Chef’s Recommendation

Starters

Prime Beef Short Ribs  138
Honey Glaze, Sesame Seeds

Falafel & Quinoa Tabbouleh Salad (V) (Vn) 118
Quinoa, Italian Parsley, Tahini Yoghurt, Toasted Pine Nuts

Mains

Whole Baked Boneless Wild Sea Bass  218
Green Lentils, Sautéed Kale, Thai Asparagus, Chardonnay Butter Sauce

Tomato Risotto (V) (Vn) 178
Candied Inca Tomatoes, Buffalo Mozzarella, Basil Oil

Mix Grill Meat Platter  758
Japanese Wagyu, Tiger Prawns, Lamb Chops,
Half Corn-fed Baby Chicken, Baby Pork Ribs (With Two Side Dishes)

Dessert

Dear Lilly Ruby  88
Light Coconut Mousse, Mango & Banana Centre,
Passion Fruit Mint Gel, Chocolate Ganache

(V) Vegetarian    (Vn) Vegan Available on request  10% service charge
STARTERS

**Seafood Platter** 248
Oysters, Mussels, Shrimps, Crab Salad on Shell,
Baby Calamari, Fresh Salmon

**Seared Scallop** 138
Carrot Puree, Pancetta Crumble, Sturgeon Caviar

**Selection of Cheese & Cold Cuts** 218
Apricot Jam, Marinated Olives, Toast

**Mezze Platter (V)** 178
Hummus, Baba Ganoush, Tzatziki, Falafel,
Marinated Olives, Grilled Halloumi, Pita Bread

**Popcorn Shrimps** 128
Spicy Mayonnaise

**Spiced BBQ Chicken Wings** 118
Blue Cheese Dip

**Mozzarella Sticks (V)** 98
Spicy Tomato Fondue

**Soup of the Day** 88

**Slow Cooked Octopus** 128
Almond Skordalia, Roasted Pepper Salsa

**Prime Beef Short Ribs** 138

(V) Vegetarian  10% service charge
Salads

Heritage Tomato Salad (V) (Vn) 118
Buffalo Mozzarella, Avocado, Pesto

Falafel & Quinoa Tabbouleh Salad (V) (Vn) 118
Quinoa, Italian Parsley, Tahini Yoghurt, Toasted Pine Nuts

Classic Caesar 108
Anchovies, Soft Boiled Egg, Pancetta, Croutons, Parmesan Cheese
Add Chicken/Smoked Salmon/Parma Ham 38

(V) Vegetarian  (Vn) Vegan Available on request  10% service charge
Mains

Whole Baked Boneless Wild Sea Bass  218
Green Lentils, Sautéed Kale, Thai Asparagus, Chardonnay Butter Sauce

Pan Fried Norwegian Salmon  198
Artichoke, French Bean, Quail Egg, Saffron Potato,
White Anchovy, Cherry Tomatoes

Slow Cooked Baby Pork Ribs .208
Spiced Barbecue Sauce, Skinny Fries

Seafood Linguine  198
Shrimps, Calamari, Octopus, Mussels, Lobster Butter, Cherry Tomatoes

Tomato Risotto (V) (Vn) 178
Candied Inca Tomatoes, Buffalo Mozzarella, Basil Oil

Dear Lilly Smoked Short Rib Burger  188
Cheddar Cheese, Spicy Mayonnaise, Fries

Dear Lilly Impossible Burger (V)  168
Plant-based Meatless Meat, Spicy Mayonnaise, Fries

(V) Vegetarian  (Vn) Vegan Available on request  10% service charge
GRILL

8 oz Japanese Wagyu Strip Loin  688
10 oz USDA Beef Strip Loin  288
12 oz USDA Prime Beef Ribeye  358
French Corn-fed Baby Chicken  208
New Zealand Prime Lamb Chops  298

Mix Grill Platter  758
Japanese Wagyu, Tiger Prawns, Lamb Chops,
Half Corn-fed Baby Chicken, Baby Pork Ribs (With Two Side Dishes)

CHOICES OF SAUCE
Herbs Chimichurri, Peppercorn, Red Wine Steak Sauce

SIDES
Herbs Crushed Potato (V)  68
Charred Corn (V)  68
Roasted Portobello Mushrooms (V)  78
Skinny Fries (V)  68
Truffle Skinny Fries (V)  78
House Salad (V)  68

(V) Vegetarian  10% service charge
Dear Lilly Heart  88
Raspberry, White Chocolate

Nuts Brownie  78
Milk Chocolate Whip Ganache, Caramel Lemon Sauce

Dear Lilly Ruby  88
Light Coconut Mousse, Mango & Banana Centre,
Passion Fruit Mint Gel, Chocolate Ganache

Exotic Carpaccio  78
Lemongrass Marinated Pineapple,
Fresh Mango Coriander Salsa, Coconut Sorbet

Ice Cream  58
(Please ask your server for our daily selection)

Dear Lilly Chocolate Gift Box  158
“A book of love filled with sweetness to commemorate
new and old memories”

10% service charge