

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
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, Carpano Antica Formula Sweet Vermouth, Orange Bitters</i>
Vida Negroni <i>Del Maguey Vida Mezcal, Fino Sherry, Martini Rosso, Fernet Vallet</i>
Cynar Negroni <i>Sipsmith Gin, Cynar, Dolin Dry Vermouth</i>
Lemongrass Raspberry Negroni <i>Lemongrass Infused Tanqueray Gin, Martini Rosso, Chambord</i>
Cacao Negroni <i>St Laurent Gin, Cacao Infused Campari, Carpano Antica Formula Sweet Vermouth</i>
Coffee Negroni <i>Widges Gin, Coffee Infused Campari, Martini Rosso</i>
Bananagroni <i>Terai Gin, Campari, Banana Infused Dolin Dry Vermouth</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 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

Served with Coravin Preservation System

2019	Sylvain Bzikot Chardonnay Chassagne-Montrachet 1er Cru Morgeot, Burgundy, France	50
2020	Le Vieux Donjon Blanc Châteauneuf-du-Pape, Rhône Valley, France	45

White 450ml 150ml

2019	Francis Blanchet 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
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Premium Red 150ml

Served with Coravin Preservation System

2009	Etude Cabernet Sauvignon Napa Valley, California, USA	65
2012	Château Olivier Cabernet Sauvignon Blend Pessac-Léognan Cru Classé De Graves, Bordeaux, France	43
2015	Louis Jadot Les Charmes Pinot Noir Chambolle-Musigny 1er Cru, Burgundy, France	60
2015	Couvent des Jacobins Merlot Blend Saint-Émilion Grand Cru Classé, 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	Odfjell Orzada Malbec Lontué Valley, Curico Valley, Chile	62	23
2019	Louis Jadot Bourgogne Côte d'Or Pinot Noir Burgundy, France	71	26
2020	Predator Old Vine Zinfandel Lodi, California, USA	71	26

Sweet 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

Hamachi, Lettuce Heart, Avocado, Soy-Chili Dressing, Nuts and Seeds +5
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Burrata, Strawberry Jam, Arugula, Balsamic
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

Toasted Almond Panna Cotta, Glazed Apricot, Apricot Sorbet
Blueberry Basque Tart, Crème Fraîche
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



Executive Chef Lisa Revilla-Thien

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
Hamachi, Lettuce Heart, Avocado, Soy-Chili Dressing, Nuts and Seeds	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, Strawberry Jam, Arugula, Balsamic	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
Fritto Misto Salad with Calamari, Shrimp, Whitebait, Lettuce Hearts Remoulade Dressing	24
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, Broccolini, Asparagus, Spiced Jade Sauce	50
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, Roasted Carrots, Miso Mustard	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

All prices subject to 10% service charge and prevailing government taxes

SAUCES 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