



## 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

## JOSPER - CHARCOAL GRILL

Served with French Fries or Green Salad

- |   | 8oz | 12oz | 16oz |
|---|-----|------|------|
| <b>PRIME BLACK ANGUS BEEF TENDERLOIN</b>                  | 320 | 420  | 520  |
| <b>USDA CEDAR RIVER FARM PRIME (NATURAL) BEEF RIB EYE</b> | 260 | 360  | 480  |
- All Grilled dishes are served with Béarnaise, Peppercorn Sauce or Red Wine Sauce

## SMALL PLATES

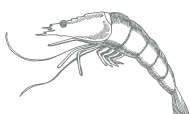
- THAI CHICKEN WINGS (5 pcs)** 158  
Lemongrass, Lemon, Basil
- MALAYSIAN SATAY (6 pcs)** 158  
Chicken or Beef, Peanut Dip
- DEEP-FRIED HIROSHIMA OYSTERS (3 PCS)** 158
- DEEP-FRIED CHICKEN SPRING ROLLS (6PCS)** 158
- DEEP-FRIED VIETNAMESE SPRING ROLLS (6PCS)** 158

## SOUP

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

## SEAFOOD &amp; 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



## LIVE BLUE MUSSELS FROM SOUTH AUSTRALIA

Served with Garlic Bread and French Fries

Choose your preferred style

Steamed with White Wine Broth

Red Thai Curry

Portuguese Style with Chorizo, Tomato and Coriander

Sautéed with Black Bean Garlic Sauce

Poached with Lime &amp; Chilli Sauce and Garlic Saffron Mayonnaise

## DESSERTS

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

## BURGERS

Served with French Fries, Sweet Potato Fries or Green Salad

- IMPOSSIBLE™ BURGER 2.0** 168  
Made completely from plants, the burger patty is gluten-free but contains soy, coconut oil and potato
- ICONIC BURGER** 198  
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



## PASTA, RISOTTO &amp; 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**

- | 500G | 1KG |
|------|-----|
| 168  | 298 |



## GREEN

# BEVERAGES

ICONIC HOUR | Monday to Friday: 4pm – 7pm

(Except Public Holidays & Festive Period)

Request ICONIC hour menu from our service associates

## 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

## CHILLED JUICES

60

ORANGE, GRAPEFRUIT, WATERMELON, APPLE, CARROT

## 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

## 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

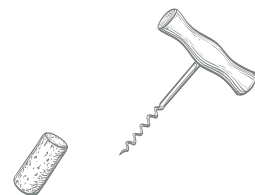
620

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, CAPPUCINO, 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)

## JUICES

60

ORANGE, GRAPEFRUIT, WATERMELON, CARROT, APPLE