

## **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, Croutons  Add Shrimp+14, Sea Trout+12, Chicken +8	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, 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
DESSERT	
Salted Caramel Ice Cream Sundae Candied Peanuts & Popcorn, Hot Fudge	17
Sour Cherry Pie	17
Raspberry Frangipane Tart	17
Mango Pudding	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)

6 - 8 Pax (choice of 4 starters, 6 mains and 4 sweets)

335

#### **STARTERS**

Crispy Sushi, Chipotle Mayonnaise and Soy Glaze
Sweet Pea Guacamole, Warm Crunchy Tortillas
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Crispy Calamari, Yuzu Dipping Sauce and Sesame
Grilled Octopus, Green Olive-Citrus Dressing, Capers, Mint and Arugula (+8)
Spiced Chicken Samosas, Cilantro Yoghurt Dip

### **MAINS**

Black Truffle, Three Cheese and Farm Egg Pizza
Bucatini, Smoked Bacon, Tomato, Jalapeño and Arugula
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
Simply Cooked Maimoa Lamb Chops served with Sriracha Foam (+15)

Add on any SIDE (+10)
French Fries
Crispy Potatoes, Fresno Dressing
Potato Purée
Broccolini, Lemon and Chili
Sautéed Corn, Scallion and Jalapeño with Lime



# FAMILY PLATTER TAKEAWAY MENU

**SWEETS** 

Salted Caramel Ice Cream Sundae, Candied Peanuts & Popcorn, Hot Fudge Raspberry Frangipane Tart Mango Pudding Lemon Almond Cake with Ginger, Glazed Apricot

Chef Jean-Georges Vongerichten Executive Chef Bryan Soon