

COCKTAILS

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| Lychee Raspberry Bellini | 20 |
| <i>Bolla Prosecco, Lychee, Raspberry</i> | |
| Strawberry & Herb Martini | 20 |
| <i>Strawberry infused, Grey Goose Vodka, Strawberry Vermouth, Lemongrass, Thai Basil</i> | |
| Cucumber Martini | 20 |
| <i>Bombay Sapphire Gin, Cucumber, Mint, Lemon</i> | |
| Gin Martini (tableside service) | 25 |
| <i>Gardener Gin, Homemade Dry Vermouth</i> | |
| Barrel Aged Negroni (tableside service) | 27 |
| <i>Bombay Premier Cru Gin, Homemade Digestive, Homemade Sweet Vermouth</i> | |
| Negroni | 25 |
| <i>Choice of Gin, Carpano Antica Formula Sweet Vermouth, Campari</i> | |
| Cantarito | 22 |
| <i>Patron Reposado Tequila, Grapefruit, Lime, Orange, Grapefruit Soda</i> | |
| Summer Rum Punch | 20 |
| <i>Diplomatico Planas Rum, Diplomatico Reserva Rum, Lychee, Raspberry, Pineapple Elderflower, Cantaloupe</i> | |
| Young Ginger Julep | 20 |
| <i>Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon</i> | |

MOCKTAILS

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| Lychee Raspberry Soda |  | 13 |
| Basil Lemonade |  | 13 |
| Fresh Coconut |  | 12 |
| Fruit Tea |  | 12 |
| Ginger Mint Soda |  | 13 |
| Juice of The Day |  | 10 |

DRAUGHT BEER

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| Asahi Super Dry ~ Japan | 15 |
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WINE BY THE GLASS / CARAFE

| Sparkling | | 125ml |
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| NV | Petit – Lebrun & Fils, Blanc de Blancs Grand Cru Avize, 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, Western Australia, Australia | 25 |
| Premium White | | 150ml |
| <i>Served with Coravin Preservation System</i> | | |
| 2016 | Domaine Valentin Zusslin, Riesling Grand Cru Pfingstberg, Alsace, France | 52 |
| 2022 | Sancerre Delaporte “Monts Damnes” Sancerre, Loire Valley, France | 39 |
| White | | 450ml 150ml |
| 2018 | Como Estate Reserve Viognier Margaret River, Western Australia, Australia | 81 28 |
| 2021 | 689 Cellars “Submission”, Chardonnay Napa Valley, California, USA | 80 28 |
| 2022 | Inama Soave Classico Soave DOC, Veneto, Italy | 66 23 |
| 2022 | Broglià, Gavi di Gavi « La Meirana » Gavi DOCG, Piedmont, Italy | 72 25 |
| 2023 | Familia Torres, Reserva Digna, Sauvignon Blanc Curico Valley, Chile | 68 24 |
| Rosé | | 450ml 150ml |
| 2023 | Château d’Esclans Whispering Angel Côtes de Provence, France | 72 25 |

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| Premium Red | | 150ml |
| <i>Served with Coravin Preservation System</i> | | |
| 2015 | Tenimenti Rossi Cairo « Tenuta Cucco » Barolo DOCG, Piedmont, Italy | 53 |
| 2016 | Louis Jadot « Petite Chapelle » Gevrey-Chambertin 1 ^{er} Cru, Bourgogne, France | 60 |
| Red | | 450ml 150ml |
| 2019 | Yering Station, Cabernet Sauvignon Yarra Valley, Australia | 82 30 |
| 2021 | Ferraton Père & Fils « Les Pichères » Syrah Crozes-Hermitage, Rhone Valley, France | 82 30 |
| 2022 | 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 |
| 2022 | Villa Poggio Salvi, Sangiovese Rosso di Montalcino DOCG, Tuscany, Italy | 75 26 |
| Sweet | | 90ml |
| 2008 | Quinta Da Romaneira Vintage Port Duriense VR, Douro Valley, France | 30 |
| 2020 | 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 and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
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

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| Egg Caviar with Vodka Whipped Cream | 50 |
| Toasted Egg Yolk and Caviar with Herbs | 50 |

CRUDO

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| 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

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|--|----|
| Sweet Pea Guacamole, Warm Crunchy Tortillas | 22 |
| Heirloom Tomatoes, Summer Fruit, Habanero 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 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

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| 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

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| 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 Crumbs Aromatic Beef Jus, Aged Balsamic Vinegar | 110 |

SIMPLY GRILLED All served with Shishito Pepper and Sriracha Foam

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

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| SAUCES | 3 |
| Buttered Hot Sauce, Black Pepper Condiment, Beef Jus | |
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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 |