

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		46
Mareuil-sur-Aÿ, Champagne, France		
NV Billecart-Salmon Brut Réserve		26
Mareuil-sur-Aÿ, Champagne, France		
NV Taittinger Brut Réserve		21
Reims, Champagne, France		
NV Bolla Prosecco Superiore Brut		18
Valdobbiadene, Veneto, Italy		

Premium White 150ml
Served with Coravin Preservation System

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

White 450ml 150ml

2018 Robert Mondavi Winery Sauvignon Blanc	85	29
Napa Valley, California, USA		
2020 Como Estate Reserve Chardonnay	68	24
Margaret River, Western Australia		
2020 Inama Vin Soave Garganega	66	22
Soave Classico DOC, Veneto, Italy		
2020 Domäne Wachau Federspiel Terrassen Grüner Veltliner	60	21
Wachau, Niederösterreich, Austria		
2021 Ministry of Clouds Riesling	72	24
Clare Valley, South Australia		
2021 Luigi Bosca Finca La Linda Torrontes	63	21
Cafayate Valley, Salta, Argentina		

Rosé 450ml 150ml

2020 Château de L'escarelle Les Deux Anges Syrah Grenache	62	23
Côteaux Varois en Provence, France		

Premium Red 150ml
Served with Coravin Preservation System

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 Château Aney Cabernet Sauvignon Blend Haut-Médoc, Bordeaux, France	78	26
2015 Avignonesi Toscana Rosso Sangiovese Tuscany, Italy	55	20
2017 Torres La Carbonera 'Las Pisadas' Tempranillo Rioja DOCa, Spain	72	24
2017 Domaine Montirius Sérine Syrah Côtes du Rhône, Rhône Valley, France	70	25
2018 Odfjell Orzada Malbec Lontué Valley, Curico Valley, Chile	62	23
2019 Vignoble de Somméré "Aux Concises" Pinot Noir Bourgogne, Burgundy, France	81	27

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
2021 Ceretto I Vignaioli di S. Stefano Moscato d'Asti Moscato d'Asti DOCG, Piedmont, Italy	13

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