

STARTERS

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| Sweet Pea Guacamole, Warm Crunchy Tortillas | 22 |
| Chicory and Apple Salad, Gouda, Candied Hazelnuts, Bee Pollen, Shallot Confit Vinaigrette | 22 |
| 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, Fig Compote, Aged Balsamic Vinegar, Olive Oil and Tarragon | 35 |
| Butternut Squash Soup with Wild Mushrooms | 18 |
| Crab Cake, Celeriac Remoulade, Pink Grapefruit and Ginger | 32 |
| Crispy Calamari, Parmesan, Lemon, Salsa Verde | 25 |
| Grilled Octopus, Preserved Lemon-Calabrian Chili Dressing, Shaved Fennel | 36 |
| Spiced Chicken Samosas, Cilantro Yoghurt Dip | 20 |

PASTA AND PIZZA

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| Spicy Angel Hair with Lemon, Olive Oil and Kale | 25 |
| Tagliatelle with Clams, Grated Broccoli, Black Pepper and Mint | 32 |
| Butternut Squash Pizza with Three Cheese and Spicy Salami | 32 |
| Tomato, Mozzarella and Basil Pizza | 22 |
| Black Truffle, Three Cheese and Farm Egg Pizza | 38 |

ENTREES

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| Atlantic Cod with Spiced Jade Emulsion and Broccolini | 50 |
| Seared Sea Trout with Bok Choy, Potato Purée, Ginger-Chili Vinaigrette | 38 |
| Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes | 48 |
| Crackling Chicken, Spinach, Buttered Hot Sauce | 35 |
| Pork Chop with Smoked Chili Glaze, Brussels Sprouts and Sweet Onions | 65 |
| Cheeseburger with Pepper Jack Cheese, Avocado, Crunchy Red Onions | 38 |
| Veal Milanese with Warm Salad of Sweet Potato, Dried Cranberries, Arugula | 35 |
| Grilled Lamb Chops, Cucumber, Olives, Feta, Pickled Chilies and Mint | 62 |
| Roasted Wagyu Beef Tenderloin, Hibiscus Mustard, Potatoes and Onions | 105 |

Prices are subject to prevailing government taxes

Call us at +65 8121 6122 to place your orders
Mon to Sun, including Public Holidays
12:00pm – 2:30pm, 6:00pm – 9:00pm (last order 9:00pm)

SIMPLY GRILLED

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

SAUCES

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| Buttered Hot Sauce | 3 |
| Smoked Chili Glaze | |
| Ginger-Chili Vinaigrette | |

SIDES

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| Ginger Rice | 8 |
| French Fries | 12 |
| Crispy Potatoes, Fresno Dressing | 12 |
| Potato Purée | 12 |
| Broccolini, Lemon and Chili | 15 |
| Roasted Brussels Sprouts with Chilies, Mint and Aged Pecorino | 15 |

DESSERT

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|--------------------------------------|----|
| Salted Caramel Ice Cream Sundae | 17 |
| Candied Peanuts & Popcorn, Hot Fudge | |
| Sour Cherry Pie | 17 |
| Raspberry Frangipane Tart | 17 |
| Mango Pudding | 17 |

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon

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FAMILY PLATTER TAKEAWAY MENU

FAMILY PLATTERS

| | |
|--|-----|
| 3 - 4 Pax (choice of 2 starters, 3 mains and 2 sweets) | 180 |
| 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, Parmesan, Lemon, Salsa Verde
 Grilled Octopus, Preserved Lemon-Calabrian Chili Dressing and Shaved Fennel (+8)
 Spiced Chicken Samosas, Cilantro Yoghurt Dip

MAINS

Black Truffle, Three Cheese and Farm Egg Pizza
 Spicy Angel Hair with Lemon, Olive Oil and Kale
 Seared Sea Trout with Bok Choy, Potato Purée, Ginger-Chili Vinaigrette
 Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes (+15)
 Crackling Chicken, Spinach, Buttered Hot Sauce
 Pork Chop with Smoked Chili Glaze, Brussels Sprouts and Sweet Onions (+25)
 Cheeseburger with Pepper Jack Cheese, Avocado, Crunchy Red Onions
 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
 Roasted Brussels Sprouts with Chilies, Mint and Aged Pecorino

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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

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