

ALA CARTE TAKEAWAY MENU

STARTERS			
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze			20
Guacamole with Peas, Warm Crunchy Tortillas			20
Burrata, Strawberry Jam, Arugula, Balsamic			28
Kale and Broccoli Salad, Soft Boiled Egg, Add Shrimp +10, Sea Trout +8, Chicken +6,		ns	22
PASTA AND PIZZA			
Angel Hair with Asparagus and Shiitake Mushrooms			
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 COOKED			
Tiger Prawns	42	Snake River Farm Pork Chop	52
Maimoa Lamb Chops	48	USDA Prime Beef Ribeye	92
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Tajima Striploin MB8	110		



SIDES French Fries	12
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Potato Purée	12
Spring Peas, Fava Beans and Ramps	15
Grilled Asparagus, Black Olive Dressing, Farmed Egg, Herbs	15
SWEETS	
Blueberry Basque Tart	15
Toasted Almond Panna Cotta, Glazed Apricot	15
Chaesacake with Glazed Charries	15

Chef Jean-Georges Vongerichten Executive Chef Lisa Revilla-Thien



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

Chef Jean-Georges Vongerichten Executive Chef Lisa Revilla-Thien

Prices are subject to 7% GST



FAMILY PLATTER TAKEAWAY MENU

SWEETS
Blueberry Basque Tart
Toasted Almond Panna Cotta, Glazed Apricot (+3)
Cheesecake with Glazed Cherries (+3)

Chef Jean-Georges Vongerichten Executive Chef Lisa Revilla-Thien

Prices are subject to 7% GST



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

Blueberry Basque Tart (+3) Cheesecake with Glazed Cherries (+3)

Chef Jean-Georges Vongerichten Executive Chef Lisa Revilla-Thien

Prices are subject to 7% GST