

COCKTAILS

Lychee Raspberry Bellini	20
<i>Bolla Prosecco, Lychee, Raspberry</i>	
Cucumber Martini	20
<i>Fords Gin, Cucumber, Mint, Lemon</i>	
Cantarito	20
<i>Patron Silver Tequila, Grapefruit, Lime, Orange, Grapefruit Soda</i>	
Young Ginger Julep	20
<i>Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon</i>	
Basil Lime Daiquiri	20
<i>Diplomatico Planas Rum, Basil, Lime</i>	
Yuzu Vodka Spritz	22
<i>Grey Goose Vodka, Cointreau, Yuzu Juice, Bolla Prosecco, Tonic</i>	
Tropical Old Fashioned	22
<i>Banana Infused Diplomatico Reserva Rum, Pineapple, Orange Bitters</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
Geisshugel Blonde Lager ~ Germany	16

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 Pfingstberg, Alsace, France	52
2022	Domaine Delaporte “Silex”, Sauvignon Blanc 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	Broglia, 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
Served with Coravin Preservation System		
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
2020	Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France	18



SET MENU

3 Course SET MENU 98

Add on Wine Pairing 88

APPETIZER

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish
Wagyu Beef Tenderloin, Kimchee, Avocado, Sesame, Scallion
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Burrata, Fig Compote and Aged Balsamic Vinegar, Olive Oil, Tarragon
Grilled Octopus, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette
2022 Domaine Delaporte "Monts Damnes" Sancerre, Loire Valley, France

MAIN COURSE

Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime
Madai Crusted in Nuts and Seeds, Sweet and Sour Jus
Grilled Lamb Chops, Caramelized Brussels Sprouts and Pistachio Pesto
Seared Wagyu Beef Tenderloin, Broccoli Roasted with Pistachio Crumb
Aromatic Beef Jus, Aged Balsamic Vinegar +55
Simply Grilled Black Market Angus Ribeye +40
2018 Giacomo Montresor "Fondatore" Amarone D.O.C.G., Veneto, Italy

Add Ons

Tiger Prawns (2pcs)	28	Sauces	3
Sides	10	Buttered Hot Sauce	
Mesclun Salad, House Dressing		Beef Jus	
French Fries		Black Pepper Condiment	
Potato Purée			
Broccolini, Lemon and Chili			

DESSERTS

Warm Chocolate Cake, Vanilla Ice Cream
Salted Caramel Ice Cream Sundae, Candied Peanuts & Popcorn,
Whipped Cream, Hot Fudge
Tropical Fruit Vacherin, Macadamia and Hibiscus Sorbet
Choice of 2 Scoops Sorbet or Ice Cream
2020 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc, Sauternes, France

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, Mixed Berries, 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, Fig Compote and Aged Balsamic Vinegar, Olive Oil, Tarragon	36
Broccoli Soup with Cheddar Cheese Puffs and Herbs	18
Crab Crostini with Garlic Aioli and Avocado	32
Spiced Chicken Samosas, Cilantro Yogurt Dip	22
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli	25
Grilled Octopus, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette	36

PASTA AND PIZZA

Charred Corn Ravioli, Cherry Tomato Salad, Basil Fondue	28
Lumache, Rock Shrimp, Spicy Tomato Sauce	35
Spicy Sausage and Kale Pizza	28
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38

ENTREES

Madai Crusted in Nuts and Seeds, Sweet and Sour Jus	50
Mushroom Crusted Salmon Trout, Potato Purée, Lemon Emulsion and Herbs	38
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime	58
Crackling Chicken, Wild Rice, Broccoli Rabe, Buttered Hot Sauce	38
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	38
Veal Milanese with Heirloom Tomatoes and Arugula Salad Red Wine Vinaigrette	38
Grilled Lamb Chops, Caramelized Brussels Sprouts and Pistachio Pesto	65
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

Madai	44
Tiger Prawns	54
Maimoa Lamb Chops	62
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
Brussels Sprouts with Chilies, Mint, Pecorino Cheese	15

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon

All prices subject to 10% service charge and prevailing government taxes