

COLD APPETIZERS

Red Sky Caesar Salad <i>P</i>	455
Crispy bacon, sour bread croutons, parmesan shavings	
Thirteen Vegetable Crunchy Salad <i>D G V C H S</i>	535
Avocado, black olive emulsion	
Marbled Foie Gras Terrine <i>👑</i>	790
Vanilla infused apple compote, Black Forest ham, pine nut dressing	
Poached Maine Lobster <i>👑 D G C H S</i>	895
Orange rosemary jam, marinated golden chanterelles, citrus jus	
Blue Crab & Scallop Tartare <i>G C H S</i>	885
White tomato basil foam, garlic chips	
Half Dozen of Cap Horn Fine de Claire Oysters No.1 <i>D G H</i>	955
Champagne mignonette, American cocktail sauce, Japanese dressing lemon wedges	

SOUPS

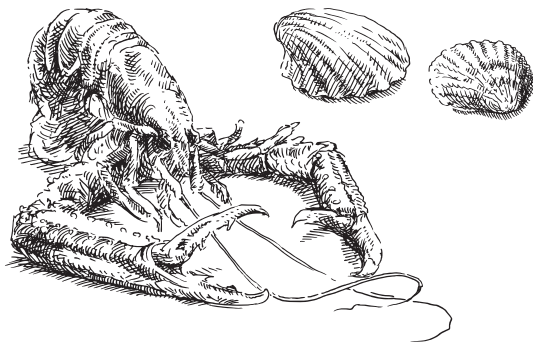
Creamy Lobster Bisque Soup <i>👑 D G</i>	555
Lobster flavoured popcorn	
Light Chestnut Soup	550
Foie gras custard, smoked duck breast, truffled whipped cream	

WARM APPETIZERS

Pan Seared Foie Gras <i>D G</i>	755
Red and white wine poached pear, aromatic grape juice	
Pan Seared Hokkaido Scallops	855
Caramelized chicory, crunchy spiced macadamia nuts pickled root salad, cream of butternut squash	
Pan Fried Blue Crab Cake	755
Sesame yuzu tartar sauce	
Corn and Truffle Filled Agnolotti Pasta <i>V</i>	855
Girolle mushrooms, parmesan, shaved black summer truffle	
Homemade Lobster Sausage "Boudin" <i>👑</i>	855
Lobster and fennel sauce	
Pan Seared Abalone <i>👑 G C H S</i>	1,250
Ginger infused white Port sauce, vegetable julienne	

AUTUMN MUSHROOM & TRUFFLE

Gratinated Fine de Claire N.1 Oysters <i>G S</i>	955
Truffled potato cream, forest mushroom sauce	
Cream of Porcini Mushrooms <i>D G</i>	650
Pan seared foie gras custard, truffled whipped cream	
Marinated Golden Chanterelle Mushrooms <i>G V C H</i>	750
Corn & truffled Cream, infused porcini pearls	
Golden Chanterelle Fricassée <i>G V</i>	855
Golden truffle risotto	
Whole Gratinated Lobster <i>G</i>	2,155
Golden chanterelles, porcini pilaf rice	
Warm Chocolate Fondant <i>V S</i>	395
Truffle ice cream, mushroom meringue	



THE SEAFOOD BAR

Seafood On Ice <i>👑 D G</i>	Ideal to share 5,955
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	
<i>There may be risk associated with consuming raw shellfish. If you have any immune disorders, you should eat these products fully cooked.</i>	

FISH & SEAFOOD

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

LOVE TO SHARE

The Red Sky Surf & Turf Tower <i>👑 D G</i>	Serves two 6,955
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	

MEAT & POPULTRY

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

Sides	255
Hand cut French fries <i>V</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>
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>	

<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>👑</i> Signature Dish
<i>V</i> = Vegetarian	<i>S</i> = Low sodium	