



# *Jackson Miller*



## M E N U



JACKSON MILLER OFFERS YOU A  
UNIQUE EXPERIENCE IN WESTERN DINING.  
ALL THE DISHES ARE EXQUISITELY CREATED BY  
OUR CHEFS FOR YOUR DINING PLEASURE.  
WE WILL BE PLEASED TO GUIDE YOU THROUGH  
OUR MENU AND OFFER RECOMMENDATIONS.

STARTERS

*Freshly Shucked Oysters*

*(Available on Fri, Sat & Sun)*

Lemon, Mignonette, Cocktail Sauce

**\$30** half dozen | **\$60** one dozen

*Tuna Steak Tartare with Yuzu Soy  
& Crispy Fish Skin*

**\$22**

*Jumbo Shrimp Cocktail*

Housemade Cocktail Sauce

**\$22**

*Beet-cured Salmon with Green Pea Foam*

Served with Radish, Japanese Cucumber, Micro Herbs

**\$20**

*Crab Meat & Salted Cod Croquette*

Flying Fish Roe, Swiss Cheese Fritter, Black Garlic Aioli, Micro Greens

**\$25**

*Escargots à la Bourguignonne*

Homemade Parsley Garlic Butter, Toasted Baguette

**\$18**

*Seared Foie Gras*

Pinot Noir Grapes, Balsamic Honey, Arugula Salad, Toasted Brioche, Candied Walnuts

**\$22**



STARTERS



*Roasted Hokkaido Scallops*

Spanish Ham, Truffle Cauliflower Purée, Parmesan Foam, Basil

\$18

*Trio Impossible Mini Sliders*

Cornichon, Emmental Cheese, Garlic Aioli, Smoked Tomato

\$16

*Tomato Bruschetta*

Tomato Salsa, Coriander, Basil

\$6

*Garlic Bread*

Garlic Butter, Truffle Salt, Thyme

\$4



S A L A D S



*Campagna Salad (v)*

Toasted Pistachio, Cranberries, Cherry Tomatoes & Mesclun Salad with Sour Plum Dressing

**\$10**

*Caesar Salad*

Romaine Lettuce, Hard-boiled Egg, Garlic Crostini, Caesar Dressing, Smoked Salmon, Crispy Bacon

**\$12**

*Trio-coloured Quinoa with Smoked Salmon*

Crème Fraîche, Salmon Roe, Petit Herbs

**\$20**



S O U P S



*Chicken Consommé with Chawamushi*

**\$14**

*French Onion Soup*

Beef Consommé, Melted Gruyere Cheese, Croutons, Brandy

**\$14**

*Soup-of-the-Day*

Chef's Concoction-of-the-Day

**\$10**

VEGETARIAN

*Purple Sweet Potato Gnocchi with Garlic & Chilli Flakes*

Arugula, Asparagus, Sun-dried Tomato

\$16

*Risotto ai Funghi*

Aborio Rice, Farm Mushrooms, Garlic Truffle Cream, Butter, Shaved Parmesan

\$15

*Spaghetti Aglio Olio - Peperoncino*

Garlic Confit, Chilli Flakes, Parmesan

\$13

*Penne Arrabbiata*

Spicy Tomato Sauce

\$13

*Impossible Spaghetti & Italian Meatballs*

Italian Herbs, Parmesan, Breadcrumbs, Onion

\$22

*Impossible Hamburger Steak*

Mixed Salad, Veggies, Potato Wedges, Black Pepper Sauce

\$28

M A I N S

*Grilled Rack-of-Lamb* (*Jackson Miller's Signature*)

New Zealand Spring Lamb Rack

\$45

*Surf & Turf Grilled Beef Tenderloin  
with King Prawns*

\$48

*Cast Iron Roast Beef Ribeye Holstein*

Premium Grain-fed Ribeye Steak 200gms

\$40

*Soy-braised Wagyu Beef Cheek*

Pumpkin Purée, Crispy Shallots, Daikon Salad

\$28

*Pistachio-crusted Venison Loin*

Spätzle, Spiced Pear, Port Wine Sauce

\$32

*Iberico Pork Cheek Bourguignonne*

Potato Mousseline, Vegetable Medley, Garlic Croutons

\$28

*Teriyaki Chicken Roulade stuffed  
with Mushrooms & Cheese*

\$20



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M A I N S

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*Pollo Arrosto*

Herbs-roasted Half Spatchcock Chicken

\$20

*Duck Leg Confit*

Mashed Potatoes, Sautéed Wild Mushrooms, Orange Segment

\$20

*Catch-of-the-Day*

Do Ask Our Staff About Today's Fresh Catch

\$30

*Capellini Pasta with Seafood & Velouté*

Crab, Prawns, Hokkaido Scallops, Poached Egg

\$28

DESSERTS

*Mango Pudding with Passionfruit Sorbet*

\$14

*Chocolate Lava*

Homemade Gelato

\$14

*Poached Red Wine Pear*

Vanilla Ice Cream, Strawberries, Mint

\$8

*Japanese Tofu Cheesecake*

Fruits Coulis, Blueberries, Crumbles

\$6

*Dessert Du Jour*

Chef's Concoction-of-the-Day

\$6