

COCKTAILS

Lychee Raspberry Bellini	24
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Yuzu Drop	25
<i>Tried & True Vodka, Cointreau, Lemon, Yuzu and Lemongrass</i>	
Cucumber Martini	25
<i>Widges Gin, Lemon, Cucumber and Mint</i>	
Spiced Plum Margarita	25
<i>Vida Mezcal, Spiced Plum, Lime</i>	
Pomegranate Storm	25
<i>Ron Zacapa 23 Rum, Plantation 3 Stars Rum, Pomegranate, Ginger, Lime</i>	
Fig Whisky Sour	25
<i>Fig Infused Bulleit Bourbon, Mission Fig, 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

Kirin Ichiban Lager	20
XPA Pale Ale	19

MOCKTAILS

Vieux ~ <i>Ovant Royal, Vieux Nectar</i>	16
Pina & Rosa ~ <i>Pina & Rosa Shrub, Soda</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
Lychee Raspberry 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	18	
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
2018 Robert Mondavi Winery Sauvignon Blanc Napa Valley, California, USA	85	29
2020 Domaine du Mont-Epin Chardonnay Mâcon-Péronne, Burgundy, France	81	28
2020 Como Estate Reserve Chardonnay Margaret River, Western Australia	72	25
2020 Inama Vin Soave Garganega Soave Classico DOC, Veneto, Italy	66	23
2021 Ministry of Clouds Riesling Clare Valley, South Australia	72	25
2021 Luigi Bosca Finca La Linda Torrontes Cafayate Valley, Salta, Argentina	63	22
Rosé	450ml	150ml
2020 Château d'Esclans Whispering Angel Côtes de Provence, France	72	25

Premium Red		150ml
<i>Served with Coravin Preservation System</i>		
2015 Louis Jadot Les Charmes Pinot Noir		60
Chambolle-Musigny 1er Cru, Burgundy, France		
2015 Couvent des Jacobins Merlot Blend		42
Saint-Émilion Grand Cru Classé, Bordeaux, France		
Red		450ml 150ml
2015 Château Aney Cabernet Sauvignon Blend	78	27
Haut-Médoc, Bordeaux, France		
2015 Avignonesi Toscana Rosso Sangiovese	60	21
Tuscany, Italy		
2017 Torres La Carbonera 'Las Pisadas' Tempranillo	72	25
Rioja DOCa, Spain		
2017 Domaine Montirius Sérine Syrah	75	26
Côtes du Rhône, Rhône Valley, France		
2018 Odfjell Orzada Malbec	69	24
Lontué Valley, Curico Valley, Chile		
2019 Vignoble de Somméré "Aux Concises" Pinot Noir	81	28
Bourgogne, Burgundy, France		
Sweet		90ml
2018 Bila-Haut M. Chapoutier Rimage Grenache Noir		22
Banyuls, Languedoc-Roussillon, France		
2019 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc		18
Sauternes, Bordeaux, France		
		150ml
2021 Ceretto I Vignaioli di S. Stefano Moscato d'Asti		18
Moscato d'Asti DOCG, Piedmont, Italy		

SET LUNCH

3 Courses 65

Madai Tartare, Plum Sesame, Kohlrabi, Shiso +5
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Burrata, Fig Compote and Aged Balsamic Vinegar, Olive Oil
Butternut Squash Minestrone, Sourdough Croutons and Basil
Crab Cake, Celeriac Remoulade, Grapefruit and Ginger
Grilled Octopus, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette +8
Crispy Calamari, Parmesan, Lemon, Salsa Verde
Spiced Chicken Samosas, Cilantro Yoghurt Dip

MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Fresh Tagliatelle, Sautéed Mushroom, Jalapeno, Herbs
Tomato, Mozzarella and Basil Pizza
Seared Sea Trout, Carrot Habanero Lime Sauce, Brussels Sprouts
Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes +15
Crackling Organic Chicken, Spinach, Buttery Hot Sauce
Bacon Wrapped SRF Pork Chop, Apple Compote
Cabbage and Horseradish +18
Cheeseburger, Brie Cheese, Black Truffle Mayonnaise, French Fries

DESSERTS

Toasted Almond Panna Cotta, Glazed Apricot, Apricot Sorbet
Blueberry Basque Tart, Crème Fraîche
Choice of 3 Scoops Sorbet / Ice Cream

BEVERAGES 15 each

Miguel Torres San Medin Sauvignon Blanc 2019, Central Valley, Chile
Miguel Torres Hemisferio Cabernet Sauvignon 2019, Central Valley Chile

CAVIAR CREATION

Egg Caviar	48
Toasted Egg Yolk and Caviar with Herbs	48

CRUDO

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	20
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	35
Madai Tartare, Plum Sesame, Kohlrabi, Shiso	26

STARTERS

Guacamole with Pistachio, Warm Crunchy Tortillas	22
Pine Nut Lemon Dip, Harissa, Turkish Apricot, Crudit� and Pita	22
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons <i>Add Shrimp+14, Sea Trout+12, Chicken +8</i>	22
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	35
Burrata, Fig Compote and Aged Balsamic Vinegar, Olive Oil	34
Butternut Squash Minestrone, Sourdough Croutons and Basil	18
Crab Cake, Celeriac Remoulade, Grapefruit and Ginger	28
Crispy Calamari, Parmesan, Lemon, Salsa Verde	24
Grilled Octopus, Smoked Paprika Cr�me Fra�che and Guajillo Vinaigrette	35
Spiced Chicken Samosas, Cilantro Yoghurt Dip	18

PASTA AND PIZZA

Fresh Tagliatelle, Saut�ed Mushroom, Jalapeno, Herbs	25
Casarecce with Fennel Sausage, Broccoli Rabe	28
Fig and Prosciutto Pizza	32
Tomato, Mozzarella and Basil Pizza	20
Black Truffle and Fontina Cheese Pizza	38

ENTREES

Roasted Sea Bass, Broccolini, Asparagus, Spiced Jade Sauce	50
Seared Sea Trout, Carrot Habanero Lime Sauce, Brussels Sprouts	36
Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes	48
Crackling Organic Chicken, Spinach, Buttery Hot Sauce	34
Bacon Wrapped SRF Pork Chop, Apple Compote Cabbage and Horseradish	58
Cheeseburger, Brie Cheese, Black Truffle Mayonnaise, French Fries	34
Peppercorn Crusted Tenderloin, Gnocchi, Brussels Sprouts, Sage	98

SIMPLY GRILLED

Tiger Prawns	44
Snake River Farm Pork Chop	54
Maimoa Lamb Chops	52
USDA Prime Ribeye	92
USDA Prime Tenderloin	95

SAUCES

3

Buttery Hot Sauce

Black Peppercorn Condiment

Superior Beef Jus

SIDES

French Fries

12

Crispy Potatoes, Fresno Dressing

12

Broccolini, Lemon and Chili

15

Roasted Asparagus, Green Chili, Garlic and Mint

15

Chef Jean-Georges Vongerichten