

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 with Citrus Salad, Basil	30
Butternut Squash Soup with Mushrooms and Chives	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
Sausage and Kale Pizza with Ricotta	28
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

Prices are subject to 7% GST

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Mon to Sun, including Public Holidays
12:00pm – 2:30pm, 6:00pm – 9:00pm (last order 9:00pm)

SIMPLY GRILLED

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

SAUCES

Buttery Hot Sauce	
Black Peppercorn Condiment	
Superior Beef Jus	3

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

DESSERT

Salted Caramel Ice Cream Sundae Candied Peanuts & Popcorn, Hot Fudge	17
Brown Butter Apple Tart, Cinnamon Caramel	17
Rum Baba, Yuzu Chantilly, Pineapple Salsa	17
Coconut Panna Cotta, Tropical Fruit	17

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon

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FAMILY PLATTER TAKEAWAY MENU

FAMILY PLATTERS

3 - 4 Pax (choice of 2 starters, 3 mains and 2 sweets)	150
6 - 8 Pax (choice of 4 starters, 6 mains and 4 sweets)	275

STARTERS

Guacamole with Peas, Warm Crunchy Tortillas
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Spiced Chicken Samosas, Cilantro Yoghurt Dip
Crispy Sushi, Chipotle Mayonnaise and Soy Glaze

MAINS

Black Truffle and Fontina Cheese Pizza (+5)
Fresh Tagliatelle, Sautéed Mushroom, Jalapeño, Herbs
Seared Sea Trout, Carrot Habanero Lime Sauce, Brussels Sprouts
Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes
Crackling Organic Chicken, Spinach, Buttery Hot Sauce
Bacon Wrapped SRF Pork Chop, Apple Compote Cabbage and Horseradish +25
Cheeseburger, Brie Cheese, Black Truffle Mayonnaise
Simply Cooked Maimoa Lamb Chops served with Sriracha Foam +15

Add on any SIDE (+10)

French Fries
Crispy Potatoes, Fresno Dressing
Broccolini, Lemon and Chili
Roasted Brussels Sprouts, Chili, Mint and Pecorino Cheese

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FAMILY PLATTER TAKEAWAY MENU

SWEETS

Brown Butter Apple Tart, Cinnamon Caramel (+3)

Coconut Panna Cotta, Tropical Fruit (+3)

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