</i>
Cynar Negroni <i>Sipsmith Gin, Cynar, Dolin Dry Vermouth</i>
Lemongrass Raspberry Negroni ~ <i>Tanqueray Gin Infuse lemongrass, Martini Rosso, Chambord</i>
Cacao Negroni <i>St Laurent Gin infuse Cacao, Campari, Antica Formula Sweet Vermouth</i>
Bananagroni <i>Terai Gin, Campari, Dolin Dry Vermouth infuse Banana</i>
Coffee Negroni <i>Widges Gin, Campari infuse coffee, Campari</i>

DRAUGHT BEER

Asahi Super Dry	19
Kronenbourg Blanc	20

BOTANICAL

Vieux ~ <i>Ovant Royal, Vieux Nectar</i>	16
Green Peas ~ <i>Seedlip Garden 108, Green Peas Nectar, Fresh Coconut, Lemon</i>	16
Choco Chima ~ <i>Seedlip Spice 94, Passion Fruit Nectar, Chocolate Chili, Lime</i>	16
Pina & Rosa ~ <i>Pina & Rosa Shrub, Soda</i>	16

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	Krug Brut Grande Cuvée Reims, Champagne, France	78
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

Premium White		150ml
	<i>Served with Coravin Preservation System</i>	
2019	Sylvain Bzikot Chardonnay Chassagne-Montrachet 1er Cru Morgeot, Burgundy, France	50

White		450ml	150ml
2019	Francis Blanchet Calcite Sauvignon Blanc Pouilly-Fumé, Loire Valley, France	62	23
2020	Como Estate Reserve Chardonnay Margaret River, Western Australia	68	24
2020	Domäne Wachau Federspiel Terrassen Grüner Veltliner Wachau, Niederösterreich, Austria	60	21
2020	Neethlingshof Gewürztraminer Stellenbosch, Western Cape, South Africa	53	19

Rosé		450ml	150ml
2020	Château de L'escarelle Les Deux Anges Syrah Grenache Côteaux Varois en Provence, France	62	23

Premium Red	150ml
<i>Served with Coravin Preservation System</i>	
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
Red	450ml 150ml
2015 Avignonesi Toscana Rosso Sangiovese Tuscany, Italy	52 18
2017 Domaine Montirius Sérine Syrah Côtes du Rhône, Rhône Valley, France	70 25
2017 Alto Rouge Cabernet Franc Blend Stellenbosch, Western Cape, South Africa	56 20
2018 Fanny Sabre Bourgogne Rouge Pinot Noir Burgundy, France	71 26
2018 Odfjell Orzada Malbec Lontué Valley, Curico Valley, Chile	62 23
Orange	150ml
<i>Served with Coravin Preservation System</i>	
2019 La Stoppa Ageno Malvasia Ortrugo Trebbiano Emilia, Emilia-Romagna, Italy	33
Sweet Wine	90ml
2018 Bila-Haut M. Chapoutier Rimage Grenache Noir Banyuls, Languedoc-Roussillon, France	22
2019 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France	18

SET LUNCH

3 Courses 55

STARTERS

Madai Ceviche, Rhubarb Juice, Red Onion, Avocado, Chili and Cilantro +5
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Burrata with Rhubarb Compote, Black Pepper and Basil
Crab Lettuce Cups, Avocado-Yuzu Puree
Sweet Pea Soup with Parmesan Foam
Spiced Chicken Samosa, Cilantro Yoghurt Dip

MAINS

Angel Hair with Asparagus and Shiitake Mushrooms
Tomato, Garlic and Arugula Pizza, Calabrian Chili
Grilled Prawns, Assorted Spring Peas with Shallots, Smoked Butter and Lime +15
Seared Sea Trout, Sweet and Sour Carrot Sauce with Basil
Crackling Chicken, Spinach, Buttery Hot Sauce
SRF Pork Chop with Smoked Chili Glaze, Asparagus, Sweet Onions +18
Bacon-Cheddar Cheeseburger, Russian Dressing and Housemade Pickles

DESSERTS

Rhubarb Basque Tart, Strawberry Sorbet
Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet
Choice of 2 Scoops Sorbet / Ice Cream

BEVERAGES 15 each

Asahi Super Dry
Miguel Torres San Medin Sauvignon Blanc 2019, Central Valley, Chile
Avignonesi Toscana Rosso 2015, Tuscany, Italy

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
Three Cheese, Asparagus, Salami 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	46
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 Ribeye and Spring Vegetables, Salsa Verde with Lime	95

SIMPLY GRILLED

Tiger Prawns	42
Snake River Farm Pork Chop	52
Maimoa Lamb Chops	48
USDA Prime Beef Ribeye	92
Tajima Striploin MB8	110

SAUCES	3
Salsa Verde	
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