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| Guacamole with Peas, Warm Crunchy Tortillas | 22 25 22 36 34 18 30 25 36 |
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| Warm White Asparagus with Mustard Sauce | |
| Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons Add Shrimp+14, Sea Trout+12, Chicken +8 | |
| Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing | |
| Burrata with Rhubarb Compote, Black Pepper and Basil | |
| Sweet Pea Soup with Parmesan Foam | |
| Crab Salad with Russian Dressing and Onion Rings | |
| Crispy Calamari, Parmesan Cheese, Lemon and Salsa Verde | |
| Grilled Octopus, Green Olive-Citrus Dressing, Capers, Mint and Arugula | |
| 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 |
| Penner Crusted Wagyu Reef Tenderlain, Crackling Potatoes, Chili-Garlic Squce | 105 |



SIMPLY GRILLED

| Cod | 44 |
|---|-----------------|
| Tiger Prawns | 44 58 102 |
| Maimoa Lamb Chops | |
| Westholme Wagyu Tenderloin | |
| Westholme Wagyu Ribeye | 110 |
| SAUCES | 3 |
| Chili-Garlic | |
| 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 |
| DESSERT | |
| Salted Caramel Ice Cream Sundae Candied Peanuts & Popcorn, Hot Fudge | 17 |
| Puff Pastry Rhubarb Tart | 17 |
| Coconut Panna Cotta, Tropical Fruit | 17 |

Chef Jean-Georges Vongerichten Executive Chef Bryan Soon



FAMILY PLATTER TAKEAWAY MENU

FAMILY PLATTERS

| 3 - 4 Pax (choice of 2 starters, 3 mains and 2 sweets) | 150 |
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| 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, Three Cheese and Farm Egg Pizza (+5)
Tagliatelle, Asparagus, Shitake, Basil-Pistachio Pesto
Seared Sea Trout with Baby Artichoke and Spring Onion
Wood Fired Tiger Prawns with Spring Peas, Citrus-Sesame Vinaigrette
Parmesan Crusted Chicken, Artichoke, Basil and Lemon Butter
Roasted Duck Breast, Silky Parsnip, Rhubarb, Morels, Grainy Mustard
Gruyere Cheeseburger with Crunchy Onion, Caramelized Onion Jus
Simply Cooked Maimoa Lamb Chops served with Sriracha Foam +15

Add on any SIDE (+10)
French Fries
Crispy Potatoes, Fresno Dressing
Potato Puree
Broccolini, Lemon-Chive Butter
Grilled Asparagus, Oil Cured Black Olive, Lemon and Farm Egg

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FAMILY PLATTER TAKEAWAY MENU

SWEETS
Puff Pastry Rhubarb Tart
Coconut Panna Cotta, Tropical Fruit
Salted Caramel Ice Cream Sundae, Candied Peanuts & Popcorn, Hot Fudge (+3)

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