





## 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
Strawberry Lime Soda	 13
Apple Honey Sage	 13
Juice of The Day	 12
Red Juice ~ Carrot, Beet, Orange, Lemon, Ginger	 15
Turmeric Tonic ~ Turmeric, Honey, Lime and Lemon	 15
Young Ginger Tonic ~ Ginger, Lemon, Honey	 15

## DRAUGHT BEER

Sapporo Premium ~ Japan	15
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SET DINNER

*3 Course SET MENU 98*

*Add on Wine Pairing 88*

APPETIZER

Bluefin Tuna Tartare, Roasted Tomato Jam, Crispy Sourdough  
Wagyu Beef Tenderloin Tartare, Kimchee, Avocado, Sesame, Scallion  
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing  
Fresh Ricotta and Strawberry Compote, Toasted Sourdough  
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 Pymouton, 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
Bluefin Tuna Tartare, Roasted Tomato Jam, Crispy Sourdough	38
Wagyu Beef Tenderloin Tartare, Kimchee, Avocado, Sesame, Scallion	35

## STARTERS

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 Pistachio-Tarragon Chili Aioli	110

## 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

Chef Jean-Georges Vongerichten  
Executive Chef Bryan Soon