

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 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

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

<b>SAUCES</b>	3
Aromatic Chicken Jus, Arbol Tomatillo Salsa, Salsa Verde	

<b>SIDES</b>	
Ginger Rice	8
French Fries	12
Mashed Potato	12
Grilled Asparagus, Black Olive Condiment, Farm Egg	20
Broccolini, Lemon and Chili	18

<b>DESSERT</b>	
Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet	19
Passion Fruit Meringue Tart, Coconut Sorbet	19
Cinnamon Apple Pie	19

Chef Jean-Georges Vongerichten

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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  
Crispy Macaroni and Cheese  
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  
Broccolini, Lemon and Chili

### SWEETS

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet  
Passion Fruit Meringue Tart, Coconut Sorbet  
Cinnamon Apple Pie +3

Chef Jean-Georges Vongerichten  
Executive Chef Bryan Soon

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