

APPETIZERS

18 MONTHS PROSCIUTTO, COCCOLI & STRAWBERRIES	168
<i>Sour Dough 18 Months Parma Ham</i>	
TRADITIONAL CAESAR SALAD	138
<i>Romaine Lettuce Poached Egg Anchovies & Parmesan Cheese Dressing</i>	
MISO & SHISO MARINATED NORWEGIAN SALMON	158
<i>Raw Asparagus Salad Yuzu Aioli Caviar</i>	
 GAZPACHO CONSOMME	168
<i>Heirloom Cherry Tomatoes Confit Dill Oil Burrata</i>	
BROWN BUTTER SCALLOPS	178
<i>Conpoy Citrus Gel</i>	
 PAPPAL POMODORO BEIGNETS	118
<i>Salsa Verde Goat Cheese Garden Flowers</i>	



| Vegetarian




| Spicy

Prices are Subject to 15% Service Charge (applicable government taxes included).



SOUPS

SPRING PEA SOUP 118
Crispy Prosciutto | Pea Shoots | Sour Cream

 VEGETABLE MINISTRONE 98
Parmesan Cheese | Extra Virgin Olive Oil

 HOT AND SOUR SEAFOOD SOUP 108
Shrimp | Scallop | Assorted Fungus

SOUP OF THE DAY 88

 | Vegetarian  | Spicy

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PASTA

	TAGLIOLINI DI ALDO <i>Boston Lobster Tomato Basil Pesto</i>	218
	CLASSIC SPAGHETTI DI GRAGNANO <i>Pomodoro</i>	158
	BLACK INK TUSCANY "PICI" PASTA <i>Alaskan King Crab Tomato Water</i>	228
	PENNE RIGATE <i>Spring Chicken Ragu Black Truffle Pecorino Cheese</i>	168
	WILD MUSHROOM LASAGNA <i>Parmesan Cheese Fondue</i>	148



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MAINS

FLAME TOUCHED NORWEGIAN SALMON <i>Cauliflower Nori Asparagus Dill</i>	228
42°C SLOW COOKED BERING SEA COD FISH <i>Spicy Tomato Compote Green Mollicata</i>	248
PAN SEARED PACIFIC HALIBUT <i>Carrot Sauce Bacon Aioli Charred Leeks</i>	238
SMOKED AUSTRALIAN WAGYU SHORT RIBS <i>Guacamole Crispy Mandioca</i>	398
ROASTED FREE-RANGE CHICKEN <i>Black Truffle Jerusalem Artichokes Vintage Carrots</i>	198
GRILLED IBERICO PORK NECK <i>Wild Mushrooms Yuzu Sauce</i>	238



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FROM THE GRILL

ALASKAN KING SALMON	248
SPRING CHICKEN	198
AUSTRALIAN WAGYU BEEF TENDERLOIN (M7 200g)	538
BLACK ANGUS BEEF RIBEYE (350g)	468
AUSTRALIAN RACK OF LAMB	368

SIDE DISHES (choose 2)

Steamed Choy Sum	Steamed Cauliflower	Sautéed Mushrooms
Creamy Spinach	French Fries	Mashed Potato
Steamed White Rice	Wok-Fried Seasonal Vegetables	



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SANDWICHES

	GRILLED VEGETABLE NORI BAGUETTE <i>Brie Rocket Salad</i>	118
	HAM AND CHEESE TOASTED PITA BREAD <i>Pan pita Parisian Ham Fontina Cheese</i>	138
	CHARCOAL GRILLED BEEF BURGER <i>Brioche Tomato & Coriander Sofrito Bacon Aged Cheddar</i>	188
	“CLUB” SANDWICH <i>Smoked Chicken Honey Ham Tomato Egg Bacon</i>	168
	MEXICAN CHICKEN AND CHEESE WRAP <i>Tortilla Roasted Chicken Sour Cream Chipotle Cheese</i>	148



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ASIAN FLAVOR

KOREAN STYLE BRAISED AUSTRALIAN OX TAIL <i>Roasted Potato Mash Pickled Radish Garlic Chips</i>	188
SEA URCHIN GRILLED ALASKAN KING CRAB <i>Chili Sauce Crispy Leek</i>	168
HAINAN CHICKEN RICE <i>Fragrant Rice Traditional Condiments</i>	198
KOREAN BI BIM RICE <i>Red Chili Sauce Wagyu Beef Ground Egg Clear Clam Soup</i>	158
 SICHUAN STYLE SEAFOOD CASSEROLE <i>Shrimps Squid Rice Noodles Vegetable</i>	168
SINGAPOREAN FISH BALL NOODLES <i>Minced Pork Braised Mushroom Tossed with Dry Noodle Sauce</i>	138
 THAI BEEF RED CURRY AND LYCHEE <i>Eggplant Sweet Basil Coconut Milk</i>	188
TAIWAN MINCED PORK NOODLE SOUP <i>Fondanted Minced Pork Grilled Iberico Pork Neck Chicken Soup</i>	148
CHINESE SOUP OF THE DAY	88



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DESSERT

CARAIBE 66% CHOCOLATE		88
<i>Caraibe Chocolate Creamy Chocolate Crumble Brulee Chocolate Sauce</i>		
TRADITIONAL TIRAMISU		88
<i>Amaretto Mascarpone Cream Kahlua Espresso Savoyard Biscuit</i>		
APRICOT PARIS-BREST		98
<i>Apricot Cremeux Hazelnut Tahiti Sautéed Apricot Feuilletine</i>		
THE CITRUS PIE		88
<i>Almond Sea Salt Crumble Citrus Cream Grapefruit&Orange French Meringue</i>		
SWEET MOMENT		98
<i>Dessert plate of the day six mini gourmet selected sweets from our chef</i>		
ICE CREAM	<i>per scoop</i>	32
<i>Vanilla Chocolate Strawberry</i>		
SORBET	<i>per scoop</i>	32
<i>Green Apple Exotic Ginger Raspberry Strawberry Morello Cherry</i>		

饮品

BEVERAGE

INTERNATIONAL TEA SELECTIONS

English Breakfast, Thunderbolt Darjeeling, Earl Grey, Peppermint, Chamomile 58

CHINESE TEA SELECTIONS

Pu'er, Tie Guan Yin, Long Jing, Da Hong Pao, Jasmine Tea, Chrysanthemum 58

COFFEE

Freshly Brewed Coffee, Espresso, Cappuccino, Latte, Mocha 58

MINERAL WATER

Acqua Panna	250ml / 750ml	48 / 68
Voss Still	375ml / 800ml	48 / 68
Evian	330ml	48
San Pellegrino	250ml / 750ml	48 / 68
Voss Sparkling	375ml / 800ml	48 / 68
Perrier	330ml	48

FRESH JUICE

Orange, Apple, Watermelon, Carrot 68

SOFT DRINK

Coca Cola, Coke Zero, Sprite, Tonic Water, Soda Water, Ginger Ale 38

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Primo Amore Prosecco, Veneto, Italy	98	480
Moët & Chandon, Brut Impérial, France	188	980

WHITE WINE

	Glass	Bottle
Sauvignon Blanc, Dourthe N°1, Bordeaux Blanc, France	118	680
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	118	680
Pinot Grigio 'Le Rosse' Tommasi, Veneto, Italy	108	580
Chardonnay, Les Jamelles, Languedoc, France	98	480
Riesling, Dr. Loosen, Mosel Region, Germany	98	480

RED WINE

	Glass	Bottle
Merlot Cabernet Sauvignon, Dourthe N°1, Bordeaux, France	118	680
Pinot Noir, Kim Crawford, Martinborough, New Zealand	118	680
Merlot Cabernet Sauvignon, Michel Lynch, Bordeaux, France	108	580
Cabernet Sauvignon, Les Jamelles, Languedoc, France	98	480
Stump Jump GSM, d'Arenberg, McLaren Vally, Australia	98	480

BEER

Tsing Tao, Budweiser, Heineken, Asahi, Tiger, Corona

