

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
Burrata with Fresh Strawberry Compote, Black Pepper and Basil	36
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
Crab Cake with Sugar Snap Pea Remoulade	32
Crispy Calamari, Parmesan Cheese, Lemon, Salsa Verde	25
Crispy Octopus, Romesco Sauce and Kohlrabi Slaw	36
Corn Soup, Lime, Chili and Basil	18

PASTA AND PIZZA

Spaghetti, Smoked Bacon, Jalapeño and Arugula	32
Crispy Macaroni and Cheese	28
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38
Summer Squash, Tomato, Mozzarella and Ricotta Pizza	28

ENTREES

Seared Toothfish, Mushrooms, Spiced Infusion and Finger Limes	68
Salmon Trout, Lemon Glazed Summer Squash, Chili Crisp	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
Grilled Pork Chop with 4 Spices, Cauliflower, Mandarin-Pineapple Confit	58
Grilled Lamb Chops, Cucumber Yoghurt, Crunchy Summer Garnishes	68
Pepper Crusted Wagyu Beef Tenderloin, Carrots, Miso Mustard	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

SAUCES 3

Aromatic Chicken Jus, Cucumber Yoghurt, Miso Mustard

SIDES

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

DESSERT

Almond Cake, Apricot Compote	19
Passion Fruit Meringue Tart	19
Raspberry Frangipane Tart	19

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon

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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
Crispy Calamari, Parmesan Cheese, Lemon, Salsa Verde
Crispy Octopus, Romesco Sauce and Kohlrabi Slaw +8

MAINS

Black Truffle and Fontina Cheese Pizza
Crispy Macaroni and Cheese
Salmon Trout, Lemon Glazed Summer Squash, Chili Crisp
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

Almond Cake, Apricot Compote
Passion Fruit Meringue Tart
Raspberry Frangipane Tart +3

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