

COCKTAILS

Cucumber 75	24
<i>Bolla Prosecco, Cucumber Lemongrass Widges Gin, Dill, Mint</i>	
Oishii Drop	25
<i>Tried & True Vodka, Giffard Pamplemousse Liqueur, Oishii Strawberry, Lemon</i>	
Savory Sun Gold	25
<i>Lemongrass Infused Widges Gin, Sungold Tomatoes, Lemon, Hellfire Bitters</i>	
Basil Jalapeno Margarita	25
<i>Don Julio Anejo Tequila, Cointreau, Basil, Jalapeno, Lime</i>	
Tropical Old Fashioned	25
<i>Banana Infused Ron Zacapa 23 Rum, Pineapple, Angostura Bitters</i>	
Smoky Peach Sour	25
<i>Peach Infused Bulleit Bourbon, Cynar, Compass Box Peat Monster Whisky, Lemon</i>	

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	Billecart-Salmon Blanc de Blancs Grand Cru Mareuil-sur-Aÿ, Champagne, France	46
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
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

Premium Red 150ml

Served with Coravin Preservation System

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 65

STARTERS

Hamachi, Lettuce Heart, Avocado, Soy-Chili Dressing, Nuts and Seeds +5
Raspberry and Tomato Gazpacho, Summer Flavors, Olive Oil
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Burrata with Heirloom Tomatoes and Basil
Crab Lettuce Cups, Avocado-Yuzu Puree
Crispy Maitake, Calamansi Turmeric Honey, Black Tahini, Togarashi
Grilled Octopus, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette +8

MAINS

Cavatelli with Corn, Chanterelle Mushrooms and Black Pepper
Tomato, Garlic and Arugula Pizza, Calabrian Chili
Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes +15
Sesame Crusted Sea Trout and Summer Squash, Nasturtium Vinaigrette
Crackling Chicken, Creamed Corn, Buttery Hot Sauce
Bacon Wrapped SRF Pork Chop, Glazed Apricot, Caramelized Cabbage +18
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries

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
Miguel Torres Hemisferio Cabernet Sauvignon 2019, Central Valley Chile

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 Hamachi, Lettuce Heart, Avocado, Soy-Chili Dressing, Nuts and Seeds	33
	25

STARTERS

Raspberry and Tomato Gazpacho, Summer Flavors, Olive Oil	18
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, 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 Ribeye	92
USDA Prime Tenderloin	96

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

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla-Thien