

MICHELIN  
2019

R E S T A U R A N T

# JAG

By JEREMY & ANANT

*Allow us the privilege to cook for you.*

Share with us if you have something special in mind. We will do our best to create that for you.  
Orders must be placed 24 hours in advance.

**Restaurant JAG Take-Away & Delivery**  
Wednesday the 27<sup>th</sup> of to Sunday the 31<sup>st</sup> of May

A COMBINATION AS UNIQUE AS YOU ARE  
CREATE YOUR OWN SET MENU

Select your main course and match it with the  
vegetable of your choice - (select one each)

\$60++ per guest

Choose your protein  
(select one):

**Pan Seared Challans Duck**  
**Brittany Suckling Pig Rack**  
**Futari Wagyu Striploin**  
(add \$38++)

Choose your vegetable  
(select one):

**Beetroot or Potato or Pumpkin**  
**Carrot or Broccoli**  
**Cauliflower or Mushrooms**

**Upgrade your meal with an appetizer and a dessert  
combination - (select one each)**

\$30++ per guest

Appetizer:  
(select one):

**Corn Soup or Tabbouleh**  
**Hummus or Salmon Rilette**

Dessert:  
(select one):

**Lemon Tart or Cookies**  
**Confit Pineapple**  
**Dark Chocolate & Nut Brownie**

**Add on our Signature Croque to share (ideal for 2)**

**Croque Monsieur - \$38++**  
**Croque Smoked Chicken - \$38++**

**An Exceptional Selection of Wines  
is available at Exceptional Prices  
in our Retail Wine List on our Website**

SPECIALS OF THE WEEK

**8 Gems Oscetra Caviar (50gms Whole Tin) - \$170++**  
served with blinis, smoked cream, shallots, diced egg white & yolk

Appetizers:

**Green Cress Salad, Seasonal Vegetables, Melisse\* (vegan) - \$24++**  
**Corn Soup, Sage\*, Corn Chips (vegan or vegetarian) - \$16++**  
**Blue Crab Salad, Achillee\*, Zucchini - \$26++**  
**Smoked Salmon, Crème Citronnée, Potato Blinis, Coucou Flower\* - \$19++**  
**Salmon Rilette, Pickled Vegetables - \$15++**  
**Smoked Mackerel, Wild Mint\*, Seasonal Vegetable Confit - \$14++**  
**Baked Saint-Marcelin, Jeremy's Mum's Jam (vegetarian) - \$25++**  
**Green Asparagus Salad, Olive, Carvi\* (vegan or vegetarian) - \$38++**  
**Cheese Platter (Selection of 8) (vegetarian) - \$40++**  
**Hummus, Fresh Herbs (vegan) - \$14++**  
**Ricola Mint\* Tabbouleh Salad (with trout eggs or vegan) - \$24++**  
**Cod Brandade, Thym Citron\*, Piquillo Gazpacho - \$38++**  
**Sourdough & Selection of Homemade Butter - \$18++**

Mains:

**Stanbroke Signature Black Angus Côte de Bœuf**  
(1.2kgs bone-in Rib-Eye) ideal for 2 - \$128++  
(2.4kgs bone-in Rib-Eye) ideal for 4 - \$238++  
(3.6kgs bone-in Rib-Eye) ideal for 6 - \$328++  
**served with a side of polenta, salad & mixed seasonal vegetables**  
**Whole Dover Sole, Grenobloise, Berce\* (~600gms) - \$98++**  
**Whole Rainbow Trout, Almond Butter, Reine des Prés\* (~270gms) - \$52++**  
**Carabinero (3pcs), Braised Beetroot, Raspberry, Monarde\* - \$98++**  
**Macaroni, Parmesan Cream, Summer Truffle, Mesclun (vegetarian) - \$38++**  
**Potato Gnocchi, Bleu d'Auvergne Cream, Sage\* (vegetarian) - \$42++**

Desserts:

**Lemon Tart, Rosemary\* - \$15++**  
**Chocolate Mendant (100gms) - \$18++**  
**Hazelnut Cookie, Almond Chocolate, Salted Caramel Sauce (6pcs) - \$15++**  
**Macaron, Smoked Dark Chocolate Ganache - \$18++**  
**Dark Chocolate & Nut Brownie Cake - \$15++**  
**Pippeapple Confit, Star Anise\* - \$15++**

## JAG'S DISCOVERY DEGUSTATION MENUS

Talk to us about your dietary inclination  
and let us create an exclusive & indulgent  
multiple course experience for you at home.

Email [anant@restaurantjag.com](mailto:anant@restaurantjag.com) or WhatsApp  
96865440 to enquire or place an order with us.  
A \$10 chargeable option is available for  
island-wide delivery.

**Les Copains d' Abord - A collaboration  
indigenous bartender - Kamil Foltán**

Mr. Foltán's understanding and delivery of flavours is second to none. We at JAG truly stand in awe of his execution of flavours in beverages.

**calamansi lemonade (100ml serving) - \$10++ (non-alcoholic)**  
citrus forward, exceptionally refreshing and moderately sweet. served with 330ml of perrier sparkling water.

**spiced hibiscus soda (100ml serving) - \$10++ (non-alcoholic)**  
floral, berry forward with noted of wood spices. served with 330ml of perrier sparkling water.

**kopi-o negroni (100ml serving) - \$25++ (alcoholic)**  
a nostalgic coffee forward twist on the much loved negroni.

