

## **STARTERS**

Sweet Pea Guacamole, Warm Crunchy Tortillas	22
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	22
Asparagus with Blue Cheese Dressing, Crumbled Bacon and Herbs	22
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons  Add Shrimp +14, Sea Trout +12, Chicken +8	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 Aromatic Beef Jus, Aged Balsamic Vinegar	110

Prices are subject to prevailing government taxes



## 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 **DESSERT** Salted Caramel Ice Cream Sundae, Candied Peanuts & Popcorn, Whipped Cream, Hot Fudge 19 Coconut Panna Cotta, Tropical Fruit 19 Passion Fruit Flower, Hazelnut Praline, Chewy Caramel 19

Chef Jean-Georges Vongerichten Executive Chef Bryan Soon

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## FAMILY PLATTER TAKEAWAY MENU

## **FAMILY PLATTER**

3 - 4 Pax (choice of 2 starters, 3 mains and 2 sweets	) 180
6 - 8 Pax (choice of 4 starters, 6 mains and 4 sweets	) 335

#### **STARTERS**

Crispy Sushi, Chipotle Mayonnaise and Soy Glaze
Sweet Pea Guacamole, Warm Crunchy Tortillas
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons
Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli
Grilled Octopus, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette +8

### **MAINS**

Black Truffle and Fontina Cheese Pizza

Spaghetti Cacio E Pepe, Pecorino and Parmesan Cheese, Black Pepper

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

Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries

Simply Grilled Taylor Preston Lamb Chops +15

# Add on any SIDE (+10)

French Fries
Potato Purée
Crispy Potatoes, Fresno Dressing
Broccolini, Lemon and Chili

## **SWEETS**

Coconut Panna Cotta, Tropical Fruit
Salted Caramel Ice Cream Sundae, Candied Peanuts & Popcorn, Whipped Cream, Hot Fudge +3
Passion Fruit Flower, Hazelnut Praline, Chewy Caramel +3

Chef Jean-Georges Vongerichten Executive Chef Bryan Soon Prices are subject to prevailing government taxes