The Caviar

Discover the legend of this great delicacy with Sturia!

‘Sturia’ is the flagship brand of Sturgeon – the leading French caviar producer. The company was set up near Bordeaux 20 years ago and has pioneered sturgeon farming in France. It produces around 12 tons of caviar a year, which is sold all over the world. Sturgeon is thus promoting French gastronomy’s international influence.

Sturia’s caviar is lightly salted, which releases all of its long hazelnut flavours on your palate. The range offers a wide variety of sensations and the fresh, natural flavour of a remarkable product.

A tin of caviar on a bed of ice is all you need – Sturia caviar can be eaten on its own. You will love caviar’s roll-in-the-mouth eggs when you taste it in a small spoonful.

OSCIETRA CAVIAR (30g)
Oscietra Sturia caviar, from the exclusive production of Gueldenstaedtii sturgeons condenses marine savours with a touch of dried fruit, into sensual caviar. Its firm golden brown egg roll perfectly under the palate, gradually freeing their delicate flavours

TO COMPLEMENT THE CAVIAR
Blinis, caper, grated egg white and yolk, lemon, parsley, sour cream, white onion

VODKA PAIRING
Beluga Noble – $280 per bottle / $22 per shot
Beluga Gold – $850 per bottle / $54 per shot

Chef’s Creation

CAVIAR & CRAB
Oscietra Sturia caviar, blinis, crab meat, horseradish-wasabi cream

BTG CHAMPAGNE PAIRING Louis Roederer, Brut Premier

All prices are in US Dollars and are subject to 10% service charge and applicable GST
Savour an excellent collection of some of the finest gourmet appetisers, created by our chefs. From innovative recipes such as legume and pâté, to favourites like chilled seafood, our Providore Room offers a delicate selection of cold appetisers, cold cuts, cheeses, composed salads and fresh greens.

Vegetarian and vegan gourmet appetisers, as well as gluten-free options are also available for those who have special dietary requirements.

48 PER PERSON

**Soup**

<table>
<thead>
<tr>
<th>BOB THE LOBSTER Chef’s Special</th>
<th>36</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lobster A l’Américaine, black truffle, double cream, turnips, zest of fresh horseradish</td>
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</table>

<table>
<thead>
<tr>
<th>CHICKEN</th>
<th>30</th>
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</thead>
<tbody>
<tr>
<td>Chicken consommé, chicken breast, quail egg, vegetables, vermicelli pasta, young potato</td>
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<table>
<thead>
<tr>
<th>PUMPKIN</th>
<th>V 28</th>
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</thead>
<tbody>
<tr>
<td>Pumpkin, coconut milk foam, cream, salty butter, shallot, thyme</td>
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<table>
<thead>
<tr>
<th>TOMATO</th>
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</thead>
<tbody>
<tr>
<td>Tomato velouté, coconut milk, fresh basil, ginger, shallot, tomato confit, turmeric</td>
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</table>

V - VEGETARIAN  N - NUTS  P - PORK  A - ALCOHOL

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Chilled Starter

**BEEF CARPACCIO** 38
Belgian beef tenderloin (Blanc Bleu Belge – B.B.B.), caper, rocket leaves, Parmesan, smoked tomato, truffle oil

**BEEF TARTAR** 38/58
Belgian beef tenderloin (Blanc Bleu Belge – B.B.B.), caper, Dijon mustard, egg yolk, gherkin, ketchup, onion, parsley, Worcestershire sauce, French fries, seasonal salad
**BTG WINE PAIRING** Bourgogne Pinot Noir Cuvée, Vincent Girardin

**SALMON 104** 36
Norwegian salmon mi-cuit, coriander seeds, horseradish cream, micro greens, pickled onion, spinach coulis, pumpernickel powder, extra virgin olive oil
**BTG WINE PAIRING** Domaines Ott, Les Domaniers, Rosé

**TERRINE OF FOIE GRAS** N A 44
Rivesaltes jelly, tomato jam, Guérande sea salt, nuts crumble, dried fruit bread

**TSARSKAYA OYSTERS** (Cancale, France) 46
Half dozen of Tsarskaya oyster n°2, salted butter, pumpernickel bread, shallot vinegar

Warm Starter

**GNOCCHI** V 29/36
Gnocchi A la Parisienne, black truffle, Parmesan, béchamel sauce
**BTG WINE PAIRING** Château L’Hospitalet, Gérard Bertrand

**PRAWNS** 36
Pan-fried Pacific prawns, lemon mashed potato, Malabar pepper, lime butter zest

**RAVIOLES OF FOIE GRAS** 38
Foie gras ravioles, cèpes, beef consommé

**SCALLOPS** 36
Roasted scallops, mashed celery, salmon roe, citrus-vanilla white butter sauce
**BTG WINE PAIRING** Pouilly-Fumé, Les Vieilles Vignes

**SNAILS** P 38
Burgundy snails, croutons, quail egg yolk, Provençale mashed potato, spinach leaves

V - VEGETARIAN  N - NUTS  P - PORK  A - ALCOHOL
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Salad

**CAESAR**
Grilled chicken breast or poached prawns, anchovy, cherry tomato, crispy bacon, croutons, Parmesan, poached egg, romaine lettuce, Caesar dressing

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>GRILLED CHICKEN BREAST</strong></td>
<td>P 33</td>
</tr>
<tr>
<td><strong>POACHED PRAWNS</strong></td>
<td>P 36</td>
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</tbody>
</table>

** LETTUCE & CO**
Cucumber, mixed green leaves, tomato, Château d’Estoublon olive oil from France

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>LETTER &amp; CO</strong></td>
<td>V 28</td>
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</tbody>
</table>

**COCKTAIL SALAD**
Avocado, poached prawns or lobster, carrot, cherry tomato, chives, mixed green leaves, pomelo, cocktail sauce

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>POACHED PRAWNS</strong></td>
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<tr>
<td><strong>LOBSTER</strong></td>
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</tbody>
</table>

**BTG WINE PAIRING** Riesling, Cuvée Léon Beyer

**TOMATO & CO**
Mixed colourful tomatoes, Kalamata black olive, parsley, red onion, Guérande sea salt, Treurer Arbequina olive oil from Spain

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>TOMATO &amp; CO</strong></td>
<td>V 28</td>
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Chef’s Special Starter

**CALAMARI À LA CARBONARA**
Julienne of calamari, bacon, carbonara sauce

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<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>CALAMARI À LA CARBONARA</strong></td>
<td>P 40</td>
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</tbody>
</table>

**CHILLED SEAFOOD PLATTER** to share
Clams, king crab, baby lobster, mussels, oysters, prawns, scallop, butter, lemon wedge, mayonnaise, pumpernickel bread, rouille sauce, shallot vinegar

**BTG WINE PAIRING** Chablis, Domaine Hamelin

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>CHILLED SEAFOOD PLATTER</strong></td>
<td>148</td>
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</tbody>
</table>

**NIÇOISE**
Raw Maldivian tuna, anchovy, boiled quail egg, boiled potato, French beans, Kalamata black olive, romaine lettuce, French dressing

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>NIÇOISE</strong></td>
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</tbody>
</table>

V - VEGETARIAN  N - NUTS  P - PORK  A - ALCOHOL
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Our Meat

**Kobe Cuisine**

The Premium Long Fed Wagyu: AACo’s first Wagyu beef brand, Kobe Cuisine is one of Australia’s most luxurious beef brands and originates from cattle with a minimum of AA6 on the AACo marbling scale. Kobe cuisine promises delicate texture, unmistakeable tenderness and depth of flavour.

**Normande**

While the Normande has always been used for dairy, it has always presented strong dual-purpose qualities. In France, the Normande has always been known for its unsurpassed marbling quality, flavor and tenderness, and regularly wins blind tests for its taste.

**Organic Welsh Lamb**

Exceptionally tender and tasty, the lamb has a great flavour that really stands out and has a lovely tender, melt in the mouth texture. Organic farming practices, avoiding routine drugs and chemicals and using traditional rotations to keep the animals healthy are key to producing delicious grass fed organic lamb.

**Himalayan Salt Brick Concept**

Reethi Earth's concept is based around Himalayan pink salt brick that has been mined from the south facing scarp of the Potwar Plateau in the Punjab region of northern Pakistan, between the Indus and Jhelum rivers. Buried amid an unruly jumble sedimentary rocks spanning much of the Paleozoic era – from the Cambrian period 490 million years ago.

The Himalayan salt comes in all different forms, blocks, bowls, plates and flakes and may be used to serve, cook, cure and season food. The Himalayan salt brick can be heated up to 200 degrees Celsius where you can sear your food to enjoy the unique spicy-hot pungency at your table.
## The World Grill

ALL MEATS CAN BE SERVED ON HIMALAYAN SALT BRICKS. ADDITIONAL CHARGE OF US$15 WILL APPLY.

### BEEF

**NORMANDE – FRANCE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Weight (g)</th>
<th>Price (US$)</th>
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</thead>
<tbody>
<tr>
<td>Tenderloin filet</td>
<td>220</td>
<td>62</td>
</tr>
<tr>
<td>Rib-eye</td>
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<td>76</td>
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**TO SHARE**

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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Chateaubriand steak</td>
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### AUSTRALIA – ANGUS

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<th>Item</th>
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<tr>
<td>Tenderloin filet</td>
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<tr>
<td>T-bone</td>
<td>450</td>
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### AUSTRALIA – WAGYU

**GRADE 9**

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<th>Item</th>
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<tbody>
<tr>
<td>Striploin</td>
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**GRADE 5**

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<th>Item</th>
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<tbody>
<tr>
<td>Rib-eye</td>
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<td>102</td>
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### MEATS

**FRANCE**

<table>
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<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Chicken breast</td>
<td>220</td>
<td>48</td>
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</table>

**BELGIUM**

<table>
<thead>
<tr>
<th>Item</th>
<th>Weight (g)</th>
<th>Price (US$)</th>
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</thead>
<tbody>
<tr>
<td>Pork chop</td>
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<td>P 79</td>
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### WALES

<table>
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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Lamb rack</td>
<td>190</td>
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### FISH

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Catch of the day</td>
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<tr>
<td>Maldivian lobster</td>
<td>600-800</td>
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<tr>
<td>Maldivian tuna</td>
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<td>42</td>
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<tr>
<td>Norwegian salmon</td>
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<td>48</td>
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<tr>
<td>Jumbo prawns</td>
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<td>59</td>
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</table>

**WHOLE**

<table>
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<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Dorado</td>
<td>350-550</td>
<td>50</td>
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<tr>
<td>Dover sole</td>
<td>350-550</td>
<td>54</td>
</tr>
<tr>
<td>Sea bass</td>
<td>350-550</td>
<td>52</td>
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</tbody>
</table>

*All grilled items are served with one side dish and one sauce of your choice.*

### CHOOSE YOUR SAUCE

**FISH:** Citrus-vanilla butter, lemon butter or white wine  
**MEAT:** Barbecue, béarnaise, Madère, mushroom, roquefort or shallot

### CHOOSE YOUR SIDE DISH

<table>
<thead>
<tr>
<th>Item</th>
<th>Side Dish</th>
<th>Side Dish</th>
<th>Side Dish</th>
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</thead>
<tbody>
<tr>
<td>Boiled or grilled asparagus</td>
<td>Grilled vegetables</td>
<td>Steamed rice</td>
<td></td>
</tr>
<tr>
<td>Buttered snow peas</td>
<td>Truffle mashed potato</td>
<td>Roasted potato</td>
<td></td>
</tr>
<tr>
<td>Sautéed spinach</td>
<td>Mashed potato</td>
<td>French fries</td>
<td></td>
</tr>
</tbody>
</table>

**V - VEGETARIAN  N - NUTS  P - PORK  A - ALCOHOL**

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**Main**

*Chef’s Specials – Meat*

**BEEF CHEEK À LA BORDELAISE**  
A 60  
Braised beef cheeks, boiled potato, onion rings, Bordelaise sauce

**DUCK MAGRET**  
62  
Roasted in Sarawak pepper, cherry tomato, mashed potato, pepper sauce

**TOURNEDOS ROSSINI**  
79  
Beef filet, black truffle, foie gras, potato chips, sautéed spinach, toasted bread, Madère sauce  
**BTG WINE PAIRING** *Château Manoir du Gravoux*

**VEAL SCHNITZEL**  
P 55  
Viennese style veal, roasted potato with bacon and fresh herbs, lemon wedge

*Chef’s Specials – Fish and Seafood*

**CATAPLANA** *for 1 or 2 person*  
Served in a traditional copper Portuguese pot

**REEF FISH**  
Rice, Maldivian reef fish, coriander, tomato sauce, white wine

**FOR ONE**  
A 48

**FOR TWO**  
A 72

**SEAFOOD**  
Rice, clams, king crab, mussels, prawns, scallops, coriander, tomato sauce, white wine

**FOR ONE**  
A 62

**FOR TWO**  
A 84

**The Burger**

**THE BURGER**  
P 44  
Belgian beef tenderloin (Blanc Bleu Belge – B.B.B.), beef jus, chives, cheddar cheese, crispy bacon, lettuce, onion chips, onion jam, tomato, *The Burger* sauce, French fries, seasonal salad

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**V - VEGETARIAN**  
**N - NUTS**  
**P - PORK**  
**A - ALCOHOL**  
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Dessert

APPLE TART TATIN 20
Traditional French Tatin, vanilla ice cream
BTG WINE PAIRING Vouvray Moelleux, Domaine Huet

CHEESE CAKE 22
Vanilla cheese cake, raspberry biscuit, meringue, raspberry sauce
BTG WINE PAIRING Billecart-Salmon, Brut Rosé

CHOCOLATE FONDANT 22
Dark chocolate fondant, raspberry sorbet

CHOCOLATE MOUSSE N 20
Dark chocolate mousse, Mikado’s biscuit party

COCONUT BOUNTY 20
Hot bounty, dark spicy chocolate ganache, exotic chutney

VANILLA-TONKA CRÈME BRÛLÉE 20
Vanilla bourbon-Tonka crème brûlée, berries, biscuit

HOMEMADE ICE CREAM 4
Caramel, chocolate, coffee, mascarpone, Oreo cookie, pistachio nut, strawberry or vanilla
* Served per scoop

HOMEMADE SORBET 4
Apricot, banana, blackberry, coconut, granny smith apple, lemon mint, mango or passion fruit
* Served per scoop

COCO FRIO ICE CREAM (Gluten free & dairy free) 10
Coconut, hazelnut, honey macadamia, mango or salted caramel
* Served per scoop

FRUITS 18
Seasonal tropical fruit platter

LES FROMAGES FRANÇAIS to share 38
Brie de Meaux, Camembert, Livarot, Saint Marcelin, dried fruits, grapes, salty butter, seasonal salad, assortment of breads
BTG WINE PAIRING Château l’Hospitalet Gérard Bertrand

V - VEGETARIAN  N - NUTS  P - PORK  A - ALCOHOL
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## Les Vins

### SPARKLING

<table>
<thead>
<tr>
<th>NV</th>
<th>Delamotte Brut</th>
<th>Champagne</th>
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<tbody>
<tr>
<td>NV</td>
<td>Louis Roederer Brut</td>
<td>Champagne</td>
<td>39   185</td>
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<tr>
<td>NV</td>
<td>Billecart-Salmon Brut Rosé</td>
<td>Champagne</td>
<td>50   290</td>
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<tr>
<td>NV</td>
<td>Laurent-Perrier Brut Rosé</td>
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### WHITE

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<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Region</th>
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<th>2012</th>
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<tbody>
<tr>
<td>2013</td>
<td>Petit Chablis Pas Si Petit</td>
<td>Burgundy</td>
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<tr>
<td>2012</td>
<td>Pouilly-Fumé Les Vieilles Vignes</td>
<td>Loire Valley</td>
<td>24   95</td>
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<tr>
<td>2013</td>
<td>Riesling Cuvée Léon Beyer</td>
<td>Alsace</td>
<td>27   115</td>
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<tr>
<td>2013</td>
<td>Gewurztraminer, René Muré</td>
<td>Alsace</td>
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<td>2014</td>
<td>Chablis Domaine Hamelin</td>
<td>Burgundy</td>
<td>29   130</td>
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<tr>
<td>2014</td>
<td>Sancerre Pascal Jolivet</td>
<td>Loire Valley</td>
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<tr>
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<td>Domaines Ott, Clos Mireille</td>
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<td>2012</td>
<td>Meursault, Vincent Girardin</td>
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<td>2012</td>
<td>Chablis Les Clos, Jean Marc</td>
<td>Burgundy</td>
<td>380</td>
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<tr>
<td>2011</td>
<td>Batard-Montrachet Picard</td>
<td>Burgundy</td>
<td>1,150</td>
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### ROSÉ

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<th>Wine Name</th>
<th>Region</th>
<th>2014</th>
<th>2014</th>
<th>2015</th>
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<tbody>
<tr>
<td>2014</td>
<td>Les Domaniers, Domaines Ott</td>
<td>Provence</td>
<td>20   95</td>
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<tr>
<td>2014</td>
<td>Whispering Angel, Château d’Esclans</td>
<td>Provence</td>
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<td>2015</td>
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<td>Provence</td>
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### RED

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<th>2010</th>
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<tbody>
<tr>
<td>2014</td>
<td>Château de Marsan</td>
<td>Bordeaux</td>
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<tr>
<td>2013</td>
<td>Vincent Girardin Pinot Noir</td>
<td>Burgundy</td>
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<tr>
<td>2010</td>
<td>Crozes-Hermitage Esquisse</td>
<td>Rhône</td>
<td>90</td>
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<tr>
<td>2013</td>
<td>Château l’Hospitalet, Gérard Bertrand</td>
<td>Languedoc</td>
<td>25   110</td>
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<tr>
<td>2010</td>
<td>Château Manoir du Gravoux</td>
<td>Bordeaux</td>
<td>30   145</td>
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<tr>
<td>2011</td>
<td>Château Toinet Lavalade, Barton &amp; Guestier</td>
<td>Bordeaux</td>
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<td>2010</td>
<td>Château Lespault-Martillac Grand Cru Classé</td>
<td>Pessac Léognan</td>
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<td>2010</td>
<td>Chassagne-Montrachet Bachey</td>
<td>Burgundy</td>
<td>350</td>
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<td>2011</td>
<td>Chambolle-Musigny, Perrot-Minot</td>
<td>Burgundy</td>
<td>540</td>
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<tr>
<td>2008</td>
<td>Château Léoville-Las Cases</td>
<td>Bordeaux</td>
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<tr>
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<td>Château Latour, 1er Cru</td>
<td>Bordeaux</td>
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### SWEET

<table>
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<tr>
<th>Year</th>
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<th>Region</th>
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<td>2009</td>
<td>Vouvray Moelleux Domaine Huet</td>
<td>Loire Valley</td>
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</table>

*All prices are in US Dollars and are subject to 10% service charge and applicable GST*
**CAPRESE**
Buffalo mozzarella or burrata, basil leaves, colourful tomatoes, extra virgin olive oil

<table>
<thead>
<tr>
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<th>V</th>
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</thead>
<tbody>
<tr>
<td>V</td>
<td>33</td>
<td></td>
</tr>
<tr>
<td>BURRATA</td>
<td>V</td>
<td>36</td>
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</tbody>
</table>

**PARMIGIANA**
Eggplant baked with mozzarella, basil pesto, parmigiano, tomato sauce
**BTG WINE PAIRING** *Pinot Grigio, Collio Marco Felluga*

<table>
<thead>
<tr>
<th></th>
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<th>V</th>
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</thead>
<tbody>
<tr>
<td>N V</td>
<td>29</td>
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</tr>
</tbody>
</table>

**POLIPO & PATATE**
Grilled Mediterranean octopus, black olive, cherry tomato, chives, potato, extra virgin olive oil

|       | 30    |

**PROSCIUTTO E MELONE  Chef’s Special**
Parma ham, honey melon, wasabi sauce

|       | 37    |

**TONNO TARTARE**
Tartare of tuna, avocado, cherry tomato, chives, shallot, spinach leaves, lemon oil dressing
**BTG WINE PAIRING** *Montenisa Brut, Franciacorta*

|       | 32    |

**VITELLO TONNATO**
Roasted veal, anchovy, caper, tonnato dressing

|       | 33    |

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**VEGETARIAN** **N - NUTS** **S - SPICY** **P - PORK** **A - ALCOHOL**

*All prices are in US Dollars and are subject to 10% service charge and applicable GST*
All dry pasta are from Cav. Giuseppe Cocco, who uses only durum wheat semolina from Abruzzo, Italy.

**BLACK CAPPELLOTTI**
Prawns, chives, sour cream, tomato water

**CALAMARATA**
Anchovies, black pepper, calamari

**SPAGHETTI ALL’ARAGOSTA**
Cherry tomato, chili, fresh lobster, parsley
**BTG WINE PAIRING** Chardonnay, Collio, Marco Felluga

**SPAGHETTI ALLE VONGOLE & BOTTARGA**
Sautéed with fresh clams, grey mullet cured roe

**TAGLIATELLE AL RAGÙ**
Homemade tagliatelle, beef ragù
**BTG WINE PAIRING** Chianti Superiore, Santa Cristina, Antinori

**RISOTTO CAVIAR** Chef’s Special
Ferron Carnaroli rice with Montenisa Franciacorta Brut, grated Italian caviar

**RISOTTO ZAFFERANO & BURRATA**
Ferron Carnaroli rice with saffron, fresh burrata, black truffle
**BTG WINE PAIRING** Chardonnay, Planeta

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**V - VEGETARIAN  N - NUTS  S - SPICY  P - PORK  A - ALCOHOL**

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Main Course

Meat

COSTOLETTA ALLA MILANESE 46
Veal carré on the bone, butter potatoes, cherry tomato, green leaves, lemon wedge
**BTG WINE PAIRING** Gaja Ca’Marcanda “Promis”

POLLO ALLA DIAVOLA  N S  48
Spicy chicken suprême, lemon and olive oil mashed potato, almond sauce

TAGLIATA DI MANZO 54
Grilled Belgian rib-eye, parmigiano, potato confit, rocket leaves
**BTG WINE PAIRING** Villa Antinori, Marchesi Antinori

VEAL OSSOBUCO 46
Served with mashed potato, lemon-parsley gremolata

Fish & Seafood

ACQUA PAZZA 42
Pan-roasted reef fish with black olive, cherry tomato, caper, clams, lemon zest, mussels, tomato sauce
**BTG WINE PAIRING** Sauvignon Blanc, Winkl, Cantina Terlan

LOBSTER SCAPECE Chef’s Special 79
Lobster tail, scapece sauce, raspberry vinegar, crunchy vegetables

TUNA GUAZZETTO  S  42
Maldivian tuna in guazzetto, asparagus, chili, lime

V - VEGETARIAN   N - NUTS   S - SPICY   P - PORK   A - ALCOHOL
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**Dessert**

**AFFOGATO AL CAFFÈ**
Vanilla ice cream with espresso

**CROSTATA DI MELE**
Apple pie, vanilla ice cream

**BTG WINE PAIRING** *Col de Saliceti Rosé*

**PANNA COTTA**
Vanilla panna cotta, fresh fruits, red berries coulis

**TIRAMISÙ**
Cream mascarpone, biscuit, cacao, espresso

**TORTINO AL CIOCCOLATO**
Chocolate fondant, vanilla ice cream, hazelnut sauce

*Homemade Ice Cream & Sorbet*

**ICE CREAM – HOMEMADE**
Caramel, chocolate, mascarpone, pistacchio nut, strawberry or vanilla
* Served per scoop

**SORBET – HOMEMADE**
Apricot, blackberry, coconut, granny smith apple, mango or passion fruit
* Served per scoop

* V - VEGETARIAN  N - NUTS  S - SPICY  P - PORK  A - ALCOHOL

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Italian Wine Selection

SPARKLING

NV MONTENISA BRUT Franciacorta DOCG Lombardy 18 70
NV COL DE’ SALICI Rosé de’ Spumante Brut Veneto 18 65
NV PROSECCO Santa Margherita Extra Dry Veneto 80

WHITE

2013 TREBBIANO Soledoro, Rubicone Sicilia 50
2012 LA SEGRETA BIANCO Planeta Sicilia 60
2013 TREBBIANO Ca dei Frati, ‘I Frati’ Lugana Sicilia 95
2013 SAUVIGNON BLANC Winkl, Cantina Alto Adige 29 120
2012 SAUVIGNON BLANC Collio, Marco Felluga Friuli 150
2014 PINOT GRIGIO Collio, Marco Felluga Friuli 22 95
2012 CHARDONNAY Collio, Marco Felluga Friuli 40 155
2013 CHARDONNAY Planeta Sicilia 40 175
2011 CHARDONNAY Cervaro della Sala, Antinori Umbria 275
2010 CHARDONNAY Gaia & Rey, Langhe Piemonte 950

RED

2013 CHIANTI La Piuma Toscana 65
2011 CHIANTI SUPERIORE Santa Cristina Toscana 20 75
2011 VALPOLICELLA Superiore Ripasso Rocca Sceva Veneto 95
2012 VILLA ANTINORI Toscana 33 135
2014 CA’MARCANDA PROMIS Gaja Toscana 35 165
2010 PINOT NOIR Montigl Riserva, Terlan Alto Adige 195
2012 AMARONE Bertani, Villa Arvedi Veneto 315
2012 TIGNANELLO Antinori Toscana 490
2009 ORNELLAIA Tenuta dell’Ornellaia Toscana 850
2010 SASSICAIA Tenuta San Guido Toscana 1,185

ROSE

2013 CIPRESSETO ROSATO Santa Cristina, Antinori Toscana 15 60
2014 TENUTA GUADO AL TASSO ‘Scalabrone’ Toscana 140

SWEET

2008 MUFFATO della Sala, Antinori Umbria 325

All prices are in US Dollars and are subject to 10% service charge and applicable GST
breakfast that is worth waking up for

— MADE WITH —

100% Sunshine and 100% Love
Breakfast Smoothie & Protein Shake

Made with fresh fruits and vegetables

BREAKFAST HIGH ENERGY SMOOTHIE

MAD BERRIES
Forest blackberries, strawberries, raspberries, blackcurrants, natural yoghurt

ABSOLUTE BANANAS
Bananas, strawberries, spinach, natural flavored yoghurt

MIXED MELON COLADA
Watermelon, rock melon, papaya, mint, ginger, natural yoghurt

PROTEIN SHAKE

BANANA
Banana, semi-skimmed milk, peanut butter, sesame seeds, cinnamon

MANGO BLUEBERRY
Blueberries, mango, Daily Burn® protein powder, vanilla, chia seeds, unsweetened almond milk

BEANS AND NUTS
Black beans, almond, peanut butter, chia seeds, cocoa powder, almond milk
Vitamin Booster & Cleanser
Made with fresh fruits and vegetables

BOOSTER AND CLEANSER

CARROT
Carrot, apple, orange, beetroot, celery, ginger

**NUTRIENTS:** BETA-CAROTENE, VITAMIN B3, B6 AND C, ANTIOXIDANTS, CALCIUM, FOLIC ACID, IRON, MAGNESIUM, PHOSPHOROUS, POTASSIUM, SCULPTURE

GO GREEN
Green melon, green apple and skinned cucumber, spinach, celery, rocket leaves

**NUTRIENTS:** VITAMINS A, B6, C AND K, POTASSIUM, PYRIDOXINE, FLOATER, FIBRE, NIACIN

BLACK ORANGE
Orange, blackcurrant, blackberry

**NUTRIENTS:** BETA-CAROTENE, FOLIC ACID, VITAMINS B3, C AND E, CALCIUM, IRON, MAGNESIUM, PHOSPHOROUS, POTASSIUM AND SCULPTURE

FRESH JUICE

FRESH FRUIT & VEGETABLE JUICES
Navel orange, pink grapefruit, granny smith apple, papaya
Young coconut, watermelon, pineapple or tomato, carrot, guava, mixed berry, mango
Well-being breakfast
À la carte

EGG & AVOCADO
Grilled nine-grain bread, poached egg, avocado, rocket leaves, tomato, tofu mayonnaise

BRUSCHETTA
Rye bread, fresh herbs, mushroom, ricotta, rocket leaves, extra virgin olive oil

EGG WHITE OMELET
Plain or with condiments *

KHAO TOM
Spicy
Thai rice congee with chopped chicken, coriander, ginger, poached egg, spring onion served with black vinegar, chili, soya sauce

OMELET “SOL”
Spicy
Egg white omelet with herbs, asparagus, green beans, spring onion served with spicy tomato sambal

OMELET “SPIRULINA”
Egg white omelet with spirulina, mozzarella, roasted tomato, rocket leaves

PAN FRIED EGG WHITE
Pan fried over easy, plain or with condiments *

* CONDIMENTS
Cucumber, bell pepper, fresh herbs, mushroom, onion, rocket leaves, spinach, tomato
Egg
À la carte

BENEDICT
Poached eggs, toasted English muffin, chives, salmon or turkey ham, Hollandaise sauce

BOILED
Soft or hard-boiled

FLORENTINE
Poached eggs, toasted English muffin, chives, spinach, Hollandaise sauce

OMELET
Plain or with condiments *

PAN-FRIED
Sunny side up or over easy, plain or with condiments *

POACHED
Poached eggs, toasted English muffin, plain or with condiments *

SCRAMBLED
Smooth creamy scrambled eggs, Parmesan bread sticks

* CONDIMENTS
Baked beans, bell pepper, chicken sausage, fresh herbs, Gruyère cheese, mushroom, onion, pork bacon, pork sausage, turkey bacon, tomato
Ethnic Delight
À la carte

ARABIC
Ful muddamas, shakshouka scrambled eggs, labneh, pickled vegetables, pita bread

INDIAN
Spicy
Masala omelet, vegetables curry, aloo paratha, pickles, plain yoghurt, papadum

JAPANESE (BENTO BOX)
Miso soup, egg roll, smoked salmon, salad, shioyaki snapper, sticky rice, soya sauce

MALDIVIAN
Spicy
Green chili and shallot omelet, yellow fin tuna sambal, red snapper curry, chapatti

THAI (KAI JEAW)
Spicy
Omelet with chicken, crab meat, coriander served with black vinegar, chili, soya sauce

Sweet Delight
À la carte

“PAIN BRIOCHE”
French toast stuffed with warm apple compote, honey

PANCAKE
Also available in a gluten-free option
American style pancake, butter, maple syrup

PORRIDGE
Choice of milk (Almond, full cream, skimmed, soya)
Almond flakes, banana, berries, dry fruits, honey, strawberry or plain
CAVIAR
Discover the legend of this great delicacy with Sturia, the flagship brand of Sturgeon – the leading French caviar producer.

OSCIETRA CAVIAR (30g)
TO COMPLEMENT THE CAVIAR
Blinis, caper, grated egg white and yolk, lemon, parsley, sour cream, white onion
$397

CHAMPAGNE PAIRING
NV Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, France By the glass, $50
2008 Louis Roederer, Reims, France By the bottle, $205

EGG

BENEDICT LOBSTER
Poached eggs, toasted English muffin, asparagus, chives, lobster medallion, Hollandaise sauce
$38

FLORENTINE PRAWNS
Poached eggs, toasted English muffin, chives, prawns, spinach, Hollandaise sauce
$24

JET SET
Gratinated eggs, cream, chives, Gruyère cheese, Parmesan bread sticks, salmon roe, sour cream
$29

MEURETTE
Contains Pork and Alcohol
Poached eggs, toasted English muffin, chives, mushroom, pork lardon, turkey ham, Meurette sauce
$26

TRUFFLE
Smooth creamy scrambled eggs, black truffle, Parmesan bread sticks
$32

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Coffee

We provide finest coffee from illy, offering the finest products throughout the world’s best destinations. Let our barista flavour your coffee with the special twist with vanilla, hazelnut, pistachio, canellor or honey. All coffees can be served ‘Doppio’ with an extra shot of espresso, ‘Decaffeinato’ with illy decaffeinated coffee or iced.

THE CLASSICS

FILTERED COFFEE
Freshly ground Arabica served in a French plunger

ESPRESSO
Untouched or available in our variations

RISTRETTO
Served shorter than a traditional espresso for more intense flavour

MACCHIATO
CALDO – Espresso with small amount of foamed milk
LUNGO – Served to the top of a demitasse cup with steamed milk
FREDDO – Served with a small jug of cold milk

ALL’AMERICANA
Shot of espresso with hot water

CAPPUCCINO
Equal parts of espresso, steamed and foamed milk

LATTE
Served long and milky

MOCHA
Hot chocolate served with a shot of espresso

HOT CHOCOLATE
Served with steamed milk
Coffee

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SIGNATURE REETHI COFFEE

HOMEMADE GINGERBREAD LATTE
Brewed coffee, molasses, maple syrup, ground ginger, ground nutmeg, ground cinnamon, vanilla, milk

GOLDEN CAPPUCINO
Turmeric powder, coconut oil, cinnamon powder, almond milk, sugar, honey

REETHI-STYLE CARAMEL MACCHIATO
Espresso coffee, cold and hot milk, caramel syrup, honey

CINNAMON AND WHITE CHOCOLATE MOCHA
Espresso coffee, cold milk, chocolate, cinnamon

SPICY HOT MOCHA
Espresso, milk, white and brown sugar, cocoa powder, cinnamon, nutmeg, pepper, salt

ELDER FLOWER CAPPUCINO
Espresso, elderflower syrup, almond milk

HOT CHOCOLATE MARSHMALLOW
Hot milk, cocoa powder, marshmallow

HOMEMADE CHAI LATTE
Espresso, milk, cardamom, cinnamon stick, clove, honey
We provide TWG Tea’s collection – the largest in the world – numbers well over 800 different single-estate, fine harvests and exclusive tea blends from all of the tea-producing countries. All our teas can be served iced.

**BLACK TEA**

**NUWARA ELIYA OP**
Black tea from lofty hills of Ceylon, renowned for its light and generous complexity

**UVA HIGHLANDS BOP**
A well-balanced, bold afternoon tea producing a beautiful golden infusion with an intense flavour

**ENGLISH BREAKFAST TEA**
The classic; originally blended as an accompaniment to the traditional English breakfast

**FRENCH EARL GREY**
A fragrant variation of the great classic, delicately infused with citrus fruits and French blue cornflowers

**ROYAL DARJEELING FTGFOP1**
First flush black tea boasting an exquisite fragrance and a vibrant sparkling taste that develops remarkable overtones of ripe apricots

**IMPERIAL LAPSANG SOUCHONG**
Boasts beautiful leaves and a smooth, full-bodied flavour infused with the aroma of rare Chinese pine

**EMPEROR PU-ERH**
Recognised for its medicinal qualities, this matured tea yields a strong and earthy fragrance, with a warm taste of terroir
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BLUE TEA

IMPERIAL OOLONG
A well-balanced, flavourful semi-fermented TWG tea with a sweet, fruity savour, a divine and lingering aftertaste

ROYAL ORCHID TEA
Semi-fermented Formosa oolong is infused with night-blooming orchid; intoxicating and generous

GREEN TEA

GEISHA BLOSSOM TEA
Elegant and highly refined; this TWG blend of green tea and refreshing ripe southern fruits infuses into a fragrant cup that will calm and appease after a day’s disruptions

JASMINE PEARLS
The tender, silvery buds are intricately rolled into ‘pearls’ then dried amid fresh, aromatic jasmine flowers

MOROCCAN MINT TEA
A great favourite; this fine TWG green tea is a timeless classic. Perfectly blended with suave and strong Sahara mint

EMPEROR SENCHA
Invigorating Japanese green tea with a subtle taste; rich in vitamin C and contains little theine
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All our teas can be served iced.

RED TEA

RED OF AFRICA TEA
Delicate red tea from South Africa blended with sweet TWG tea spices and marigold

Caffein-free and ideal for the little ones

LEMON BUSH TEA
Red tea from South Africa blended with wild citrus fruits

Caffein-free

VANILLA BOURBON TEA
Enveloping, this theine-free red tea from South Africa blended with sweet TWG Tea vanilla

Ideal for the little ones

INFUSION TEA

CHAMOMILE
Soft and soothing; these rare TWG chamomile flowers boasting a rich honey aroma

SILVER MOON TEA
Green tea with a grand berry and vanilla bouquet
Suave, with just a hint of spice

LEMONGRASS AND GINGER TEA
Fresh zesty finest lemongrass and spicy lift of ginger steep them together
Tea

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WHITE TEA

CHINA FUJIAN - WHITE TEA
“White Peony”, Smooth, delicate and highly refreshing, notes of white blossoms and the flavours of fresh, raw buds

SWEET FRANCE TEA
Combines green tea with exotic flowers and a touch of chamomile to create a fresh and soothing cup

LUNG CHING
Yielding a beautiful jade infusion, this green tea, otherwise known as “Dragon’s Well”, has a full, round flavour with a fresh aroma that delights the senses

FRUIT FUN TEA SELECTION

RASPBERRY, STRAWBERRY, PEACH, LICHEE, BLACKCURRANT OR BLUEBERRY
Crafted to ensure that delicate balance of flavours and tea is present, the high-quality, garden-fresh teas are combined with one of the above fruits to offer a taste experience that is pleasurable, authentic and functional