

STARTERS

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	22
Sweet Pea Guacamole with Warm Crunchy Tortillas	22
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons	22
Fresh Ricotta and Strawberry Compote, Toasted Sourdough	36
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
Crab Crostini with Garlic Aioli and Avocado	32
Pretzel Crusted Calamari, Spicy Tomato Sauce, Grainy Mustard	25
Crispy Octopus, Romesco Sauce and Kohlrabi Slaw	36
Broccoli Soup, Coconut and Lime	18

PASTA AND PIZZA

Spaghetti, Smoked Bacon, Jalapeño and Arugula	32
Fusilli with Mushroom Bolognese, Pecorino Cheese and Chili Oil	28
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38
Spicy Sausage and Kale Pizza	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
Roasted Chicken, Three Peppercorns, Lemon Confit Mashed Potatoes	38
Cheeseburger, Herbed Mayonnaise, Pickled Jalapeño, 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 PREPARED served with Shishito Pepper and Sriracha Foam

Salmon Trout	34
Madai	44
Tiger Prawns	54
Chicken	34
Pork Chop	54
Taylor Preston Lamb Chops	62
Black Market Angus Ribeye	98
Westholme Wagyu Tenderloin	102

SAUCES	3
Aromatic Chicken Jus, Smoked Chili Glaze, Black Pepper Condiment	

SIDES	
Ginger Rice	8
French Fries	12
Mashed Potato	12
Brussels Sprouts with Chilies, Mint, Pecorino Cheese	15

DESSERT	
Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet	19
Blueberry Basque Tart, Crème Fraîche	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
Sweet Pea Guacamole with Warm Crunchy Tortillas
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons
Pretzel Crusted Calamari, Spicy Tomato Sauce, Grainy Mustard
Crispy Octopus, Romesco Sauce and Kohlrabi Slaw +8

MAINS

Black Truffle and Fontina Cheese Pizza
Fusilli with Mushroom Bolognese, Pecorino Cheese and Chili Oil
Sesame Panko Crusted Salmon Trout, Citrus-Tahini Emulsion, Cauliflower
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime +15
Roasted Chicken, Three Peppercorns, Lemon Confit Mashed Potatoes
Cheeseburger, Herbed Mayonnaise, Pickled Jalapeño, Fries
Simply Grilled Taylor Preston Lamb Chops +15

Add on any SIDE (+10)

French Fries
Mashed Potato
Brussels Sprouts with Chilies, Mint, Pecorino Cheese

SWEETS

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet
Blueberry Basque Tart, Crème Fraîche
Cinnamon Apple Pie +3

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