

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
Sucrine and Arugula Salad, Avocado and Spicy Corn Vinaigrette	22
Burrata with Heirloom Tomatoes and Basil	28
Crab Lettuce Cups, Avocado-Yuzu Puree	26
Crispy Maitake, Calamansi Turmeric Honey, Black Tahini, Togarashi	24
Grilled Octopus, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette	30
Spiced Chicken Samosas, Cilantro Yoghurt Dip	18

PASTA AND PIZZA

Cavatelli with Corn, Chanterelle and Black Pepper	28
Angel Hair 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
Sesame Crusted Sea Trout and Summer Squash, Nasturtium Vinaigrette	36
Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes	48
Crackling Chicken, Creamed Corn, Buttery Hot Sauce	34
Bacon Wrapped SRF Pork Chop, Glazed Apricot, Caramelized Cabbage	58
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	34
USDA Prime Ribeye, Roasted Carrots, Miso Mustard	95

SIMPLY GRILLED

Tiger Prawns	44
Snake River Farm Pork Chop	54
Maimoa Lamb Chops	48
USDA Prime Beef Ribeye	92
USDA Prime Tenderloin	96

Prices are subject to 7% GST

SAUCES

3

Miso Mustard

Black Peppercorn Condiment

Superior Beef Jus

SIDES

French Fries

12

Crispy Potatoes, Fresno Dressing

12

Campfire Summer Beans, Smokey Bacon Condiment

15

Sautéed Corn, Jalapeno, Lime

15

SWEETS

Toasted Almond Panna Cotta, Glazed Apricot

15

Blueberry Basque Tart

15

Cheesecake with Glazed Cherries

15

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla-Thien

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Call us at +65 8121 6122 to place your orders
Mon to Sun, including Public Holidays
12:00pm – 2:30pm, 6:00pm – 9:00pm (last order 9:00pm)

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
 Spiced Chicken Samosas, Cilantro Yoghurt Dip
 Crispy Sushi, Chipotle Mayonnaise and Soy Glaze

MAINS

Black Truffle and Fontina Cheese Pizza (+5)
 Cavatelli with Corn, Chanterelle and Black Pepper
 Sesame Crusted Sea Trout and Summer Squash, Nasturtium Vinaigrette
 Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes
 Crackling Chicken, Creamed Corn, Buttery Hot Sauce
 Bacon Wrapped SRF Pork Chop, Glazed Apricot, Caramelized Cabbage +25
 Cheeseburger, Brie, Black Truffle Mayonnaise
 Simply Cooked Maimoa Lamb Chops served with Sriracha Foam +15

Add on any SIDE (+10)

French Fries
 Crispy Potatoes, Fresno Dressing
 Campfire Summer Beans, Smokey Bacon Condiment
 Sautéed Corn, Jalapeno, Lime

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FAMILY PLATTER TAKEAWAY MENU

SWEETS

Blueberry Basque Tart

Toasted Almond Panna Cotta, Glazed Apricot (+3)

Cheesecake with Glazed Cherries (+3)

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