

COCKTAILS

Lychee Raspberry Bellini	24
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Strawberry Vodka Lemonade	24
<i>Grey Goose Vodka, Strawberry, Thai Basil, Lemon</i>	
Watermelon & Cilantro	24
<i>Bombay Sapphire Gin, Watermelon, Lime, Cilantro</i>	
Negroni	27
<i>Choice of Gin, Carpano Antica Formula Sweet Vermouth, Campari</i>	
Ginger Margarita	25
<i>Patron Reposado, Cointreau, Ginger, Lime</i>	
Basil Daiquiri	24
<i>Plantation 3 Stars Rum, Basil, Lime</i>	
Blueberry Whiskey Sour	24
<i>Michter's Bourbon, Riserva Speciale Rubino Vermouth Di Torino, Blueberry, Lemon</i>	

MOCKTAILS

Lychee Raspberry Soda	13
Basil Lemonade	13
Ginger Soda	12
Fresh Coconut	12
Peach Nectar Tea	12
Juice of The Day	10

DRAUGHT BEER

Asahi Super Dry ~ Japan	19
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WINE BY THE GLASS / CARAFE

Sparkling		125ml
NV	Billecart-Salmon Blanc de Blancs Grand Cru 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	Giusti Asolo Prosecco Superiore Brut Asolo, Veneto, Italy	20

Premium White		150ml
<i>Served with Coravin Preservation System</i>		
2019	Thibaud Boudignon "Clos de la Hutte" Chenin Blanc Savennières, Loire Valley, France	50
2020	Domaine Marc-Morey & Fils Blanc Chassagne-Montrachet, Bourgogne, France	60

White		450ml	150ml
2018	Como Estate Viognier Margaret River, Western Australia, Australia	81	28
2021	Ministry of Clouds Riesling Clare Valley, South Australia, Australia	72	25
2021	Inama Vin Soave Garganega Soave Classico DOC, Veneto, Italy	66	23
2022	Domaine du Mont-Epin Chardonnay Mâcon-Péronne, Bourgogne, France	81	28
2022	Loveblock 'Tee' Marlborough, New Zealand	81	28

Rosé		450ml	150ml
2021	Château d'Esclans Whispering Angel Côtes de Provence, France	72	25

Premium Red		150ml
<i>Served with Coravin Preservation System</i>		
2015	Louis Jadot Les Charmes Pinot Noir Chambolle-Musigny 1er Cru, Bourgogne, France	60
NV	Cain Vineyard & Winery Cain Cuvee Napa Valley, California, USA	46
Red		450ml 150ml
2017	Domaine Montirius Sérine Syrah Côtes du Rhône, Rhône Valley, France	75 26
2017	Torres La Carbonera 'Las Pisadas' Tempranillo Rioja DOCa, Spain	72 25
2020	Odfjell Orzada Malbec Lontué Valley, Curico Valley, Chile	69 24
2020	Blind Corner Rouge Cabernet Sauvignon Blend Margaret River, Western Australia, Australia	81 28
2021	Vignoble de Somméré Pinot Noir Bourgogne Rouge, Bourgogne, France	81 28
Sweet		90ml
2018	Bila-Haut M. Chapoutier Rimage Grenache Noir Banyuls, Languedoc-Roussillon, France	22
2019	Ch. 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

Sweet Pea Guacamole, Warm Crunchy Tortillas
Tomato and Summer Berries, Red Chili, Sherry Vinaigrette, Pistachio and Mint
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Burrata with Heirloom Tomato and Basil +5
Corn Soup, Lime, Chili and Basil
Crab Cake, Cherry Tomatoes and Raspberry Vinaigrette +5
Crispy Calamari, Yuzu Dipping Sauce and Sesame
Spiced Chicken Samosas, Cilantro Yoghurt Dip

MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Bucatini, Smoked Bacon, Tomato, Jalapeño and Arugula
Squash Blossom Pizza, Summer Squash, Sungold Tomato
Mozzarella and Ricotta Cheese
Roasted Sea Trout, Corn, Scallions, Fragrant Lime-Corn Broth
Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes +15
Crackling Chicken, Creamed Corn, Lime, Buttered Hot Sauce
Bacon Wrapped SRF Pork Chop, Glazed Apricots, Cauliflower, Horseradish +25
Gruyere Cheeseburger with Crunchy Onion, Caramelized Onion Jus
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette

DESSERTS

Lemon Almond Cake with Ginger, Glazed Apricot, Apricot Sorbet
Sour Cherry Pie, Pistachio Ice Cream
Mango Pudding, Mango Sorbet
Choice of 2 Scoops Sorbet / Ice Cream

BEVERAGES 15 each

Ruffino Vino Rosato "Rosatello" NV, Tuscany, Italy
Robert Mondavi Twin Oaks Chardonnay, NV, California, USA
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
Steak Tartare, Quail Egg, Basil, French Fries	45

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas	22
Tomato and Summer Berries, Red Chili, Sherry Vinaigrette, Pistachio and Mint	25
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons <i>Add Shrimp+14, Sea Trout+12, Chicken +8</i>	22
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
Burrata with Heirloom Tomato and Basil	35
Corn Soup, Lime, Chili and Basil	18
Crab Cake, Cherry Tomatoes and Raspberry Vinaigrette	35
Crispy Calamari, Yuzu Dipping Sauce and Sesame	25
Grilled Octopus, Green Olive-Citrus Dressing, Capers, Mint and Arugula	36
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20

PASTA AND PIZZA

Bucatini, Smoked Bacon, Tomato, Jalapeño and Arugula	28
Tagliatelle with Clams, Grated Broccoli, Black Pepper and Mint	32
Squash Blossom Pizza, Summer Squash, Sungold Tomato Mozzarella and Ricotta Cheese	32
Tomato, Mozzarella and Basil Pizza	22
Black Truffle, Three Cheese and Farm Egg Pizza	38

ENTREES

Seared Atlantic Cod with Spiced Jade Emulsion and Broccolini	50
Roasted Sea Trout, Corn, Scallions, Fragrant Lime-Corn Broth	38
Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes	48
Crackling Chicken, Creamed Corn, Lime, Buttered Hot Sauce	35
Bacon Wrapped SRF Pork Chop, Glazed Apricots, Cauliflower, Horseradish	65
Gruyere Cheeseburger with Crunchy Onion, Caramelized Onion Jus	38
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette	35
Grilled Lamb Chops, Cucumber, Olives, Feta Cheese, Pickled Chilies and Mint	62
Roasted Wagyu Beef Tenderloin, Hibiscus Mustard, Potatoes and Onions	105

SIMPLY GRILLED

Cod	46
Tiger Prawns	44
SRF Pork Chop	62
Maimoa Lamb Chops	58
Westholme Wagyu Tenderloin	102
Westholme Wagyu Ribeye	110

SAUCES 3

Buttered Hot Sauce

Black Peppercorn Condiment

Onion Jus

SIDES

Ginger Rice 8

French Fries 12

Crispy Potatoes, Fresno Dressing 12

Potato Purée 12

Broccolini, Lemon and Chili 15

Sautéed Corn, Scallion and Jalapeño with Lime 12

Chef Jean-Georges Vongerichten

Executive Chef Bryan Soon