










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 LUNCH
3 Courses 68

STARTERS

Sweet Pea Guacamole with Warm Crunchy Tortillas
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons
Fresh Ricotta and Strawberry Compote, Toasted Sourdough +8
Crab Crostini with Garlic Aioli and Avocado +5
Pretzel Crusted Calamari, Spicy Tomato Sauce, Grainy Mustard
Crispy Octopus, Romesco Sauce and Kohlrabi Slaw +8
Broccoli Soup, Coconut and Lime

MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Spaghetti, Smoked Bacon, Jalapeño and Arugula
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
Pork Chop with Smoked Chili Glaze, Brussels Sprouts, Sweet Onions +15
Cheeseburger, Herb Mayonnaise, Pickled Jalapeño, Fries

DESSERTS

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet
Blueberry Basque Tart, Crème Fraîche
Choice of 2 Scoops Sorbet or Ice Cream

BEVERAGES 15 each

Miguel Torres "Sangre de Toro" Rosé, NV, Catalunya, Spain
Robert Mondavi Twin Oaks Chardonnay, NV, California, USA
Robert Mondavi Twin Oaks Cabernet Sauvignon, NV, California, USA

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 <i>Add Shrimp +14, Sea Trout +12, Chicken +8</i>	22
Fresh Ricotta and Strawberry Compote, Toasted Sourdough	36
Crab Crostini with Garlic Aioli and Avocado	32
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
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