

Day

Recommended Drinks

Juice of the day	\$45
C - energizer	\$50
- orange, pineapple, strawberry	
Peach splash	\$50
- apple, peach, raspberry, honey yogurt	
Homemade limeonade	\$50
- fresh lime, sugar syrup, soda water	
Pear and berry crush	\$50
- pear & honey puree, blueberries, lime, soda	

Appetisers

	Standard	Large		Standard	Large
King scallop ceviche	\$108		Italian meats & cheeses with fig relish	\$128	
Tuna or beef carpaccio	\$108		Old bay crab cake, honey mustard sauce	\$98	
Tartare of beef with caviar	\$128		Avocado, tomato & herb ricotta tower (v)	\$98	
Soft shell crabs, ginger soy dipping sauce	\$118		Proscuitto wrapped asparagus, aged balsamic	\$118	

Salads

Classic Cobb salad	\$108	\$138	Spinach and pecan salad, fig vinaigrette (v)	\$108	\$148
Seared yellow fin tuna Niçoise	\$128	\$158	Grilled steak salad, white miso dressing	\$138	\$178
Grilled asparagus panzanella salad (v)	\$108	\$138	Caesar salad	\$88	\$118
Roasted beet, frisée, apple & gorgonzola (v)	\$108	\$138	With poached eggs	\$108	\$138
Vine ripe tomato, avocado, basil & mozzarella (v)	\$128	\$158	With grilled chicken breast	\$118	\$148

Seafood Selection

Oysters of the day (1/2 doz/dozen)	\$168	\$298	Chilled crab claws (4/8)	\$268	\$488
Baby cherrystone clams (1/2 doz/dozen)	\$168	\$298	Chilled half Maine lobster	\$238	\$398
Classic shrimp cocktail	\$108	\$208	Seafood platter (4 shrimp, 4 cherrystone clams, 4 oysters)	\$298	

Soups

Soup of the day (v)	\$58	Manhattan clam chowder	\$78
Wild mushroom, truffle cream	\$68		

All items subject to 10% service charge

RED
S O H O

Sandwiches & Burgers

RED Reuben - corned beef, sauerkraut, swiss, rye	\$128	Lobster roll	\$238
RED burger - choice of beef or turkey additional toppings at \$12 each blue cheese, cheddar, mozzarella, fried egg, avocado bacon, sauteed onions, mushrooms	\$138	Prosciutto, salami, mozzarella, sun-dried tomato pesto hero	\$138

Pasta & Rice

	Standard Large		Standard Large	
Jambalaya with chicken, chorizo and shrimp	\$108	\$158	Linguine, chicken, tomato & chilli	\$108 \$158
Spaghetti & meatballs	\$108	\$158	Truffled mac & cheese (v)	\$128 \$178
Chicken & Portobello risotto	\$108	\$158	Walnut, beet leaf & ricotta ravioli, sage butter (v)	\$108 \$158

Main Course

Roasted rump of lamb, garlic mash, tamarand glaze	\$218	Monkfish & tiger prawn curry, basmati rice	\$208
American USDA prime filet 8oz	\$328	Buttermilk fried chicken	\$158
American USDA prime New York strip 12oz	\$328	Grilled tuna steak with pepperonata	\$178
American USDA prime rib eye 12oz (Choice of sauces: Beef jus, bearnaise, peppercorn, mushroom madeira, horseradish, BBQ)	\$338	Grilled salmon filet, basil dressing & grilled tomato relish	\$188

Sides

Potato gratin	\$48	Creamed spinach	\$38
Country mash	\$38	Rosemary roasted new potatoes	\$38
Home-made fries	\$38	Steamed garden vegetables	\$38
Sauteed mushrooms	\$38	Green beans	\$38
Cauliflower & cheese	\$38	Garden salad	\$38