


COCKTAILS

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

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	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

Premium White		150ml
<i>Served with Coravin Preservation System</i>		
2016	Domaine Valentin Zusslin, Riesling Grand Cru Pfingsberg, 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	Brogliola, 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

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

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 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

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 Crumbs 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