FISH & SEAFOOD

Charred Fillet of Atlantic Salmon        1,055
Sautéed forest mushrooms, caramelized onion jus

Verrigni Spaghetti with Nova Scotia Lobster      1,955
Whole lobster sautéed with garlic, chili, artichoke & E.V.O.O

Charcoal Oven Baked Pacific Snow Fish        1,555
White Port sauce, ginger flavored vegetable julienne

Butter Roasted whole Dover Sole “Meunière”        1,655
Roasted in our succulent caper, shallot and parsley butter

Lobster Thermidor        1,955
Gratinated whole Nova Scotia lobster with artichoke and mushrooms

COLD APPETIZERS

Classic Caesar Salad                               545
Crispy bacon, garlic croutons and parmesan shavings

Red Sky Caesar Salad                               565
Shrimp, garlic crouton and parmesan shavings

King Crab Salad                                    655
Freshly shaven fennel, baby lettuce and mayonnaise

Foie Gras “Torchon”                                855
Mango chutney and toasted country bread

Marinated “Trento” Beef Carpaccio from Italy        755
Rocket leaves, crottin truffle cheese, E.V. olive oil

Ahi Tuna Tartare                                   755
Chili infused sesame oil, pine nuts and crunchy pear

Iberico de Bellota Ham and Summer Melon            895
Mache salad and Spanish olive oil

SOUPS

Cream of Cep Mushrooms                             555
Pan-seared Sarlat foie gras

Hokkaido Crab Bisque                               555
Tender claw tempura & crème fraîche

WARM APPETIZERS

Pan Fried Sarlat Duck Foie Gras                   895
Glazed cherries, duck jus reduction

Scottish Smoked Salmon                             755
Served on a warm potato salad seasoned with juniper berries

Nova Scotia Lobster Risotto                       855
Sweet basil and light lobster emulsion

Butter Roasted Hokkaido Scallops                   795
Charred cauliflower, romanesco & caper fainiagrette

Fresh Porcini with Verrigni Rigatoni              895
Sautéed with garlic, parsley and Parmigiano Reggiano

APPETIZERS

Hokkaido Scallop & Tiger Prawn Carpaccio
Chicory salad and lemon vinaigrette
     - 855 -

Pumpkin Velouté                                   555
U.S scallop tempura

Porcini Mushroom Risotto
Pan seared foie gras, aged balsamic, Parmigiano Reggiano
     - 955 -

MAIN COURSES

Winter Black Truffle Pappardelle
Brown butter and Parmigiano Reggiano
     - 1,455 -

Charcoal Baked Whole Pacific Sea Bass
Brased endive & spiced olive citrus jus
     - 1,555 -

Char Grilled Wagyu Ms4 Striploin 10oz
Potato gratin & mache salad, pink peppercorn sauce
     - 1,955 -

LOVE TO SHARE

The Red Sky Surf & Turf Tower
serves two 5,955
An assortment of the freshest seafood and prime quality meat
Wagyu rib eye, lamb rack, grilled Maine lobster, giant Andaman prawns, Alaskan king crab and U.S. scallops, accompanied by seasonal vegetables, potatoes and delicious dips & sauces

Côte de Bœuf                                        3,755
Charcoal grilled bone-in Wagyu rib-eye
Potato gratin, shallot confit

MEAT & POULTRY

Kurobuta Pork Belly                                1,455
Stuffed macaroni, braised young lettuce

Char Grilled U.S. certified Black Angus Rib-eye     1,955
Duck fat fried potato wedges, sauce Bearnaise

US Kobe Beef Short Ribs                           1,755
36 hours slow roasted boneless short ribs
Spinach fettuccine and sautéed pancetta

Wagyu Beef Tenderloin “Rossini”                    2,155
With foie gras, truffle, wild mushrooms and Madeira sauce

Charcoal Oven Roasted whole Spanish Suckling Goat Leg “Choto Lechal”     1,955
Olive oil roasted vegetables

Char Grilled Australian Lamb Rack                  1,855
Provencal vegetable ban, thyme-garlic jus

Brased Lamb Shank                                 1,355
Borlotti bean and vegetable ragout, rosemary jus

Grilled Baby Chicken “Poussin”                     1,255
Garlic confit potatoes, “sauce diable”

French Duck Confit                                 955
Saffronaise potatoes, sautéed spinach & Cabernet red wine sauce

Sides
Grilled asparagus with pesto         255
Roquet salad with olive oil, parmesan and balsamic
Mashed potatoes                      255
Duck fat fried potato wedges         295
Sautéed forest mushrooms             255

All Prices are subject to 10% service charge and applicable government tax.
CHILLED DESSERTS

Valrhona Chocolate Ganache Cake  395
Crunchy praline, coffee cream

Wild Strawberry Gâteau  295
White chocolate & strawberry glaze

Manjari Chocolate Tartelette  395
Sicilian pistachio ice cream

White Chocolate & Vanilla Panna Cotta  295
Wild strawberry sorbet

Baked Alaska  355
Vanilla & raspberry ice cream under a baked meringue

WARM DESSERTS

Valrhona Chocolate “Fondant”  395
Warm caramel center, Amarena cherry ice cream

Fried Italian "Zeppole"  355
Berry compote & sweet corn cream

Brioche Bread & Butter Pudding  355
Vanilla & Chivas Regal whisky sauce

Warm Apple Crumble  355
Mango sorbet

GOURMET ICE CREAM

With your choice of raspberry, vanilla, caramel or chocolate sauce

Ice Creams per scoop 155
Bourbon vanilla, Dark chocolate 70%, Hazelnut

Sorbets
Yellow lemon, Raspberry, Mango

FINE PORTS per glass

Graham’s Late Bottled Vintage 2008  550
Graham’s Limited Edition for the birth of HRH Prince George of Cambridge Vintage 1982  1,600
Dow’s Vintage Port 1994  1,000

SPECIALITY COFFEES

Irish Coffee  390
John Jameson whisky, fresh coffee, brown sugar and whipped cream

Jamaican Coffee  390
Jamaican rum, fresh coffee, brown sugar and whipped cream

Royal Coffee  390
Cognac, fresh coffee, brown sugar and whipped cream

Mexican Coffee  390
Tia Maria, double espresso, brown sugar and whipped cream

Spanish Coffee  390
Harveys Bristol cream, double espresso, brown sugar and whipped cream

AFTER DINNER DRINKS

Cognac
Martell VSOP  350
Martell Cordon Bleu  880
Martell XO  990
Martell XO  1,100
Moyet Cognac de Borderies XO  1,550
Rémy Martin Louis XIII  5,500

Armagnac
Château de Laubade VSOP  410
Château de Laubade XO  1,300
Château de Laubade 1982  1,400

Calvados
Domaine Dupont Réserve “Pays d’Auge”  390

Eaux de Vie & Grappa
Garbriel Boudier, Poire Williams, Vieille Prune or Kirsch  360
Etter, Vieille Pomme Royale  270
Grappa Noa Cusumano  280
Grappa Armanone Alexander  390
Grappa Barbaresco Gaja  420
Grappa Rossj-Bass Gaja  580
Grappa Sassicaia Tenuta San Guido

Liqueurs
Amaretto, Baileys, Cointreau, Drambuie, Grand Marnier, Kahlua, Tia Maria, Sambuca

Bitters
Amaro Zarri  230
Amaro Averna  360
Jagermeister  330

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