

STARTERS

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	22
Guacamole with Tomatillo Salsa and Warm Crunchy Tortillas	22
Smashed Beets, Avocado Purée, Flavors of Tartare	22
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons	22
Burrata, Fig Compote and Aged Balsamic Vinegar, Olive Oil, Tarragon	36
Crab Crostini with Garlic Aioli and Avocado	32
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
Spiced Chicken Samosas, Cilantro Yogurt Dip	24
Crispy Octopus, Romesco Sauce and Kohlrabi Slaw	36
Cream of Tomato Soup, Sourdough, Basil and Cheddar Cheese	18

PASTA AND PIZZA

Spaghetti, Smoked Bacon, Jalapeño and Arugula	32
Crispy Macaroni and Cheese	28
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
Sesame Panko Crusted Salmon Trout, Citrus-Tahini Emulsion, Cauliflower	38
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime	58
Fried Crackling Chicken, Spinach, Buttery Hot Sauce	38
Cheddar Cheeseburger, Passion Fruit BBQ Sauce, Grilled Onions, Fries	38
Pork Chop with Smoked Chili Glaze, Brussels Sprouts, Sweet Onions	58
Grilled Lamb Chops with Mushroom Bolognese and Pecorino Cheese	68
Pepper Crusted Wagyu Beef Tenderloin and Roasted Carrots	110
Pistachio-Tarragon Chili Aioli	

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 or Black Pepper Condiment

SIDES

Ginger Rice	8
French Fries	12
Potato Purée	12
Crispy Potatoes, Fresno Dressing	12
Brussels Sprouts with Chilies, Mint, Pecorino Cheese	15
Sautéed Spinach and Herbs	18

DESSERT

Salted Caramel Ice Cream Sundae, Candied Peanuts & Popcorn, Whipped Cream, Hot Fudge	19
Caribbean Coconut Tart, Pineapple Mint Compote	19
Cinnamon Apple Pie	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 Tomatillo Salsa and Warm Crunchy Tortillas
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons
Spiced Chicken Samosas, Cilantro Yogurt Dip
Crispy Octopus, Romesco Sauce and Kohlrabi Slaw +8

MAINS

Black Truffle and Fontina Cheese Pizza
Crispy Macaroni and Cheese
Sesame Panko Crusted Salmon Trout, Citrus-Tahini Emulsion, Cauliflower
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime +15
Fried Crackling Chicken, Spinach, Buttery Hot Sauce
Cheddar Cheeseburger, Passion Fruit BBQ Sauce, Grilled Onions, Fries
Simply Grilled Taylor Preston Lamb Chops +15

Add on any SIDE (+10)

French Fries
Potato Purée
Crispy Potatoes, Fresno Dressing
Brussels Sprouts with Chilies, Mint, Pecorino Cheese

SWEETS

Caribbean Coconut Tart, Pineapple Mint Compote
Cinnamon Apple Pie +3

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