

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 Puree	28
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

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

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

SAUCES

Buttered Hot Sauce, Black Pepper Condiment, Beef Jus	3
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SIDES

Ginger Rice	8
French Fries	12
Potato Purée	12
Crispy Potatoes, Fresno Dressing	12
Broccolini, Lemon and Chili	15
Artichokes and Peas	15

DESSERT

Passion Fruit Flower, Hazelnut Praline, Chewy Caramel	17
Raspberry Frangipane Tart	17
Salted Caramel Ice Cream Sundae	17
Candied Peanuts & Popcorn, Hot Fudge	

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 Salad with Sunburst Tomato Vinaigrette, Green Chili and Mint
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli
Grilled Octopus, Calabrian Chili Vinaigrette, Sungold Tomato, Fennel (+8)

MAINS

Black Truffle and Fontina Cheese Pizza
Charred Corn Ravioli, Cherry Tomato Salad, Basil Fondue
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
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries
Simply Cooked Maimoa Lamb Chops served with Sriracha Foam (+15)

Add on any SIDE (+10)

French Fries
Crispy Potatoes, Fresno Dressing
Broccolini, Lemon and Chili
Artichokes and Peas

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FAMILY PLATTER TAKEAWAY MENU

SWEETS

Coconut Panna Cotta, Tropical Fruit

Passion Fruit Flower, Hazelnut Praline, Chewy Caramel +3

Raspberry Frangipane Tart +3

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