







COCKTAILS

Lychee Raspberry Bellini <i>Bolla Prosecco, Lychee, Raspberry</i>	20
Strawberry & Herb Martini <i>Strawberry infused, Grey Goose Vodka, Strawberry Vermouth, Lemongrass, Thai Basil</i>	20
Cucumber Martini <i>Bombay Sapphire Gin, Cucumber, Mint, Lemon</i>	20
Gin Martini (tableside service) <i>Gardener Gin, Homemade Dry Vermouth</i>	25
Barrel Aged Negroni (tableside service) <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
Cantarito <i>Patron Reposado Tequila, Grapefruit, Lime, Orange, Grapefruit Soda</i>	22
Summer Rum Punch <i>Diplomatico Planas Rum, Diplomatico Reserva Rum, Lychee, Raspberry, Elderflower</i>	20
Young Ginger Julep <i>Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon</i>	20

MOCKTAILS

Lychee Raspberry Soda		13
Basil Lemonade		13
Fresh Coconut		12
Fruit Tea		12
Ginger Mint Soda		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
		150ml
NV	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
2016	Domaine Valentin Zusslin, Reisling Grand Cru Pfingstberg, Alsace, France	52
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	Doamine de Montmain, Bourgogne Aligotè Bourgogne, France	78 27
2020	689 Cellars "Submission", Chardonnay Napa Valley, California, USA	80 28
2022	Broglia, Gavi Di Gavi « La Meirana » Macon-Peronne, Bourgogne, France	72 25
Rosé		450ml 150ml
2021	Château d'Esclans Whispering Angel Côtes de Provence, France	72 25

Premium Red 150ml
Served with Coravin Preservation System

2016	Louis Jadot « Petite Chapelle » Pinot Noir Gevrey-Chambertin 1er Cru, Bourgogne, France	60
2017	Giacomo Montresor 'Fondatore' Amarone della Valpolicella DOCG, Veneto, Italy	45

Red 450ml 150ml

2018	Yerring 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 Willamette Valley, Oregon, USA	82	30
2021	Fullerton Family "Three Otters" Pinot Noir Yarra Valley, Australia	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 Banyuls, Languedoc-Roussillon, 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
Heirloom Tomatoes, Summer Fruit, Habanero Vinaigrette
Kale Salad with Sunburst Tomato Vinaigrette, Green Chili and Mint
Burrata with Amalfi Lemon Jam, Basil +5
Corn Soup, Lime, Chili and Basil
Crab Lettuce Cups, Avocado Yuzu Purée
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli
Grilled Octopus, Calabrian Chili Vinaigrette, Sungold Tomato, Fennel +8

MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Charred Corn Ravioli, Cherry Tomato Salad, Basil Fondue
Avocado Pizza, Jalapeño, Cilantro and Lime
Seared Sea Trout, Caramelized Fennel, Herbal Broth, Lemon Potato Purée
Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes +15
Crackling Chicken, Creamed Corn, Buttered Hot Sauce
Veal Milanese with Heirloom Tomatoes and Arugula Salad
Red Wine Vinaigrette
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries
Lamb Chops with Chili Crumbs, Artichokes and Peas + 25

DESSERTS

Lemon Almond Cake, Glazed Apricot, Apricot 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 2019, Central Valley Chile

CAVIAR CREATION

Egg Caviar with Vodka Whipped Cream	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
Wagyu Beef Tenderloin, Kimchee, Avocado, Sesame, Scallion	35

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas	22
Heirloom Tomatoes, Summer Fruit, Habanero Vinaigrette	22
Kale Salad with Sunburst Tomato Vinaigrette, Green Chili and Mint <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
Corn Soup, Lime, Chili and Basil	18
Crab Lettuce Cups, Avocado Yuzu Purée	28
Spiced Chicken Samosas, Cilantro Yogurt Dip	22
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli	25
Grilled Octopus, Calabrian Chili Vinaigrette, Sungold Tomato, Fennel	36

PASTA AND PIZZA

Charred Corn Ravioli, Cherry Tomato Salad, Basil Fondue	28
Angel Hair with Rock Shrimp Scampi, Calabrian Chili and Kale	35
Avocado Pizza, Jalapeño, Cilantro and Lime	28
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38

ENTREES

Red Sea Bream Crusted in Nuts and Seeds, Sweet and Sour Jus	48
Seared Sea Trout, Caramelized Fennel, Herbal Broth, Lemon Potato Purée	38
Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes	48
Crackling Chicken, Creamed Corn, Buttered Hot Sauce	35
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	38
Veal Milanese with Heirloom Tomatoes and Arugula Salad Red Wine Vinaigrette	35
Lamb Chops with Chili Crumbs, Artichokes and Peas	62
Seared Wagyu Beef Tenderloin, Broccoli Roasted with Pistachio Crumb Aromatic Beef Jus, Aged Balsamic Vinegar	110

SIMPLY GRILLED All served with Shishito Pepper and Sriracha Foam

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

SAUCES 3

Buttered Hot Sauce, Black Pepper Condiment, Beef Jus

SIDES

Ginger Rice 8

French Fries 12

Potato Purée 12

Crispy Potatoes, Fresno Dressing 12

Broccolini, Lemon and Chili 15

Artichokes and Peas 15

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon