

COCKTAILS

Lychee Raspberry Bellini	25
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Lemon Drop	25
<i>Tried & True Vodka, Lemon, Cinnamon, Peychaud's Bitters</i>	
Sour Cherry Old Fashioned	25
<i>Mackintosh Whisky, Sour Cherry, Orange</i>	
Ginger Margarita	25
<i>Los Arcos Tequila, Cointreau, Ginger, Lime</i>	
Meyer Lemon & Rosemary Collins	25
<i>Widges Gin, Rosemary, Meyer Lemon, Eucalyptus</i>	
Mandarin Mojito	25
<i>Plantation 3 Stars Rum, Mandarin, Mint, Soda</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~ <i>Japan</i>	20
XPA Pale Ale~ <i>Singapore</i>	19

WINE BY THE GLASS / CARAFE

Sparkling		125ml
2012	Gosset 'Grand Millesime' Brut Mareuil-sur-Aÿ, Champagne, France	48
NV	Billecart-Salmon Cuvée Jean-Georges 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	Jean-Paul & Benoît Droin Montée De Tonnerre Chardonnay Chablis 1er Cru, Burgundy, France	50
2020	Thibaud Boudignon 'a Françoise' 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 Chambolle-Musigny 1er Cru, Burgundy, France	60
2015	Couvent des Jacobins Merlot Blend Saint-Émilion Grand Cru Classé, Bordeaux, France	46

Red 450ml 150ml

2014	Château Aney Cabernet Sauvignon Blend Haut-Médoc, Bordeaux, France	78	27
2015	Avignonesi Toscana Rosso Sangiovese Tuscany, Italy	60	21
2017	Domaine Montirius Sérine Syrah Côtes du Rhône, Rhône Valley, France	75	26
2018	Torres La Carbonera 'Las Pisadas' Tempranillo Rioja DOCa, Spain	72	25
2019	Vignoble de Somméré "Aux Concises" Pinot Noir Bourgogne, Burgundy, France	81	28
2019	Odfjell Orzada Malbec Lontué Valley, Curico Valley, Chile	69	24

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
		150ml
2021	Ceretto I Vignaioli di S. Stefano Moscato d'Asti Moscato d'Asti DOCG, Piedmont, Italy	18

SET LUNCH

3 Courses 68

STARTERS

Hamachi Salad, Lettuce Hearts, Avocado, Soy Chili Dressing
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Burrata with Passion Fruit, Arugula and Basil
Butternut Squash Soup with Mushrooms and Chives
Crab Salad with Russian Dressing and Onion Rings
Grilled Octopus, Piperade and Crispy Potatoes +8
Crispy Calamari, Parmesan Cheese, Lemon and Salsa Verde
Spiced Chicken Samosas, Cilantro Yoghurt Dip

MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Calamari with Mushroom Bolognese, Pecorino and Chili Oil
Preserved Lemon Pizza with Ricotta, Fontina and Parmesan Cheese
Seared Sea Trout, Maitake Mushrooms, Leeks and Chili-Garlic Emulsion
Wood Fired Tiger Prawns with Oregano and Chili +15
Roasted Chicken, Salsa Verde, Fingerling Potatoes, Broccoli Rabe
SRF Pork Chop with Smoked Chili Glaze, Cauliflower
Sweet Onion +20
Cheeseburger, Brie Cheese, Black Truffle Mayonnaise, French Fries

DESSERTS

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet
Brown Butter Apple Tart, Cinnamon Ice Cream
Choice of 3 Scoops Sorbet / Ice Cream

BEVERAGES 15 each

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

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
Hamachi Salad, Lettuce Hearts, Avocado, Soy Chili Dressing	26

STARTERS

Guacamole with Peas, Warm Crunchy Tortillas	22
Pine Nut Lemon Dip, Harissa, Turkish Apricot, Crudit� and Pita	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 Passion Fruit, Arugula and Basil	34
Butternut Squash Soup with Mushrooms and Chives	18
Crab Salad with Russian Dressing and Onion Rings	30
Crispy Calamari, Parmesan Cheese, Lemon and Salsa Verde	25
Grilled Octopus, Piperade and Crispy Potatoes	36
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20

PASTA AND PIZZA

Calamarata with Mushroom Bolognese, Pecorino and Chili Oil	25
Bucatini with Crab, Cherry Peppers and Mint	32
Preserved Lemon Pizza with Ricotta, Fontina and Parmesan Cheese	26
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38

ENTREES

Roasted Sea Bass, Delicata Squash, Spinach, Yuzu-Sesame Dressing	50
Seared Sea Trout, Maitake Mushrooms, Leeks and Chili-Garlic Emulsion	38
Wood Fired Tiger Prawns with Oregano and Chili	48
Roasted Chicken, Salsa Verde, Fingerling Potatoes, Broccoli Rabe	35
SRF Pork Chop with Smoked Chili Glaze, Cauliflower and Sweet Onion	64
Cheeseburger, Brie Cheese, Black Truffle Mayonnaise, French Fries	36
Grilled Lamb Chops, Caramelized Brussels Sprouts and Pistachio Pesto	62
Caramelized Beef Tenderloin with Carrots and Miso Mustard	98

SIMPLY GRILLED

Mediterranean Seabass	46
Tiger Prawns	44
SRF Pork Chop	60
Maimoa Lamb Chops	58
USDA Prime Ribeye	92
USDA Prime Tenderloin	95

SAUCES	3
Miso Mustard	
Black Peppercorn Condiment	
Superior Beef Jus	

SIDES	
Ginger Rice	8
French Fries	12
Crispy Potatoes, Fresno Dressing	12
Broccolini, Lemon Chive Butter	15
Roasted Brussels Sprouts, Chili, Mint and Pecorino Cheese	15

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon