

## STARTERS

Guacamole with Sungold Tomato Salsa and 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 <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
Crispy Octopus, Romesco Sauce and Kohlrabi Slaw	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
Avocado Pizza, Jalapeño, Cilantro and Lime	28

## ENTREES

Madai Crusted in Nuts and Seeds, Sweet and Sour Jus	50
Crispy Skin Salmon Trout, Fragrant Lemon-Chili Emulsion, Caramelized Fennel	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 Tomato and Arugula Salad, Red Wine Vinaigrette	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

Call us at +65 8121 6122 to place your orders  
Mon to Sun, including Public Holidays  
12:00pm – 2:30pm, 6:00pm – 9:00pm (last order 9:00pm)

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
Sour Cherry Pie	19
Thai Chocolate Tart	19
Mango Sago Pudding	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  
 Guacamole with Sungold Tomato Salsa and Warm Crunchy Tortillas  
 Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons  
 Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli  
 Crispy Octopus, Romesco Sauce and Kohlrabi Slaw +8

### MAINS

Black Truffle and Fontina Cheese Pizza  
 Spaghetti Cacio E Pepe, Pecorino and Parmesan Cheese, Black Pepper  
 Crispy Skin Salmon Trout, Fragrant Lemon-Chili Emulsion, Caramelized Fennel  
 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

Mango Sago Pudding  
 Sour Cherry Pie +3  
 Thai Chocolate Tart +3

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