

DESTINATION DINING

Bread n' Butter

baker's basket, kopee fai leaf butter

Have Some Greens

pea sprout salad, pomegranate, garden herbs, balsamic vinegar

Get Some BBQ

tiger prawns, fish fillets
beef tenderloin, pork chops
baked potato, vegetable skewers, corn on the cob

Saucy Baby

chimichurri, sukiyaki barbeque sauce, cilantro-tomato salsa

Sweetlicious

choose 1 for your sweet sensational ending
banana rum tart with sugared tacos
fresh fruit platter

Spike It Up - Food

wagyu burger +28
tomahawk steak ±1,200gr +250
lamb rack ±350gr +55
chicken thigh +25
calamari +30
spiny rock lobster +18/100gr (*minimum 600gr*)

Spike It Up - Wine

Bubbles

Crudo Extra Dry Organic, Veneto, Italy +85
Jansz Premium Cuveé Brut, Tasmania, Australia +120

Rosé

Mulderbosch Cabernet Sauvignon Rosé, Stellenbosch, South Africa +75
Minuty M Rosé, Cotes de Provence, France +105

White

Zaccagnini Tralcetto Pinot Grigio, Abruzzo, Italy +75
Argiolas Is Argiolas Vermentino di Sardegna, Sardegna, Italy +110

Red

Clarendelle by Chateau Haut Brion, Bordeaux, France +100
Gaja Ca'Marcanda Promis Merlot, Toscana, Italy +225

WHAT YOU GET

a private chef & a service host
01 bottle of house wine
private table set-up
bonfire
transportation
24 hr advance reservation required

400 per guest

Prices in USD, included service charge & GST.

Menu & prices are subject to change.

Please contact our Guest Services (dial "0") for reservations.