

STARTERS

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

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

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

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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

Buttered Hot Sauce	
Smoked Chili Glaze	
Ginger-Chili Vinaigrette	
	3

SIDES

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

Banana and Caramel Tart, Chewy Peanut Butter	17
Grape Panna Cotta, Caramelized Brioche	17
Cinnamon Apple Pie	17
Fig and Raspberry Hazelnut Tart, Cardamom Cream	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

Banana and Caramel Tart, Chewy Peanut Butter

Grape Panna Cotta, Caramelized Brioche

Cinnamon Apple Pie

Fig and Raspberry Hazelnut Tart, Cardamom Cream

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