

Starters

Butter Lettuce

Point Reyes Blue Cheese, Herb Vinaigrette \$29

Sweet Corn Soup

Alaskan King Crab, Cornbread Crisp \$28

Hokkaido Scallop "Carpaccio"

Shaved Myoga, Wasabi-Kosho Ponzu \$42

Sautéed Jumbo Lump Crab Cake

Tomato Relish, Micro Cress \$28

Roasted Baby Beets

Humboldt Fog Goat Cheese, Toasted Pistachios \$29

Entrees

Snake River Farms Flat Iron Steak

Roasted Fingerling Potatoes, Brandy Mustard Sauce \$45

U.S.D.A. Prime Sirloin Burger

Smoked Gouda Cheese, Lettuce, Tomato, Onion, Shallot Marmalade \$35

Maine Lobster Club Sandwich

Smoked Bacon, Arugula, Tarragon Aioli \$42

Pan Roasted Norwegian Salmon

Zucchini Puree, Confit Cherry Tomatoes, Tomato Vinaigrette \$45

Wild Field Mushroom Pasta

Tagliatelle, Parmigiano Reggiano \$34

Desserts

Banana Cream Pie

Crème Brûlée, Chocolate Pearls, Caramel Banana Ice Cream \$24

Kaya "Baked Alaska"

Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble \$24

Warm Butterscotch Apple Crumble

Polito Farm Berries, Toasted Almonds, Tahitian Vanilla Ice Cream \$24

All prices are subject to 10% service charge and 7% GST