

WINE MENU

BUBBLES

1996	Dom Perignon Rose Magnum Epernay, Champagne, France	3000
2000	Cristal Rose Reims, Champagne, France	1600
NV	Taittinger Brut Réserve Reims, Champagne, France	118
NV	Bolla Prosecco Superiore Conegliano Valdobbiadene Brut Veneto, Italy	80

WHITE

2014	Schieferkopf Lieu-dit Fels Riesling Alsace, France	170
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RED

2013	Chateau Montviel Merlot Cabernet Blend Pomerol, Bordeaux, France	220
2012	Bodega Y Vinedos Monteviejo Lindaflor Malbec Uco Valley, Mendoza, Argentina	215
2018	Bruno Rocca Nebbiolo Barbarresco, Piedmont, Italy	205
2018	Fanny Sabre Bourgogne Pinot Noir Burgundy, France	115
2018	Miguel Torres Cordillera Cabernet Sauvignon Maipo Valley, Central Valley, Chili	100
2015	Avignonesi Toscana Rosso Sangiovese Tuscany, Italy	85

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	20
Guacamole with Peas, Warm Crunchy Tortillas	20
Burrata with Rhubarb Compote, Black Pepper and Basil	28
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp +10, Sea Trout +8, Chicken +6, Kale +7</i>	22

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 COOKED

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

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SIDES

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

SWEETS

Salted Caramel Ice Cream Sundae, Popcorn, Peanuts, Hot Fudge	15
Rhubarb Basque Tart	15
Coconut Panna Cotta with Tropical Fruit	15
Brown Butter Carrot Cake, Cream Cheese Frosting	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)	150
6 - 8 Pax (choice of 4 starters, 6 mains and 4 sweets)	275

STARTERS

Guacamole with Peas, Warm Crunchy Tortillas
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Heart of Lettuce, Blue Cheese Dressing, Spring Peas, Crispy Bacon, Mint
Crispy Sushi, Chipotle Mayonnaise and Soy Glaze

MAINS

Black Truffle and Fontina Cheese Pizza (+5)
Angel Hair with Asparagus and Shiitake Mushrooms
Seared Sea Trout, Sweet and Sour Carrot Sauce with Basil
Grilled Prawns, Assorted Spring Peas with Shallots, Smoked Butter and Lime
Crackling Chicken, Spinach, Buttery Hot Sauce
SRF Pork Chop with Smoked Chili Glaze, Asparagus, Sweet Onions +20
Bacon-Cheddar Cheeseburger, Russian Dressing and Housemade Pickles
Simply Cooked Maimoa Lamb Chops served with Sriracha Foam +15
Simply Cooked USDA Prime Ribeye served with Sriracha Foam +45

Add on any SIDE (+10)

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

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FAMILY PLATTER TAKEAWAY MENU

SWEETS

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

Rhubarb Basque Tart (+3)

Coconut Panna Cotta with Tropical Fruit (+3)

Brown Butter Carrot Cake, Cream Cheese Frosting

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BENTO TAKEAWAY MENU

BENTO

28

Pick one Appetizer / Side

Crispy Sushi, Chipotle Mayonnaise, Soy Glaze (2 pcs)

Spring Peas Fava Beans and Ramps

Sautéed Mixed Mushroom

Grilled Asparagus, Black Olive Dressing, Farmed Egg, Herbs

Pick one Base

White Rice

Potato Purée

Mixed Greens

Pick one Protein

Seared Sea Trout, Sweet and Sour Carrot Sauce with Basil

Crackling Chicken with Hot Sauce

2 Pcs Roasted Maimoa Lamb Chop with Sriracha Foam +15

Pick one Dessert

Rhubarb Basque Tart (+3)

Brown Butter Carrot Cake, Cream Cheese Frosting

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