

COCKTAILS

Lychee Raspberry Bellini	25
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Strawberry and Spring Herb Martini	25
<i>Strawberry Infused T&T Vodka, Strawberry Infused Dry Vermouth, Basil, Mint</i>	
Yuzu Whiskey Sour	25
<i>Makers Mark Bourbon, Lemon, Lime, Yuzu</i>	
Ginger Margarita	25
<i>Los Arcos Tequila, Cointreau, Ginger, Lime</i>	
Cucumber Martini	25
<i>Widges Gin, Cucumber, Mint, Lime</i>	
Basil Daiquiri	25
<i>Plantation 3 Stars Rum, Basil Cordial, Lime</i>	
JG Negroni	27
<i>Tanqueray 10 Gin, Campari, Carpano Antica Formula Sweet Vermouth, Orange Bitters</i>	

MOCKTAILS

Lychee Raspberry Soda	13
Basil Lemonade	13
Ginger Soda	12
Mandarin Soda	12
Fresh Coconut	12
Fruit Tea	12
Juice of The Day	12

DRAUGHT BEER

Kirin Ichiban Lager~ Japan	20
XPA Pale Ale~ Singapore	19

WINE BY THE GLASS / CARAFE

Sparkling		125ml
2012	Gosset 'Grand Millesime' Brut Mareuil-sur-Aÿ, Champagne, France	46
NV	Billecart-Salmon Cuvée Jean-Georges Brut Réserve Mareuil-sur-Aÿ, Champagne, France	32
NV	Taittinger Brut Réserve Reims, Champagne, France	27
NV	Bolla Prosecco Superiore Brut Valdobbiadene, Veneto, Italy	20

Premium White		150ml
<i>Served with Coravin Preservation System</i>		
2019	Jean-Paul & Benoît Droin Montée De Tonnerre Chardonnay Chablis 1er Cru, Burgundy, France	50
2020	Thibaud Boudignon 'a Française' Chenin Blanc Anjou, Loire Valley, France	49

White		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

Rosé		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	46
	Saint-Émilion Grand Cru Classé, Bordeaux, France	

Red 450ml 150ml

2014	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	50
Toasted Egg Yolk and Caviar with Herbs	50

CRUDO

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	22
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	38
Madai Ceviche, Rhubarb Juice, Red Onion, Avocado, Chili, Coriander	26

STARTERS

Guacamole with Peas, Warm Crunchy Tortillas	22
Warm White Asparagus with Mustard Sauce	25
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	36
Burrata with Rhubarb Compote, Black Pepper and Basil	34
Sweet Pea Soup with Parmesan Foam	18
Crab Salad with Russian Dressing and Onion Rings	30
Crispy Calamari, Parmesan Cheese, Lemon and Salsa Verde	25
Grilled Octopus, Green Olive-Citrus Dressing, Capers, Mint and Arugula	36
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20

PASTA AND PIZZA

Tagliatelle, Asparagus, Shitake, Basil-Pistachio Pesto	28
Linguine with Clams, Grated Broccoli, Black Pepper and Mint	32
Preserved Lemon Pizza with Ricotta, Fontina and Parmesan Cheese	26
Tomato, Mozzarella and Basil Pizza	22
Black Truffle, Three Cheese and Farm Egg Pizza	38

ENTREES

Roasted Cod, Milled Potatoes, Lemon-Chive Butter, Broccoli Emulsion	48
Seared Sea Trout with Baby Artichoke and Spring Onion	38
Wood Fired Tiger Prawns with Spring Peas, Citrus-Sesame Vinaigrette	48
Parmesan Crusted Chicken, Artichoke, Basil and Lemon Butter	35
Roasted Duck Breast, Silky Parsnip, Rhubarb, Morels, Grainy Mustard	48
Gruyere Cheeseburger with Crunchy Onion, Caramelized Onion Jus	38
Grilled Lamb Chops with Mushroom Bolognese and Pecorino	62
Pepper Crusted Tenderloin, Crackling Potatoes, Chili-Garlic Sauce	98

SIMPLY GRILLED

Cod	44
Tiger Prawns	44
Maimoa Lamb Chops	58
USDA Prime Ribeye	92
USDA Prime Tenderloin	95

SAUCES 3

Salsa Verde

Black Peppercorn Condiment

Onion Jus

SIDES

Ginger Rice 8

French Fries 12

Crispy Potatoes, Fresno Dressing 12

Potato Puree 12

Broccolini, Lemon Chive Butter 15

Grilled Asparagus, Oil Cured Black Olive, Lemon and Farm Egg 18

Chef Jean-Georges Vongerichten

Executive Chef Bryan Soon