

COCKTAILS

Lychee Raspberry Bellini	20
<i>Bolla Blue Prosecco, Lychee, Raspberry</i>	
Yuzu Vodka Spritz	22
<i>Grey Goose Vodka, Lumina Triple Sec, Yuzu, Bolla Blue Prosecco, Tonic</i>	
Cucumber Martini	20
<i>Fords Gin, Cucumber, Mint, Lemon</i>	
Mezcal Maracuya	22
<i>Montelobus Espadin Mezcal, Amaro Montenegro, Passion Fruit, Coconut, Lime, Bitters</i>	
Mango Essence and Guajillo	22
<i>Herradura Reposado Tequila, Ancho Reyes, Mango, Lime, Guajillo Chili</i>	
Matcha Colada	20
<i>Diplomatico Reserva Rum, Coconut Milk, Pineapple, Lime, Matcha</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
Mango Guajillo Soda		13
Juice of The Day		10

DRAUGHT BEER

Asahi Super Dry ~ Japan	15
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SET LUNCH

3 Courses 68

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas
Asparagus with Blue Cheese Dressing, Crumbled Bacon and Herbs
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Burrata with Citrus Salad and Basil +8
Sweet Pea Soup with Parmesan Foam
Crab Crostini with Garlic Aioli and Avocado +5
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli
Grilled Octopus, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette +8

MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Lumache, Rock Shrimp, Spicy Tomato Sauce
Mushroom Crusted Salmon Trout, Potato Purée, Lemon Emulsion and Herbs
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime +15
Crackling Chicken, Wild Rice, Broccoli Rabe, Buttered Hot Sauce
Veal Milanese with Sweet Potato, Dried Cranberries and Arugula
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries

DESSERTS

Hazelnut Praline Choux Puff, Cider Reduction, Apple Sorbet
Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet
Choice of 2 Scoops Sorbet or 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, NV, California, USA

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
Asparagus with Blue Cheese Dressing, Crumbled Bacon and Herbs	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 Citrus Salad and Basil	36
Sweet Pea Soup with Parmesan Foam	18
Crab Crostini with Garlic Aioli and Avocado	32
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli	25
Grilled Octopus, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette	36

PASTA AND PIZZA

Spaghetti Cacio E Pepe, Pecorino and Parmesan, Black Pepper	25
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 Sweet Potato, Dried Cranberries and Arugula	38
Grilled Lamb Chops, Smoked Chili Glaze, Asparagus and Sweet Onion	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
Taylor Preston Lamb Chops	62
Black Market Angus Ribeye	98
Westholme Wagyu Tenderloin	102



SAUCES	3
Buttered Hot Sauce, Smoked Chili Glaze, Beef Jus	
SIDES	
Ginger Rice	8
French Fries	12
Potato Purée	12
Crispy Potatoes, Fresno Dressing	12
Broccolini, Lemon and Chili	15
Grilled Asparagus, Oil Cured Black Olive and Farm Egg	18

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon

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