







Please note that our menu and wine selection may change based on seasonal availability.

COCKTAILS

Lychee Raspberry Bellini <i>Bolla Prosecco, Lychee, Raspberry</i>	20
Cucumber Martini <i>Fords Gin, Cucumber, Mint, Lemon</i>	20
Cantarito <i>Patron Silver Tequila, Grapefruit, Lime, Orange, Grapefruit Soda</i>	20
Young Ginger Julep <i>Woodford Reserve Bourbon, Mint, Ginger, Honey, Lemon</i>	20
Basil Lime Daiquiri <i>Diplomatico Planas Rum, Basil, Lime</i>	20
Yuzu Vodka Spritz <i>Grey Goose Vodka, Cointreau, Yuzu Juice, Bolla Prosecco, Tonic</i>	22
Tropical Old Fashioned <i>Banana Infused Diplomatico Reserva Rum, Pineapple, Orange Bitters</i>	22

MOCKTAILS

Lychee Raspberry Soda		13
Basil Lemonade		13
Fresh Coconut		12
Fruit Tea		12
Ginger Mint Soda		13
Juice of The Day		10

DRAUGHT BEER

Asahi Super Dry ~ <i>Japan</i>	15
Geisshugel Blonde Lager ~ <i>Germany</i>	16

WINE BY THE GLASS / CARAFE

Sparkling		125ml
NV	Petit – Lebrun & Fils, Blanc de Blancs Grand Cru Avize, Champagne, France	46
NV	Billecart-Salmon Cuvée Jean-Georges Brut Réserve Mareuil-sur-Aÿ, Champagne, France	32
NV	Taittinger Brut Réserve Reims, Champagne, France	27

Premium White		150ml
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Served with Coravin Preservation System

2016	Domaine Valentin Zusslin, Riesling Grand Cru Pfingstberg, Alsace, France	52
2022	Domaine Delaporte "Silex", Sauvignon Blanc Sancerre, Loire Valley, France	39

White		450ml	150ml
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2018	Como Estate Reserve Viognier Margaret River, Western Australia, Australia	81	28
2021	689 Cellars "Submission", Chardonnay Napa Valley, California, USA	80	28
2022	Inama Soave Classico Soave DOC, Veneto, Italy	66	23
2022	Broglia, Gavi di Gavi « La Meirana » Gavi DOCG, Piedmont, Italy	72	25
2023	Familia Torres, Reserva Digna, Sauvignon Blanc Curico Valley, Chile	68	24

Rosé		450ml	150ml
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2023	Château d'Esclans Whispering Angel Côtes de Provence, France	72	25
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Premium Red		150ml
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All prices subject to 10% service charge and prevailing government taxes

Served with Coravin Preservation System

2015	Tenimenti Rossi Cairo « Tenuta Cucco » Barolo DOCG, Piedmont, Italy	53
2016	Louis Jadot « Petite Chapelle » Gevrey-Chambertin 1 ^{er} Cru, Bourgogne, France	60

		450ml	150ml
2019	Yering Station, Cabernet Sauvignon Yarra Valley, Australia	82	30
2021	Ferraton Père & Fils « Les Pichères » Syrah Crozes-Hermitage, Rhone Valley, France	82	30
2022	Fullerton Family « Three Otters » Pinot noir Willamette Valley, Oregon, USA	78	27
2022	Yannick Amirault « La Mine » Saint Nicolas De Bourgueil, Loire Valley, France	79	27
2022	Villa Poggio Salvi, Sangiovese Rosso di Montalcino DOCG, Tuscany, Italy	75	26

		90ml
2020	Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France	18

SET MENU
3 Course *SET MENU* 98
Add on Wine Pairing 88

APPETIZER

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish
 Wagyu Beef Tenderloin, Kimchee, Avocado, Sesame, Scallion
 Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
 Burrata, Fig Compote and Aged Balsamic Vinegar, Olive Oil, Tarragon
 Grilled Octopus, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette
2022 Domaine Delaporte “Monts Damnes” Sancerre, Loire Valley, France

MAIN COURSE

Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime
 Madai Crusted in Nuts and Seeds, Sweet and Sour Jus
 Grilled Lamb Chops, Caramelized Brussels Sprouts and Pistachio Pesto
 Seared Wagyu Beef Tenderloin, Broccoli Roasted with Pistachio Crumb
 Aromatic Beef Jus, Aged Balsamic Vinegar +55
 Simply Grilled Black Market Angus Ribeye +40
2018 Giacomo Montresor “Fondatore” Amarone DOCG, Veneto, Italy

Add Ons

Tiger Prawns (2pcs)	28	Sauces	3
Sides	10	Buttered Hot Sauce	
Mesclun Salad, House Dressing		Beef Jus	
French Fries		Black Pepper Condiment	
Potato Purée			
Broccolini, Lemon and Chili			

DESSERTS

Warm Chocolate Cake, Vanilla Ice Cream
 Salted Caramel Ice Cream Sundae, Candied Peanuts & Popcorn,
 Whipped Cream, Hot Fudge
 Tropical Fruit Vacherin, Macadamia and Hibiscus Sorbet
 Choice of 2 Scoops Sorbet or Ice Cream
2020 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc, Sauternes, France

Chef Jean-Georges Vongerichten
 Executive Chef Bryan Soon

CAVIAR CREATION

Egg Caviar with Vodka Whipped Cream 50
 Toasted Egg Yolk and Caviar with Herbs 50

CRUDO

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze

22

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish
38

Wagyu Beef Tenderloin, Kimchee, Avocado, Sesame, Scallion

35

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas 22

Heirloom Tomatoes, Mixed Berries, Habanero Vinaigrette

22

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons

22

Add Shrimp+14, Sea Trout+12, Chicken +8

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing

36

Burrata, Fig Compote and Aged Balsamic Vinegar, Olive Oil, Tarragon

36

Broccoli Soup with Cheddar Cheese Puffs and Herbs 18

Crab Crostini with Garlic Aioli and Avocado 32

Spiced Chicken Samosas, Cilantro Yogurt Dip 22

Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli

25

Grilled Octopus, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette

36

PASTA AND PIZZA

Charred Corn Ravioli, Cherry Tomato Salad, Basil Fondue

28

Lumache, Rock Shrimp, Spicy Tomato Sauce 35

Spicy Sausage and Kale Pizza 28

Tomato, Mozzarella and Basil Pizza

22

Black Truffle and Fontina Cheese Pizza 38

ENTREES

Madai Crusted in Nuts and Seeds, Sweet and Sour Jus

50

Mushroom Crusted Salmon Trout, Potato Purée, Lemon Emulsion and Herbs

38

Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime 58

Crackling Chicken, Wild Rice, Broccoli Rabe, Buttered Hot Sauce

38

Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries

38

Veal Milanese with Heirloom Tomatoes and Arugula Salad

38

Red Wine Vinaigrette

Grilled Lamb Chops, Caramelized Brussels Sprouts and Pistachio Pesto

65

Seared Wagyu Beef Tenderloin, Broccoli Roasted with Pistachio Crumb

110

Aromatic Beef Jus, Aged Balsamic Vinegar

SIMPLY GRILLED All served with Shishito Pepper and Sriracha Foam	
Madai	44
Tiger Prawns	54
Maimoa Lamb Chops	
62	
Black Market Angus Ribeye	
98	
Westholme Wagyu Tenderloin	102
 SAUCES	 3
Buttered Hot Sauce, Black Pepper Condiment, Beef Jus	
 SIDES	
Ginger Rice	8
French Fries	12
Potato Purée	12
Crispy Potatoes, Fresno Dressing	12
Broccolini, Lemon and Chili	
15	
Brussels Sprouts with Chilies, Mint, Pecorino Cheese	
15	



Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon