

A culinary virtuoso, Chef Luca Russo's extensive experience spans some of the world's most prestigious establishments.
His gastronomic journey includes working in renowned kitchens of 1, 2, and 3 Michelin-starred restaurants around the Mediterranean.
Most recently, Chef Luca Russo served as the Sous Chef in a distinguished two-Michelin-star restaurant in Mallorca, Spain

COLD APPETISERS

Red Sky Caesar salad G L S P — **555**
Baby cos, home cured bacon
garlic croutons

Wagyu beef tartare G L N — **940**
Grilled marrow, summer truffle, Dijon mustard

Alaskan king crab salad L S — **990**
Red radish, cucumber, salicornia

6 Oysters S
La Frianddise special N4 — **940**
Special Cocollos N2 — **1,295**

Maine lobster tail L S G — **1,520**
Butter poached lobster, tomato gazpacho
avocado coulis, Sorrento lemon gel

Yellowfin tuna tartare S N G — **1,650**
Pistachio coulis, Oscietra caviar

Hamachi tiradito S — **1,190**
Citrus sauce, avocado and finger lime

SOUPS

Mushroom cappuccino L V — **550**
Black truffle infusion

Red Sky bisque G L S — **650**
Crispy lobster claw

WARM APPETISERS

Fagottelli with foie gras G L — **1,450**
Madeira sauce and truffle

Hokkaido scallops L S P N — **1,210**
Hazelnut, bacon and parmesan

Pan seared foie gras — **1,520**
Wild rocket and pomegranate balsamic dressing

Charred "Fremantle" L S — **1,390**

Grilled octopus
Burrata, lemon and basil

RED SKY CLASSICS

Surf and Turf G L S P
Wagyu sirloin, "Joselito" Iberico Pluma pork
Gundagai lamb loin, Alaskan king crab, Hokkaido scallops
Maine lobster, tiger prawns, mashed potato
mushrooms, asparagus, French fries
7,555

Seafood On Ice S
Maine lobster, fines de Claire oysters
Alaskan king crab, giant tiger prawns, keta caviar
langoustines, bouchot mussels, condiments, dips
7,555

Caviars GIAVERI G L S
30 grams, classic condiments
Oscietra Classic
3,100
Beluga Siberian
5,200

MAINE LOBSTER

Grilled L S
Drawn butter, grilled asparagus
mashed potato
2,850

Thermidor G L S
Au Gratin, button mushrooms
Rémy Martin Cognac, Hollandaise sauce
2,850

Spaghetti G L S
Mancini spaghetti, pink garlic
extra virgin olive oil
2,850

FISH & SEAFOOD

Tagliolini G L S — **1,495**
Smoked salmon infused pasta
Champagne sauce, Oscietra caviar

Tuna cheek L N — **1,450**
Piquillo peppers and aromatic pesto salad

Risotto L S — **1,590**
"Mazzara" red prawns, porcini sauce, burrata

King salmon L S — **1,850**
Lemon gel, asparagus, lemon butter sauce

Snow fish L S — **1,995**
Young spinach and champagne sauce
and crispy leeks

MEATS

"Gundagai" lamb G L N — **1,995**
Hazelnut sauce, potato confit, truffle sauce

"Klong Phai" chicken G L — **1,350**
Porcini mushrooms, mashed potato, truffle

Glazed wagyu beef cheek G L — **1,690**
Morels mushroom

Steak frites G L — **2,150**
In-house dry-aged wagyu rib-eye
French fries, béarnaise sauce

Wagyu tenderloin G L — **2,890**
Rossini style, black truffle, foie gras
Madeira sauce

Hitachi wagyu sirloin A4 G L — **3,450**
Potato mille-feuille, demi-glace and spinach

SIDES

French fries V G — **310**
Velvety mashed potatoes L V G — **310**
Creamy spinach L V — **310**
Sautéed button mushrooms L V — **310**
Roasted potatoes V — **310**
Green asparagus V — **310**

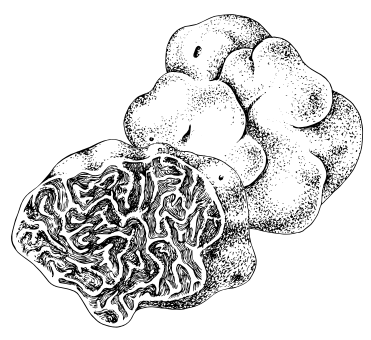
WHITE TRUFFLE SEASONAL MENU



Onsen Egg
Potato mousseline
Piedmont hazelnuts
White truffle
1,850++
L S

Hokkaido Scallop Risotto
36-month aged
Parmigiano Reggiano
White truffle
2,150++
L S

Tagliolini
Alpine butter
White truffle
1,850++
G L V



Chef recommended G *Contains Gluten* L *Contains Lactose* S *Contains Seafood, Crustacean or Molluscs* P *Contains Pork* N *Contains Nuts* V *Vegetarian*

All prices are subject to 10% service charge and 7% government tax.