



GREEN

STARTER

- CHILLED YELLOW FIN TUNA & SEARED SCALLOP** 228
Papaya Salsa
- BLACK ANGUS BEEF TARTARE** 248
Raw Egg Yolk, Mixed Greens, Toast
- GREEN SALAD** 168
Ibérico Ham, Shrimp, Goat Cheese, Avocado, Creamy Peach Dressing
- CAESAR SALAD** 168
Bacon, Anchovy, Parmesan, Quail Egg, Crouton, Caesar Dressing
Add 58
Smoked Salmon or Chicken or Cajun Shrimp
- ROASTED BEETS & GOAT CHEESE SALAD** 158
Balsamic, Olive Oil, Pine Nut, Almond
- GALICIAN OCTOPUS** 168
Smoked Paprika, Corn Puree
- SAUTÉED CLAMS** 228
Parsley, Garlic, Sauvignon Blanc

BURGERS

- Served with French Fries, Sweet Potato Fries or Green Salad
- IMPOSSIBLE™ BURGER 2.0** 188
Made completely from plants, the burger patty is gluten-free but contains soy, coconut oil and potato
 - ICONIC BURGER** 208
Grass-fed Beef, Bacon, Tomato, Pickle, Butter Lettuce, Emmental
 - MEDITERRANEAN BURGER** 188
Lamb Patty, Feta Cheese, Tabbouleh Salad, Mint Yoghurt Dressing
 - FOIE GRAS BURGER** 188
Foie Gras Spread, Chevre, Port Wine Aioli, Arugula

SANDWICHES

- CLUB SANDWICH** 168
Dark Rye Bread, Turkey, Avocado, Bacon, Tomato, Butter Lettuce, Cheddar, Mayonnaise
- ITALIAN SANDWICH** 168
Ciabatta, Prosciutto, Salami, Tomato, Mozzarella, Balsamic Vinaigrette, Butter Lettuce
- MEZZE PLATTER** 188
Baba Ganoush, Hummus, Falafel and Tabbouleh with Pita Bread

JOSPER - CHARCOAL GRILL

Served with French Fries or Green Salad

- | | | | |
|---|-----|------|------|
| PRIME BLACK ANGUS BEEF TENDERLOIN | 8oz | 12oz | 16oz |
| | 320 | 420 | 520 |
| USDA CEDAR RIVER FARM PRIME (NATURAL) BEEF RIB EYE | 260 | 360 | 480 |

All Grilled dishes are served with Béarnaise, Peppercorn Sauce or Red Wine Sauce

SMALL PLATES

- THAI CHICKEN WINGS (5 pcs)** 158
Lemongrass, Lemon, Basil
- MALAYSIAN SATAY (6 pcs)** 158
Chicken or Beef, Peanut Dip
- DEEP-FRIED HIROSHIMA OYSTERS (3 PCS)** 158
- DEEP-FRIED CHICKEN SPRING ROLLS (6PCS)** 158
- DEEP-FRIED VIETNAMESE SPRING ROLLS (6PCS)** 158

SOUP

- CLASSIC ONION SOUP** 98
Slow Cooked Onion, Gruyère Crouton
- MUSHROOM SOUP** 98
Wild Mushroom, Cream
- SOUP OF THE DAY** 98

SEAFOOD & MEAT

- SEAFOOD PLATTER (For Two To Share)** 568
Live Canadian Lobster (whole)
Canadian Snow Crab Legs (2pcs)
French Sea Snails (4pcs)
South China Sea King Prawns (2pcs)
Sake-marinated Abalone (2pcs)
Pan-seared Hokkaido Scallops (2pcs)
Spanish Mussels (4pcs)
Caviar Bruschetta
Sashimi (Tuna, Salmon, Shrimp)
- PAN-ROASTED CHILEAN SEA BASS** 258
Wild Mushroom and Miso Soy Glaze
- SUSTAINABLE POACHED SALMON** 258
Red Onion, Baby Spinach, Carrot, Avocado Salsa
- SUSTAINABLE COD & CHIPS** 198
Mushy Peas, French Fries
- GRILLED AUSTRALIAN LAMB CHOPS** 358
Daily Vegetables, Lamb Jus
- ROASTED FRENCH SPRING CHICKEN** 248
Daily Vegetables, Liver Gravy

PASTA, RISOTTO & PIES



- SHRIMP CAPELLINI IN LOBSTER SAUCE** 198
- LINGUINE VONGOLE** 228
U.S. Manila Clam, Crispy Garlic, Sauvignon Blanc, Parsley
- SPAGHETTI BOLOGNAISE OR CARBONARA** 188
- PESTO FETTUCCINE** 168
- GLUTEN-FREE SPAGHETTI ARRABIATA OR POMODORO** 168
- ASPARAGUS RISOTTO** 168
- GRILLED SEAFOOD RISOTTO** 268
- SHEPHERD'S PIE** 168
Minced Beef, Carrot, Onion, Celery, Mashed Potato, Baked in Casserole

ASIAN SIGNATURES

- LAKSA LEMAK** 178
Yellow Noodle, Rice Noodle, Shrimp, Fish Cake, Chicken, Egg, Mild Curry Soup
- THAI RED CURRY CHICKEN** 178
Bell Pepper, Eggplant, Rice
- HAINANESE CHICKEN** 208
Served with Flavoured Rice

SIDE DISHES

- FRIES (GIANT/THIN) WITH TRUFFLE MAYO** 58
- MASHED POTATO WITH BUTTER**
- MIXED VEGETABLES WITH HERBS**
- CREAMY SPINACH**
- GARLIC MUSHROOMS**
- SAUTÉED BROCCOLI**

LIVE BLUE MUSSELS FROM SOUTH AUSTRALIA

Served with Garlic Bread and French Fries

- | | | |
|--|------|-----|
| Choose your preferred style | 500G | 1KG |
| Steamed with White Wine Broth | 168 | 298 |
| Red Thai Curry | | |
| Portuguese Style with Chorizo, Tomato and Coriander | | |
| Sautéed with Black Bean Garlic Sauce | | |
| Poached with Lime & Chilli Sauce and Garlic Saffron Mayonnaise | | |

DESSERTS

- WARM APPLE CRUMBLE & VANILLA ICE-CREAM** 98
- CHOCOLATE MOELLEUX & VANILLA ICE-CREAM** 98



GREEN

BEVERAGES

COCKTAILS

95

THAI TOM YUM

Vodka, Kwai Feh Lychee Liqueur, Cranberry Juice, Fresh Chilli, Lemongrass, Lychee, Lime, Ginger

GREEN DELIGHT

Vodka, Campari, Cucumber Syrup, Yuzu, Egg White

GOLDEN PUNCH

Vodka, Crème de Kyoho, Lemon Juice, Pineapple Juice

CUBA MATCHA

Light Rum, Crème de Matcha, Fresh Milk, Syrup

PARFAIT PROSE

Parfait Amour, Kwai Feh Lychee Liqueur, Rum, Lemon Juice



BOTTLED BEER

76

TSING TAO

CORONA

HOEGAARDEN

GUINNESS STOUT



DRAUGHT BEER

86

ASAHI

MINERAL WATER

ACQUA PANNA, SAN PELLEGRINO

58 (25cl) 78 (75cl)

SOFT DRINKS

55

COKE, COKE LIGHT, COKE ZERO,
SPRITE, SPRITE PLUS, SODA WATER,
TONIC WATER, GINGER ALE, GINGER BEER

JUICES

60

ORANGE, GRAPEFRUIT,
WATERMELON, CARROT, APPLE

WINE SELECTION

SPARKLING WINE

Saint Louis Blanc de Blancs Brut, France

CHAMPAGNE

G.H. Mumm Cordon Rouge NV, Champagne, France

ROSÉ WINE

By. Ott Rosé Domaines Ott, Provence, France

WHITE WINE

Riesling Château Bela, Štúrovo, Slovakia

Sauvignon Blanc Snapper Rock, Marlborough, New Zealand

Chardonnay Tasya's Reserve Grace Vineyard, Shanxi, China

Queen of Mont-Perat Blanc, Bordeaux, France

RED WINE

Châteauneuf-du-Pape Les Olivets, Rhône Valley, France

Pinot Noir Clos Henri Petit, Marlborough, New Zealand

Marselan Tasya's Reserve Grace Vineyard, Shanxi, China

Queen of Mont-Perat Rouge, Bordeaux, France

SWEET WINE

Sileni Estates Estate Selection Late Harvest Semillon, Hawke's Bay,
New Zealand (37.5cl)

Glass Bottle

88 380

140 490

118 580

130 630

128 620

128 620

108 540

150 730

128 620

128 620

108 540

98 480

MOCKTAILS

85

GINGER APPLE BLISS

Apple Juice, Ginger Syrup, Mint Leaves

WATERMELON COOLER

Watermelon, Strawberries, Raspberries, Mint Leaves

PEACH TREE

Peach Puree, Orange Juice, Passion Fruit Syrup,
Whipped Cream

ILLY COFFEE

ESPRESSO, AMERICANO, REGULAR,
LONG BLACK 55

LATTE, CAPPUCCINO, FLAT WHITE,
DOUBLE ESPRESSO, MOCHACCINO,
ICE COFFEE 65

LIQUEUR COFFEE

85

BAILEY'S COFFEE
GRAND MARNIER COFFEE
IRISH COFFEE

TWG TEA (per person)

60

ENGLISH BREAKFAST

EARL GREY

CHAMOMILE

ROYAL DARJEELING

GRAND JASMINE TEA

MOROCCAN MINT TEA

EMPEROR PU-ERH (CHINESE)

TI KUAN YIN (CHINESE)

