

## 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 |
|-------------------------|----|



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 Cheese, Croutons  
Burrata with Fresh Strawberry Compote, Black Pepper 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 with Rock Shrimp, Spicy Tomato Sauce, Basil  
Mushroom Crusted Salmon Trout, Potato Purée, Lemon Emulsion and Herbs  
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime +15  
Fried Crackling Chicken, Wild Rice, Broccoli Rabe, Buttery 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 with Caviar and Herbs | 50 |

## CRUDO

|                                                                   |    |
|-------------------------------------------------------------------|----|
| Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze            | 22 |
| Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish    | 38 |
| Wagyu Beef Tenderloin Tartare, 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 Cheese, Croutons<br><i>Add Shrimp +14, Sea Trout +12, Chicken +8</i> | 22 |
| Burrata with Fresh Strawberry Compote, Black Pepper and Basil                                                           | 36 |
| Sweet Pea Soup with Parmesan Foam                                                                                       | 18 |
| Crab Crostini with Garlic Aioli and Avocado                                                                             | 32 |
| Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing                                                          | 36 |
| 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 Cheese, Black Pepper | 25 |
| Lumache with Rock Shrimp, Spicy Tomato Sauce, Basil                | 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  |
| Fried Crackling Chicken, Wild Rice, Broccoli Rabe, Buttery 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<br>Aromatic Beef Jus, Aged Balsamic Vinegar | 110 |

## SIMPLY GRILLED served with Shishito Pepper and Sriracha Foam

|                            |     |
|----------------------------|-----|
| Salmon Trout               | 34  |
| Madai                      | 44  |
| Tiger Prawns               | 54  |
| Chicken                    | 34  |
| Taylor Preston Lamb Chops  | 62  |
| Black Market Angus Ribeye  | 98  |
| Westholme Wagyu Tenderloin | 102 |



|                                                       |    |
|-------------------------------------------------------|----|
| SAUCES                                                | 3  |
| Buttery 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