

SHARING PLATES

Italian Charcuterie
Prosciutto di San Daniele, Coppa
Salami Milano, Salami Piccante, Speck Ham
800

Oriental Mezze
Hummous, Babaganoush
Lamb Kofta, Falafel
850

LOCAL FLAVOURS

Spicy Ocean Salad
Prawns, Octopus, Mussels, Tuna
450

Crispy Chicken Salad
Green Mango, Lemongrass
Sweet Chili Sauce
250

Grilled Beef or Pork
Organic Vegetables, Spicy Dressing
300

CHEF'S DELIGHT

Zoom Style Salmon Sashimi*
with Truffle Ponzu Sauce
400

Your Choice of Tartar*
Beef | Tuna | Salmon
400

Lobster & Crab Meat Roll
Mango, Avocado
400

Foie Gras, Caviar & Potato Espuma
500

ROBATAYAKI (3pcs)

Tasmanian Salmon Skewers
Spicy X.O. Sauce
300

Texas Pork Spare Ribs
BBQ Chili Sauce
280

Chicken Yakitori
Teriyaki Sauce
250

Chicken or Beef Satay
Peanut Sauce
280

BITES

GOLDEN & CRISPY

Crispy Wonton
Black Truffle, Ricotta Cheese
Black Truffle Mayonnaise
280

Crispy Calamari Fritti
Cocktail Sauce
280

New Style Fish & Chips
250

Chicken Popcorn
Teriyaki Mayonnaise
250

French Fries
Mustard Mayonnaise
220

**All items on this page are available
until 12:30AM

*Consuming raw and undercooked food may increase your risk of foodborne illness
All prices are subject to 10% service charge and 7% government tax

SALADS

ZOOM Organic Vegetables
Green Lettuce, Baby Root, Marinated Salmon,
Persian Feta Espuma
400

Seared Akami Tuna
Green Tea Noodle, Ginko Seed, Eggplant Crème
and Chicken Essence Vinaigrette
450

Baked Scallop
Orange Butter, Bok Choy, Orange Compress
Fennel Puree and Dill Emulsion
520

Seared Foie Gras
Mushroom Ragout and Rosella Gel
600

Lobster and Couscous salad
Melon and Greek Yogurt
450

SOUP

Porcini Mushroom Soup
Crispy Prawn
250

Jerusalem Artichoke and Vanilla Soup
Hokkaido Scallop, Quail Egg
250

Chicken Consommé
Truffle and Foie Gras Ravioli
250

MEAT

Beef Tenderloin
Potato, Celeriac Puree, Sundried Carrot
and Shallot Jus
1,100

Beef Striploin
Potato Rösti, Mushroom, Garlic
and Rosemary Jus
780

Rack of Lamb
Basil Crust, Artichoke Crème, Spinach,
Balsamic and Cherry Reduction
1,100

Kobe of Chicken
Apple, Shallot Chutney, Pumpkin Puree,
Wok fried Spinach and Rocket Salad
500

Duck Breast
Purple Cabbage Puree, Green Bean and
Foie Gras Teriyaki Sauce
620

FISH

Seared Salmon
Black Mussel Green Asparagus, Pea,
Mashed Potato and Light Ocean Broth
600

Poached Spanish Mackerel
Cauliflower, Truffle Gnocchi, Ponzu and
Butter Reduction
600

Baked Seabass “Barramundi”
Heart of Palm Fettuccine, Lemon Air and
Red Wine Jus
520

SWEET TEMPTATIONS

Chocolate, Lychees and Passion
Lychees Mousse, Passion Fruit, Caramel
Popcorn and Himalayan Salt Caramel
250

Wild Berries Cheese Cake
Unbaked cheese cake, Berried Compote
and White Chocolate Powder
250

Hot Chocolate Fondant
with Cherry Sorbet
280