

## COCKTAILS

|                                                                                         |    |
|-----------------------------------------------------------------------------------------|----|
| Lychee Raspberry Bellini                                                                | 25 |
| <i>Bolla Prosecco, Lychee, Raspberry</i>                                                |    |
| Strawberry and Spring Herb Martini                                                      | 25 |
| <i>Strawberry Infused T&amp;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~ <i>Japan</i> | 20 |
| XPA Pale Ale~ <i>Singapore</i>    | 19 |

## WINE BY THE GLASS / CARAFE

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

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

| White |                                                                           | 450ml | 150ml |
|-------|---------------------------------------------------------------------------|-------|-------|
| 2019  | Robert Mondavi Winery Sauvignon Blanc<br>Napa Valley, California, USA     | 85    | 29    |
| 2020  | Domaine du Mont-Epin Chardonnay<br>Mâcon-Péronne, Burgundy, France        | 81    | 28    |
| 2020  | Como Estate Reserve Chardonnay<br>Margaret River, Western Australia       | 72    | 25    |
| 2021  | Ministry of Clouds Riesling<br>Clare Valley, South Australia              | 72    | 25    |
| 2021  | Inama Vin Soave Garganega<br>Soave Classico DOC, Veneto, Italy            | 66    | 23    |
| 2021  | Luigi Bosca Finca La Linda Torrontes<br>Cafayate Valley, Salta, Argentina | 63    | 22    |

| Rosé |                                                                 | 450ml | 150ml |
|------|-----------------------------------------------------------------|-------|-------|
| 2021 | Château d'Esclans Whispering Angel<br>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                 |       |

## SET LUNCH

*3 Courses 68*

### STARTERS

Madai Ceviche, Rhubarb Juice, Red Onion, Avocado, Chili, Coriander

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons

Burrata with Rhubarb Compote, Black Pepper and Basil

Sweet Pea Soup with Parmesan Foam

Crab Salad with Russian Dressing and Onion Rings

Grilled Octopus, Green Olive-Citrus Dressing, Capers, Mint and Arugula +8

Crispy Calamari, Parmesan Cheese, Lemon and Salsa Verde

Spiced Chicken Samosas, Cilantro Yoghurt Dip

### MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing

Tagliatelle, Asparagus, Shitake, Basil-Pistachio Pesto

Preserved Lemon Pizza with Ricotta, Fontina and Parmesan Cheese

Seared Sea Trout with Baby Artichoke and Spring Onion

Wood Fired Tiger Prawns with Spring Peas, Citrus-Sesame Vinaigrette +15

Parmesan Crusted Chicken, Artichoke, Basil and Lemon Butter

Roasted Duck Breast, Silky Parsnip, Rhubarb, Morels, Grainy Mustard +20

Gruyere Cheeseburger with Crunchy Onion, Caramelized Onion Jus

### DESSERTS

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet

Puff Pastry Rhubarb Tart, Marzipan Ice Cream

Choice of 2 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 Chile

## 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<br><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