








COCKTAILS

Lychee Raspberry Bellini <i>Bolla Prosecco, Lychee, Raspberry</i>	20
Yuzu Drop <i>Grey Goose Vodka, Cointreau, Lime, Yuzu</i>	20
Cucumber Martini <i>Bombay Sapphire Gin, Cucumber, Mint, Lemon</i>	20
Barrel Aged Negroni <i>(tableside service)</i> <i>Bombay Premier Cru Gin, Homemade Digestive, Homemade Sweet Vermouth</i>	27
Negroni <i>Choice of Gin, Carpano Antica Formula Sweet Vermouth, Campari</i>	25
Ginger Margarita <i>Patron Reposado Tequila, Cointreau, Ginger, Lime</i>	22
Mandarin Mojito <i>Diplomatico Planas Rum, Mandarin, Lime, Mint, Soda</i>	20
Passion Fruit Whiskey Fizz <i>Woodford Reserve Bourbon, Passion Fruit, Lime</i>	20

MOCKTAILS

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

DRAUGHT BEER

Asahi Super Dry ~ Japan	15
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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
2021	Giusti Rosalia Prosecco Millesimato Extra Dry DOC Asolo, Veneto, Italy	20
		150ml
2021	Howard Park "Petit Jeté" Blanc de Blancs Margaret River, Australia	25
Premium White		150ml
<i>Served with Coravin Preservation System</i>		
2018	Château Yvonne, Saumur « Yvonne » Saumur, Loire Valley, France	35
2020	La Spinetta "Lidia" Chardonnay Mango, Piemonte, Italy	60
White		450ml 150ml
2018	Como Estate Reserve Viognier Margaret River, Western Australia, Australia	81 28
2022	Thorne & Daughter « Rocking Horse » Western Cape, South Africa	81 28
2021	Ministry of Clouds Riesling Clare Valley, South Australia, Australia	72 25
2021	Domaine Jonathan Pabiot "Leon" Pouilly-Fume, Loire Valley, France	88 27
2021	Domaine du Mont Epin, Chardonnay Macon-Peronne, Bourgogne, France	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>		
2016	Louis Jadot « Petite Chapelle » Pinot Noir Gevrey-Chambertin 1er Cru, Bourgogne, France	60
2018	Acranum IL Fauno di Acranum Toscana IGT, Tuscany, Italy	46
Red		450ml 150ml
2017	Torres La Carbonera 'Las Pisadas' Tempranillo Rioja DOCa, Spain	72 25
2019	Querciabella, Chianti Classico Chianti DOCG, Tuscany, Italy	80 28
2020	Luigi Bosca Del Sangre, Malbec Paraje Altamita, Mendoza, Argentina	75 26
2022	Yering Station, Pinot Noir Yarra Valley, Australia	82 28
2022	Yannick Amirault « La Mine » Saint Nicolas De Bourgueil, Loire Valley, France	79 27
Sweet		90ml
2008	Quinta Da Romaneira Vintage Port Duriense VR, Douro Valley, France	30
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

SET MENU

3 Course SET MENU 98

Add on Wine Pairing 88

APPETIZER

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish +8
Beef Tartare, Avocado, Kimchi

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Burrata with Amalfi Lemon Jam, Basil
Crab Lettuce Cups, Avocado Yuzu Puree

Grilled Octopus, Calabrian Chili Vinaigrette, Edamame, Fennel +8
2020 La Spinetta Lidia Chardonnay, Mango, Piemonte, Italy

MAIN COURSE

Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes
Roasted Cod, Turnip-Jalapeno Emulsion, Apple, Ginger and Yuzu
Grilled Lamb Chops, Aleppo Pepper Sauce, Broccoli Spatzle and Mint
Pepper Crusted Wagyu Beef Tenderloin, Crackling Carrot, Red Curry +40
Simply Grilled Black Market Angus Ribeye +35

Acranum IL Fauno Di Acranum-Toscana IGT, Tuscany, Italy

Add Ons

Tiger Prawns (2pcs)	24	Sauces	3
Sides	10	Buttered Hot Sauce	
Mesclun Salad, House Dressing		Aleppo Pepper Sauce	
French Fries		Red Curry	
Broccolini, Lemon and Chili			
Grilled Asparagus, Oil Cured Olive, Farm Egg			

DESSERTS

Citrus Pavlova, Blood Orange Sorbet
Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet
Warm Chocolate Cake, Vanilla Ice Cream
Choice of 2 Scoops Sorbet / Ice Cream

2019 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc, Sauternes, France

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
Beef Tartare, Avocado, Kimchi	35

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas	22
Arugula Salad, Shaved Asparagus, Manchego Cheese Green Olive Dressing	22
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons	22
<i>Add Shrimp+14, Sea Trout+12, Chicken +8</i>	
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
Burrata with Amalfi Lemon Jam, Basil	36
Sweet Pea Soup with Parmesan Foam	18
Crab Lettuce Cups, Avocado Yuzu Puree	28
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli	25
Grilled Octopus, Calabrian Chili Vinaigrette, Edamame, Fennel	36

PASTA AND PIZZA

Tagliatelle, Caramelized Romanesco, Basil-Pistachio Pesto	28
Angel Hair with Rock Shrimp Scampi, Calabrian Chili and Kale	35
Artichoke and Bacon Pizza	32
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38

ENTREES

Roasted Cod, Turnip-Jalapeno Emulsion, Apple, Ginger and Yuzu	50
Seared Sea Trout, Pistachio Crust, Spring Onion Vinaigrette, Passion Fruit	38
Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes	48
Crackling Chicken, Spinach, Buttered Hot Sauce	35
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	38
Veal Milanese with Bitter Greens Salad, Figs and Parmesan	35
Grilled Lamb Chops, Aleppo Pepper Sauce, Broccoli Spatzle and Mint	65
Pepper Crusted Wagyu Beef Tenderloin, Crackling Carrot, Red Curry	105

SIMPLY GRILLED

Cod	46
Tiger Prawns	44
Maimoa Lamb Chops	58
Black Market Angus Ribeye	98
Westholme Wagyu Tenderloin	102

SAUCES 3
Buttered Hot Sauce, Aleppo Pepper Sauce or Red Curry

SIDES
Ginger Rice 8
French Fries 12
Crispy Potatoes, Fresno Dressing 12
Broccolini, Lemon and Chili 15
Grilled Asparagus, Oil Cured Olive, Farm Egg 15

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon