

## COCKTAILS

Lychee Raspberry Bellini	21
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Yuzu Drop	22
<i>Tried &amp; True Vodka, Cointreau, Lemon, Yuzu and Lemongrass</i>	
Cucumber Martini	22
<i>Widges Gin, Lemon, Cucumber and Mint</i>	
Ginger Margarita	22
<i>Arquitecto Blanco Tequila, Cointreau, Ginger, Lime</i>	
Mandarin Mojito	21
<i>Plantation 3 Stars Rum, Mandarin, Mint, Soda</i>	
Concord Boulevardier	24
<i>Michter's Bourbon, Campari, Concord, Lemon, Peychaud's Bitters</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>	
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>	14
Pina & Rosa ~ <i>Pina &amp; Rosa Shrub, Soda</i>	14
Green Peas ~ <i>Seedlip Garden 108, Green Peas Nectar, Fresh Coconut, Lemon</i>	14
Choco Chima ~ <i>Seedlip Spice 94, Passion Fruit Nectar, Chocolate Chili, Lime</i>	14
Lychee Raspberry Soda	13
Mint Mandarin	13
Ginger Soda	13
Concord 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
<i>Served with Coravin Preservation System</i>		
2020 Maison Chanzzy Chardonnay Puligny-Montrachet Les Reuchaux, Burgundy, France	52	
2020 Le Vieux Donjon Blanc Châteauneuf-du-Pape, Rhône Valley, France	45	
<b>White</b>	450ml	150ml
2019 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
2021 Ministry of Clouds Riesling Clare Valley, South Australia	72	25
2021 Inama Vin Soave Garganega Soave Classico DOC, Veneto, Italy	66	23
2021 Luigi Bosca Finca La Linda Torrontes Cafayate Valley, Salta, Argentina	63	22
<b>Rosé</b>	450ml	150ml
2021 Château d'Esclans Whispering Angel Côtes de Provence, France	72	25

**Premium Red** 150ml  
*Served with Coravin Preservation System*

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 Domaine Montirius Sérine Syrah 75 26  
Côtes du Rhône, Rhône Valley, France  
2018 Torres La Carbonera 'Las Pisadas' Tempranillo 72 25  
Rioja DOCa, Spain  
2019 Vignoble de Somméré "Aux Concises" Pinot Noir 81 28  
Bourgogne, Burgundy, France  
2019 Odfjell Orzada Malbec 69 24  
Lontué Valley, Curico Valley, Chile

**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

## 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 Peas, 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, Aged Balsamic Vinegar, Olive Oil and Tarragon	34
Butternut Squash Minestrone, Sourdough Croutons and Basil	18
Crab Cake, Celeriac Remoulade, Grapefruit and Ginger	28
Crispy Calamari, Parmesan Cheese, Lemon and 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, Jalape�o, 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	
Ginger Rice	8
French Fries	12
Crispy Potatoes, Fresno Dressing	12
Broccolini, Lemon and Chili	15
Roasted Brussels Sprouts, Chili, Mint and Pecorino Cheese	15

Chef Jean-Georges Vongerichten  
Executive Chef Bryan Soon