

COLD APPETIZERS

Red Sky Caesar Salad <i>P</i> Crispy bacon, sour bread croutons, parmesan shavings	455
Thirteen Vegetable Crunchy Salad <i>D G V C H S</i> Avocado, black olive emulsion	535
Foie Gras Terrine <i>P</i> Vanilla infused apple compote, Black Forest ham, pine nut dressing	790
Poached Maine Lobster <i>P D G C H S</i> Orange rosemary jam, marinated golden chanterelles, citrus jus	895
Blue Crab & Scallop Tartare <i>G C H S</i> White tomato basil foam, garlic chips	885
Half Dozen of Cap Horn Fine de Claire Oysters No.1 <i>D G H</i> Champagne mignonette, American cocktail sauce, Japanese dressing lemon wedges	995
Hokkaido Scallop Carpaccio with White Truffle <i>P</i> Caramelized onion tart	1,695
Salmon Tartare with Beluga Caviar <i>P</i> Japanese cucumber salad, saffron toast	1,100

SOUPS

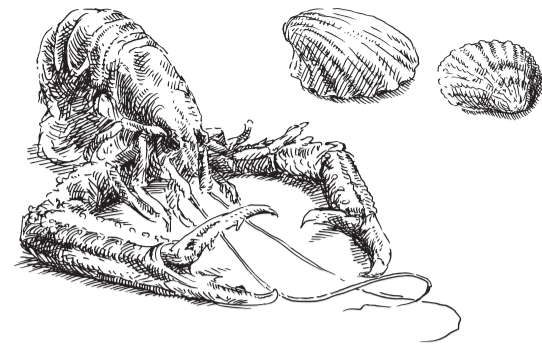
Lobster Bisque Soup <i>P D G</i> Lobster flavoured popcorn	555
Light Chestnut Soup Foie gras custard, smoked duck breast, truffle whipped cream	550

WARM APPETIZERS

Pan Seared Foie Gras <i>D G</i> Red and white wine poached pear, aromatic grape sauce	755
Pan Seared Hokkaido Scallops Caramelized chicory, crunchy spiced macadamia nuts pickled root salad, cream of butternut squash	855
Pan Fried Blue Crab Cake Sesame yuzu tartar sauce	755
Fragottelli pasta <i>P V</i> Parmesan egg sabayon, Alba white truffle	1,395
Homemade Lobster Sausage "Boudin" <i>P</i> Lobster and fennel sauce	855
Pan Seared Abalone <i>P G C H S</i> Ginger infused white Port sauce, vegetable julienne	1,250
Beluga Caviar <i>D H</i> Deep fried organic egg	995

BLACK WINTER TRUFFLES

Black Winter Truffle Salad <i>V C H</i> Mâche and frisée leaves, pine nut dressing	950
Warm Potatoes and Black Winter Truffle <i>V</i> Balsamic sauce	950
Seared Hokkaido Scallops <i>G</i> Caramelised leeks, black truffle pesto	1,950
Seared Hitachiwagyu Beef Sirloin A4, Black Truffle Shavings Garlic, parsley & beetroot mash, root vegetable chips	2,855
Black Winter Truffle Brie Cheese <i>V</i> Green apple, truffle dressing	850
Black Winter Truffle Ice Cream <i>S</i> Black truffle Meringue	650



THE SEAFOOD BAR

Seafood On Ice <i>P D G</i> Selection of finest Atlantic seafood on ice which includes salmon caviar, giant prawns, Maine lobster, oysters, king crab, Carabineros, langoustines, mussels and array of dips and condiments	6,955
Oscietra Caviar <i>D G H</i> 15 grams of Oscietra caviar with classic condiments	1,850

There may be risk associated with consuming raw shellfish. If you have any immune disorders, you should eat these products fully cooked.

FISH & SEAFOOD

Gratinated Whole Maine Lobster <i>P D G</i> Porcini mushrooms, Cognac sauce, pillaf rice, lobster roe, walnuts	2,155
Nova Scotia Lobster Felicetti Spaghetti <i>H S</i> Pink garlic flakes, extra virgin olive oil	2,155
Pan Fried Dover Sole "Meunière" <i>P D G</i> Garlic mashed potatoes, purple potato crisp, snow pea, cauliflower	1,955
Seared Snow Fish Fillet <i>G</i> Shallots confit in red Port wine sauce, caramelized sunchoke, crispy bacon	1,550
Charred Fillet of King Salmon <i>D G S</i> Seaweed butter sauce, sea grapes, glazed turnip	1,355
Pan Seared Wild Atlantic Sea Bass <i>D G C H S</i> Atlantic mussels, creamy white wine sauce, crisp potato puffs	1,550
Creamy Golden Seafood Risotto <i>G</i> Tiger prawns, Hokkaido scallops, lobster, rosemary butter	1,855

LOVE TO SHARE

The Red Sky Surf & Turf Tower <i>P D G</i> An assortment of the freshest seafood and prime quality meats Wagyu rib-eye, lamb rack, grilled Maine lobster, giant Andaman prawns king crab and Hokkaido scallops, accompanied by seasonal vegetables, potatoes and delicious dips & sauces	6,955
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MEAT & POULTRY

Charcoal Grilled Hitachiwagyu Beef Sirloin A4 Pomme Pont Neuf, béarnaise, red wine sauce	2,755
Seared Pyrenees Lamb Chops Pink garlic, foie gras, artichoke rigatoni, lamb jus	1,855
Wagyu Beef Tenderloin Rossini <i>P G</i> Truffle mash, porcini and chanterelle mushrooms, "Périgueux" sauce	2,395
Wagyu Rib Eye "Steak Frites" <i>G</i> French fries, red wine and bearnaise sauce	2,445
Twelve Spice Honey Glazed Pork Belly <i>D G</i> Stuffed shallots, glazed lotus root in pork sauce, pickled roots	1,355
Slow Cooked Wagyu Beef Cheek <i>G</i> Aromatic vegetables, cabernet sauce, walnut crust, butternut squash mash	1,750
12 Hour Confit "Label Rouge" Duck Leg <i>G</i> Duck fat confit, ratte potatoes, mixed root vegetables, smoked duck breast gravy	1,650
Truffle Stuffed Guinean Chicken Breast <i>P G</i> Walnut crust, pan fried porcini, buttered roasted potatoes, chicken jus	1,550

Sides

Hand cut French fries <i>V</i>	255
Sweet potatoes fries <i>V</i>	
Ratte potato confit in duck fat <i>D</i>	
Creamy spinach <i>D V</i>	
Butter poached kale <i>V C H S</i>	
Velvety mashed potatoes <i>D V S</i>	
Rocket salad with parmesan <i>V C H S</i>	
Mixed garden vegetables <i>D G V C H</i>	
Sautéed button mushrooms <i>D G V C H</i>	
Green asparagus with pesto <i>D G V C H S</i>	

<i>G</i> = Gluten Free	<i>C</i> = Low Calories	<i>P</i> Contains Pork
<i>D</i> = For Diabetics	<i>H</i> = Heart Friendly	<i>P</i> Signature Dish
<i>V</i> = Vegetarian	<i>S</i> = Low sodium	