









## COCKTAILS

Lychee Raspberry Bellini <i>Bolla Blue Prosecco, Lychee, Raspberry</i>	20
Cucumber Martini <i>Roku Gin, Japanese Cucumber, Lemon, Mint</i>	22
Coconut Collins <i>Coconut Oil Fat Washed Grey Goose Vodka, Ancho Verde, Giffard Coconut Liqueur Lime, Agave Jalapeño, Club Soda</i>	24
Sorrento Vesper <i>Monkey 47 Gin, Grey Goose Vodka, Lillet Blanc, Sauternes, Lemon Bitters, Sorrento</i>	24
Mojito Tropicale <i>Havana Club 3yo Rum, Mango, Lime, Mint, Removed Milk, Club Soda</i>	22
Passion Fruit Paloma <i>Del Maguey Vida Mezcal, Passion Fruit Two Ways, Lime, Passion Fruit Soda</i>	24
Ginger Margarita <i>Patron Reposado Tequilla, Cointreau, Ginger, Lime</i>	24
Jungle Old Fashioned <i>Maker's Mark Bourbon, Roasted Pineapple, Lime Bitters</i>	24

## MOCKTAILS

Lychee Raspberry Soda		13
Basil Lemonade		13
Fresh Coconut		12
Passion Fruit Lime Soda		13
Kumquat Mint Soda		13
Juice of The Day		10
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*

STARTERS

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**

MAINS

Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime  
Seared Toothfish, Mushrooms, Spiced Infusion and Finger Limes  
Grilled Lamb Chops with Smoked Chili Glaze, Asparagus, Sweet Onion  
Wagyu Beef Tenderloin and Spring Vegetables, Salsa Verde, Lime +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  
Passion Fruit Meringue Tart, Coconut Sorbet  
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 Cake with Sugar Snap Pea Remoulade	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
Crispy Macaroni and Cheese	28
Tomato, Mozzarella and Basil Pizza	22
Asparagus and Bacon Pizza	30
Black Truffle and Fontina Cheese Pizza	38

ENTREES

Seared Toothfish, Mushrooms, Spiced Infusion and Finger Limes	68
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
Campo Grande Iberico Pork Chop, Arbol Tomatillo Salsa	58
Grilled Lamb Chops with Smoked Chili Glaze, Asparagus, Sweet Onion	68
Wagyu Beef Tenderloin and Spring Vegetables, Salsa Verde, Lime	110

SIMPLY PREPARED served with Shishito Pepper and Sriracha Foam

Salmon Trout	34
Toothfish	62
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, Arbol Tomatillo Salsa, Salsa Verde	
SIDES	
Ginger Rice	8
French Fries	12
Mashed Potato	12
Grilled Asparagus, Black Olive Condiment, Farm Egg	20
Broccolini, Lemon and Chili	18

Chef Jean-Georges Vongerichten  
Executive Chef Bryan Soon