







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**

<b>Sparkling</b>		<b>125ml</b>
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

<b>Premium White</b>		<b>150ml</b>
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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

<b>White</b>		<b>450ml</b>	<b>150ml</b>
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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	Broglià, Gavi di Gavi « La Meirana » Gavi DOCG, Piedmont, Italy	72	25
2023	Familia Torres, Reserva Digna, Sauvignon Blanc Curico Valley, Chile	68	24

<b>Rosé</b>		<b>450ml</b>	<b>150ml</b>
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2023	Château d'Esclans Whispering Angel Côtes de Provence, France	72	25
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<b>Premium Red</b>		<b>150ml</b>	
<i>Served with Coravin Preservation System</i>			
2015	Tenimenti Rossi Cairo « Tenuta Cucco » Barolo DOCG, Piedmont, Italy		53
2016	Louis Jadot « Petite Chapelle » Gevrey-Chambertin 1 <sup>er</sup> Cru, Bourgogne, France		60
<b>Red</b>		<b>450ml</b>	<b>150ml</b>
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
<b>Sweet</b>		<b>90ml</b>	
2020	Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France		18

**SET LUNCH**  
3 Courses 68

All prices subject to 10% service charge and prevailing government taxes

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortillas  
 Heirloom Tomatoes, Mixed Berries, Habanero Vinaigrette  
 Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons  
 Burrata, Fig Compote and Aged Balsamic Vinegar, Olive Oil, Tarragon +8  
 Broccoli Soup with Cheddar Cheese Puffs and Herbs  
 Crab Crostini with Garlic Aioli and Avocado +5  
 Pretzel Crusted Crispy Calamari, Spicy Marinara, Mustard Aioli  
 Grilled Octopus, Smoked Paprika Crème Fraîche and Guajillo Vinaigrette +8

MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing  
 Lumache, Rock Shrimp, Spicy Tomato Sauce  
 Mushroom Crusted Salmon Trout, Potato Purée, Lemon Emulsion and Herbs  
 Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime +15  
 Crackling Chicken, Wild Rice, Broccoli Rabe, Buttered Hot Sauce  
 Veal Milanese with Heirloom Tomatoes and Arugula Salad  
 Red Wine Vinaigrette  
 Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries

DESSERTS

Spiced Pumpkin Crème Brûlée, Pomegranate Sorbet  
 Caribbean Coconut Tart, Pineapple Sorbet, Pineapple Mint Compote  
 Choice of 2 Scoops Sorbet or Ice Cream

BEVERAGES 15 each

Ruffino Vino Rosato "Rosatello" NV, Tuscany, Italy  
 Robert Mondavi Twin Oaks Chardonnay, NV, California, USA  
 Robert Mondavi Twin Oaks Cabernet Sauvignon, NV, Central Valley Chile

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

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