

## COCKTAILS

Cucumber 75	24
<i>Bolla Prosecco, Cucumber Lemongrass Widges Gin, Dill, Mint</i>	
Oishii Drop	25
<i>Tried &amp; 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 ~ Ovant Royal, Vieux Nectar	16
Green Peas ~ Seedlip Garden 108, Green Peas Nectar, Fresh Coconut, Lemon	16
Choco Chima ~ Seedlip Spice 94, Passion Fruit Nectar, Chocolate Chili, Lime	16
Pina & Rosa ~ Pina & Rosa Shrub, Soda	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

<b>Sparkling</b>		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	18

<b>Premium White</b>		150ml
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*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

<b>White</b>		450ml	150ml
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2018	Robert Mondavi Winery Sauvignon Blanc Napa Valley, California, USA	85	29
2020	Como Estate Reserve Chardonnay Margaret River, Western Australia	68	24
2020	Inama Vin Soave Garganega Soave Classico DOC, Veneto, Italy	66	22
2020	Domäne Wachau Federspiel Terrassen Grüner Veltliner Wachau, Niederösterreich, Austria	60	21
2021	Ministry of Clouds Riesling Clare Valley, South Australia	72	24
2021	Luigi Bosca Finca La Linda Torrontes Cafayate Valley, Salta, Argentina	63	21

<b>Rosé</b>		450ml	150ml
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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*

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

## 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	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