

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, Cherry Vinaigrette, Arugula and Basil	36
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

Tagliatelle, Caramelized Brussels Sprouts, Basil-Pistachio Pesto	28
Angel Hair with Rock Shrimp Scampi, Calabrian Chili and Kale	35
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 Maitake Mushrooms, Leeks and Chili-Garlic Emulsion	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 Sweet Potato, Dried Cranberries and Arugula	35
Grilled Lamb Chops, Aleppo Pepper Sauce, Broccoli Spätzle and Mint	65
Pepper Crusted Wagyu Beef Tenderloin and Roasted Carrots Pistachio-Tarragon Chili Aioli	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 3

Buttered Hot Sauce
Smoked Chili Glaze
Pistachio-Tarragon Chili Aioli

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

Salted Caramel Ice Cream Sundae Candied Peanuts & Popcorn, Hot Fudge	17
Banana Caramel Tart, Chewy Peanut Butter	17
Cinnamon Apple Pie	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
Tagliatelle, Caramelized Brussels Sprouts, Basil-Pistachio Pesto
Seared Sea Trout with Maitake Mushrooms, Leeks and Chili-Garlic Emulsion
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

Banana Caramel Tart, Chewy Peanut Butter

Cinnamon Apple Pie

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