








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>(tablesides 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 ~ <i>Japan</i>	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
		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
2019	Familia Torres, Reserva Digna, Sauvignon Blanc Curico Valley, Chile	68 24
2020	Domaine de Montmain, Bourgogne Aligoté Bourgogne, France	78 27
2020	689 Cellars "Submission", Chardonnay Napa Valley, California, USA	80 28
2022	Broglia, Gavi di Gavi « La Meirana » Gavi DOCG, Piemont, Italy	72 25
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
2018	Yering Station, Cabernet Sauvignon Yarra Valley, Australia	82	30
2019	Villa Poggio Salvi, Sangiovese Rosso di Montalcino DOCG, Tuscany, Italy	75	26
2020	Ferraton Père & Fils « Les Pichères » Syrah Crozes-Hermitage, Rhone Valley, France	82	30
2021	Fullerton Family "Three Otters" Pinot noir Willamette Valley, Oregon, USA	78	27
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
2019	Ch. Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France		18

SET LUNCH

2 Courses 60

3 Courses 68

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas

Arugula Salad, Shaved Asparagus, Manchego Cheese, Green Olive Dressing

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons

Burrata with Amalfi Lemon Jam, Basil +5

Sweet Pea Soup with Parmesan Foam

Crab Lettuce Cups, Avocado Yuzu Puree

Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli

Grilled Octopus, Calabrian Chili Vinaigrette, Edamame, Fennel +8

MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing

Tagliatelle, Caramelized Romanesco, Basil-Pistachio Pesto

Artichoke and Bacon Pizza

Seared Sea Trout, Pistachio Crust, Spring Onion Vinaigrette, Passion Fruit

Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes +15

Crackling Chicken, Spinach, Buttered Hot Sauce

Veal Milanese with Bitter Greens Salad, Figs and Parmesan

Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries

Grilled Lamb Chops, Aleppo Pepper Sauce, Broccoli Spatzle and Mint + 25

DESSERTS

Citrus Pavlova, Blood Orange Sorbet

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet

Choice of 2 Scoops Sorbet / Ice Cream

BEVERAGES 15 each

Ruffino Vino Rosato "Rosatello" NV, Tuscany, Italy

Robert Mondavi Twin Oaks Chardonnay, NV, California, USA

Robert Mondavi Twin Oaks Cabernet Sauvignon, NV, Central Valley Chile

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 <i>Add Shrimp+14, Sea Trout+12, Chicken +8</i>	22
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