

STARTERS

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	22
Guacamole with Sungold Tomato Salsa and Warm Crunchy Tortillas	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 Strawberry Compote, Black Pepper and Basil	36
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
Corn Soup, Lime, Chili and Basil	18

PASTA AND PIZZA

Trofie, Tender Summer Beans, Cherry Tomatoes, Basil-Pistachio Pesto	28
Spaghetti, Smoked Bacon, Jalapeño and Arugula	32
Goldbar Squash and Chorizo Pizza	32
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, Fennel	38
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime	58
Fried Crackling Chicken, Creamed Corn, 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, Passion Fruit BBQ Sauce, Summer Beans	65
Pepper Crusted Wagyu Beef Tenderloin and Roasted Carrots Pistachio-Tarragon Chili Aioli	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, Passion Fruit BBQ Sauce or Black Pepper Condiment

SIDES

Ginger Rice	8
French Fries	12
Potato Purée	12
Crispy Potatoes, Fresno Dressing	12
Sautéed Corn, Jalapeño and Lime	12
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 Salmon 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
 Trofie, Tender Summer Beans, Cherry Tomatoes, Basil-Pistachio Pesto
 Crispy Skin Salmon Trout, Fragrant Lemon-Chili Emulsion, Fennel
 Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime +15
 Fried Crackling Chicken, Creamed Corn, 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
 Sautéed Corn, Jalapeño and Lime

SWEETS

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

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