

THE DEMPSEY COOKHOUSE&BAR

STARTERS

Sweet Pea Guacamole with Warm Crunchy Tortilla	24
Burrata with Heirloom Cherry Tomatoes and Basil	36
Bluefin Tuna Tartare, Roasted Tomato Jam, Crispy Sourdough	38
Wagyu Beef Tenderloin Tartare, Kimchee, Avocado Sesame, Scallion	38
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
Corn Soup, Lime, Chili and Basil	18

PASTA AND PIZZA

Crispy Macaroni and Cheese	28
Lumache with Rock Shrimp and Spicy Tomato Sauce	38
Spaghetti, Smoked Bacon, Jalapeño and Arugula	32
Tomato, Mozzarella and Basil Pizza	26
Broccolini and Ricotta Pizza with Spicy Salami	30

MAINS

Salmon Trout, Lemon Glazed Summer Squash, Chili Crisp	38
Seared Cod with Spiced Jade Emulsion and Broccolini	68
Cheeseburger, Herbed Mayonnaise, Pickled Jalapeno, Fries	38
Grilled Iberico Pork Chop with 4 Spices, Cauliflower Mandarin-Pineapple Confit	58
Grilled Lamb Chops, Cucumber Yoghurt, Crunchy Summer Garnishes	68
Wood Fired Tiger Prawns, Yuzu Kosho Marinade and Lime	58
Pepper Crusted Wagyu Beef Tenderloin, Carrots Miso Mustard	110

SIGNATURES

Egg Caviar with Vodka Whipped Cream	50
Toasted Egg Yolk with Caviar and Herbs	50
Kale and Broccoli Salad with Parmesan and Lemon	22
Warm Shrimp Salad, Avocado, Tomato Champagne Vinegar Dressing	36
Crispy Salmon Sushi, Chipotle Mayonnaise Soy Glaze	22
Black Truffle and Fontina Cheese Pizza	38
Fried Crackling Chicken, Spinach, Buttery Hot Sauce	38

GREENS

Chargrilled Heirloom Carrots, Seed and Nut Butter Sambal, Finger Lime, Thai Basil	22
Grilled Asparagus, Black Olive Condiment, Farm Egg	20
Broccolini with Chili and Lemon	18
Spring Peas, Smoked Butter, Mint	18
Roasted Whole Artichoke, Mustard Aioli and Chili	24

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon

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

SIMPLY PREPARED

served with Shishito Pepper and Sriracha Foam

Salmon Trout	34
Tiger Prawns	54
Chicken	34
Pork Chop	54
NZ Lamb Chops	64
Angus Ribeye	98
Sauces: Aromatic Chicken Jus, Miso Mustard, Cucumber Yoghurt	3

SIDES

Ginger Rice	8
French Fries	12
Sweet Potato Fries	12
Creamed Spinach	18

DESSERTS

Coconut and Passion Fruit Baked Alaska	19
Warm Chocolate Cake, Vanilla Ice Cream	19
Salted Caramel Ice Cream Sundae Candied Peanuts & Popcorn, Whipped Cream, Hot Fudge	19
Grand Marnier Chocolate Soufflé, Mandarin Sorbet	19
Raspberry and Fig Hazelnut Tart Cardamom Whipped Cream	19
Mango Tapioca Pudding with Mango Sorbet	19
Selection of Ice Cream and Sorbet (per scoop)	6

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COCKTAILS

Lychee Raspberry Bellini Bolla Blue Prosecco, Lychee, Raspberry	20
Cucumber Martini Roku Gin, Japanese Cucumber, Lemon, Mint	22
Yuzu Vodka Highball Grey Goose Vodka, Yuzu Sake, Cocchi Americano, Yuzu Soda	24
Elderflower Gimlet Monkey 47 Gin, St Germain Elderflower, Italicus Bergamotto, Lemon, Sauvignon Blanc, Lemon Bitters	24
Mojito Tropicale Havana Club 3yo Rum, Mango, Lime, Mint, Removed Milk, Club Soda	22
Passion Fruit Paloma Del Maguey Vida Mezcal, Passion Fruit Two Ways, Lime, Passion Fruit Soda	24
Ginger Margarita Patron Reposado Tequila, Cointreau, Ginger, Lime	24
Jungle Old Fashioned Maker's Mark Bourbon, Roasted Pineapple, Lime Bitters	24

DRAUGHT BEER

Sapporo Premium ~ Japan	16
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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

COFFEE

Espresso	6
Americano	8
Cappuccino	 8
Latte	 8
Flat White	 8
Hot Chocolate	 8

SELECTION OF TEA (MONOGRAM)

8

Milky Oolong
Morning English
Earl Grey Neroli
Uji Sencha
Jasmine Silk Pearls
Cherry Japonaise
Saffronais
Shiso Mint
Provencal Herbs
Chamomile
Rose of Ariana

DIGESTIVES

20

Pallini Limoncello
Amaretto Disaronno
Sambuca
Cocchi Bianca Grappa