



STARTERS

前菜

Irish Oysters “Rockefeller” (4pcs) Spinach, White Wine, Parmesan 38
爱尔兰烤生蚝 “洛克菲勒” 4(枚) 菠菜、白葡萄酒、帕马森奶酪

Lebanese Style Grilled Squash “Salad” Eggplant Caviar, Goat Cheese, Pine Nuts, Tomatoes, Falafel, Mint (LS) 24
Lebanese Style 烤夏南瓜 “沙拉” 番茄鱼子酱、山羊奶酪、松子、烤蕃茄、炸鹰嘴豆饼、薄荷

Burrata with Conference Pears Champagne-Mustard Vinaigrette, Pine Nuts, Crispy Prosciutto, Rocket (V) 28
布拉塔奶酪配啤梨 香槟芥末油醋汁、松子、香脆圣丹尼尔火腿、芝麻菜

Cassiolette of “Trippa alla Romana” Tomato Braised Tripe, Burrata, Mint, Grilled Baguette 29
罗马红烩牛肚 番茄烩牛肚、布拉塔奶酪、薄荷、烤法棍面包

Japanese Amela Tomato Soup Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter (RS) (V) 28
日本 Amela 番茄汤 香草、罗勒油、烤酸面包、番茄香芹黄油

Charcoal Grilled Octopus Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans, Bonito, Nori 32
炭烤章鱼 香叶酸橙蛋黄酱、意式猪油膏、日本香草、天妇罗海豆、鲣鱼、海苔

Hokkaido Scallop & Sea Bream “Ceviche” Sea Urchin, Tomato Ponzu, Ikura, Ginger, Cucumber 38
北海道扇贝和鲷鱼生 海胆、番茄柚子酱、鲑鱼籽、姜、黄瓜

Big Eye Tuna Tartare Cones Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago (CSS) 32
大眼金枪鱼塔塔卷 辣味蛋黄酱、酱油、芥末、鲣鱼片、香葱、多春鱼鱼子

Kaluga Queen Caviar Lemon Herb Blinis and Traditional Accompaniment 150
卡露伽皇后鱼子酱 柠檬香草薄煎饼和传统配菜

Mafaldine with Asparagus and Serrano Ham Parmesan Aged 24 Months, Kampot Black Pepper (V) 31/41
意式波浪面配芦笋和塞拉诺火腿 24个月熟成帕玛森奶酪、贡布胡椒

Pearl Couscous with Hokkaido Scallops Clams, Baby Squid, Chili, Confit Tomato 35/45
珍珠古斯古斯面配北海道扇贝 龙虾、蛤蜊、小鱿鱼、辣椒、油浸番茄

Orecchiette with Veal Ragù Tomato, Porcini, Pecorino, Thyme, Parsley 31/41
意式猫耳朵面配小牛肉酱 油浸番茄、牛肝菌、佩科里诺干酪、罗勒、欧芹

Agnolotti with Italian Chestnuts Port Wine, Mascarpone, Parmigiano-Reggiano (V) (RS) 28/38
意式板栗饺 波特酒、马斯卡彭奶酪、帕玛森奶酪

MAINS 主菜

Crispy Scale Brittany Sea Bass Sweet Corn, French Beans, Tomatoes, Dill, White Balsamic Vinaigrette 48
脆皮布列塔尼海鲈鱼 甜玉米、青豆、番茄、香草碎、意大利白醋

Honey Miso Broiled Black Cod Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame (CSS) 48
蜜汁味噌炙黑鳕鱼 羊栖菜甜米、自制日式腌菜、三文鱼籽、芥末、香葱、芝麻

Sea Bream “Laksa” Laksa Broth, Dry Fried Rice Noodles, Fresh Local Herbs, Calamansi (CSS) (RS) 46
海鲷“叻沙” 叻沙汤、干炒米粉、新鲜本地香草、卡曼橘

Charcoal Grilled Irish Duck Breast Seared Foie Gras, Apricot-Ginger Compote 48
炭烤爱尔兰鸭胸肉 香煎鹅肝、糖渍杏仁-生姜

Australian Double Lamb Chop Jalapeno, Coriander, Mint, Indian Spiced Lamb Jus (RS) 68/108
澳大利亚双层羊排 黄瓜、墨西哥辣椒、香菜、薄荷、印度五香羊肉汁

Pan Roasted Milk-Fed Veal Chop Black Trumpet Mushrooms, Garlic, Carrot, Potatoes, Garlic Aioli, Chives 88
奶饲荷兰小牛排 黑蘑菇、大蒜、胡萝卜、土豆、蒜味蛋黄酱、法葱

USDA Prime New York Striploin (210g) Potato-Fontina Gratin, Mushroom Purée, Red Wine Reduction 95
美国 USDA 极佳级纽约客西冷牛排 (210 克) 芳提娜芝士焗土豆、蘑菇泥、红酒汁

Livingstone Australian Wagyu New York (180g) Potato-Fontina Gratin, Mushroom Purée, Red Wine Reduction 108
澳大利利文斯顿纽约客和牛牛排 (180 克) 芳提娜芝士焗土豆、蘑菇泥、红酒汁

USDA Prime Corn Fed Ribeye 500g (For Two) Aligot Potatoes, Caramelized Brussels Sprouts, Béarnaise, Thyme 200
美国 USDA 极佳级玉米饲养肋眼牛排 500 克 (双人份) 阿里戈土豆泥、焦糖球芽甘蓝、蛋黄酱、百里香

ON THE SIDE 18 配菜

Roasted Fingerling Potatoes – Garlic Aioli, Parmesan
烤小土豆 大蒜蛋黄酱、帕马森奶酪

Pan Seared Brussels Sprouts - Shiro Miso, Furikake (VG)
香煎球芽甘蓝 白味噌、香松

Caramelized Cameron Highlands Corn - Pearl Onions, Sage (V) (RS)
焦糖卡梅伦高地玉米 珍珠洋葱、鼠尾草

EXECUTIVE CHEF Greg Bess

行政总厨 Greg Bess

CHEF DE CUISINE Thiru Gunasakaran

主厨 Thiru Gunasakaran

GENERAL MANAGER Aisha Khan

总经理 Aisha Khan

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal. Prices are subject to prevailing goods and services tax and 10% service charge.

如果您对任何食物过敏、不耐受或敏感，请在点餐前向服务员了解菜品中使用的配料。所有价格需附加现行消费税及 10% 服务费。

(V)
Vegetarian

(VG)
Vegan

(CSS)
Certified Sustainable
Seafood

(LS)
Locally Sourced

(O)
Organic

(RS)
Regionally Sourced