

COCKTAILS

Lychee Raspberry Bellini	20
<i>Bolla Blue Prosecco, Lychee, Raspberry</i>	
Watermelon Collins	22
<i>Grey Goose Vodka, St Germain Elderflower, Cointreau, Agave, Lime, Watermelon Thai Basil, Tajin</i>	
Lemongrass Tea Collins	20
<i>Roku Gin, Italicus Bergamotto, Lemongrass Tea, Lemon, Soda</i>	
Strawberry Margarita	22
<i>Patron Reposado Tequila, Cointreau, Strawberry, Lime, Celery Bitters</i>	
Pear Colada	20
<i>Havana Club 3yo Rum. Havana Club 7yo Rum, Asian Pear, Coconut Milk, Lemon</i>	
Blackberry Whiskey Smash	20
<i>Maker's Mark Bourbon, Blackberry, Lemon, Lime, Mint</i>	
Apple Sage	20
<i>Christian Drouin Le Calvados, Apple Cider Vinegar, Honey, Lemon, Sage</i>	

MOCKTAILS

Lychee Raspberry Soda	 13
Basil Lemonade	 13
Fresh Coconut	 12
Fruit Tea	 12
Strawberry Lime Soda	 13
Apple Honey Sage	 13
Juice of The Day	 10

DRAUGHT BEER

Sapporo Premium ~ Japan	15
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SET DINNER

3 Course SET MENU 98

Add on Wine Pairing 88

APPETIZER

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish
Wagyu Beef Tenderloin Tartare, Kimchee, Avocado, Sesame, Scallion
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Burrata with Cranberry Compote, Olive Oil
Crispy Octopus, Romesco Sauce and Kohlrabi Slaw
2023 Yihu Winery Mystic Franc Blanc, Quishan Valley of Penglai, China

MAIN COURSE

Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime
Madai Crusted in Nuts and Seeds, Sweet and Sour Jus
Grilled Lamb Chops with Mushroom Bolognese and Pecorino Cheese
Pepper Crusted Wagyu Beef Tenderloin and Roasted Carrots
Pistachio-Tarragon Chili Aioli +55
Simply Prepared Black Market Angus Ribeye +40
2018 Chateau Peymouton, Saint-Emilion Grand Cru, Bordeaux, France

DESSERTS

Warm Chocolate Cake, Vanilla Ice Cream
Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet
Blueberry Basque Tart, Crème Fraîche
Choice of 2 Scoops Sorbet or Ice Cream
2020 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc, Sauternes, France

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

Guacamole with Tomatillo Salsa and Warm Crunchy Tortillas	22
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons	22
Burrata with Cranberry Compote, Olive Oil	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

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 Pistachio-Tarragon Chili Aioli	110

SIMPLY PREPARED 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
Crispy Potatoes, Fresno Chili Dressing	12
Brussels Sprouts with Chilies, Mint, Pecorino Cheese	15

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon