

# *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.



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STARTERS

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*Roast Hokkaido Scallops*

Spanish Ham, Truffle Cauliflower Puree & Parmesan Foam

\$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



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SALADS

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*Citrus Salad* 

Orange and Lemon Segment, Pomelo, Crispy Wonton Skin, Toasted Walnut and Lime Vinaigrette

\$12

*Vegetable Carpaccio* 

Beetroot, Zucchini, Capsicum and Carrot with Feta Cheese & Balsamic Glaze

\$12

*Caesar Salad* 

Romaine Lettuce, Hard Boiled Egg, Garlic Crostini, Caesar Dressing, Smoked Salmon & Crispy Bacon

\$12



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SOUPS

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*Seafood Cioppino* 

Served with Garlic Bread

\$14

*Essence Of Wild Mushroom* 

with Shaved Truffle

\$14

*French Onion Soup*

Consomme of Beef, Melted Gruyere Cheese, Crouton & Brandy

\$14

*Soup of the Day*

\$10

VEGETARIAN

*Au Gratin Potato Gnocchi* 

with Garlic, Asparagus, Basil, Mushrooms & Sundried Tomato

\$18

*Risotto Ai Funghi*

Arborio Rice, Farmed Mushrooms, Garlic Truffle Cream, Butter & Shaved Parmesan

\$16

*Spaghetti Aglio Olio-Peperoncino*

Garlic Confit, Chilli Flakes & Parmesan Cheese

\$14

*Penne Primavera Topped with Portobello Mushroom* 

Pink Sauce, Sundried Tomato and Julienne Vegetables

\$14

*Plant-Based Bolognese* 

Spaghetti tossed with Italian Herbs, Parmesan Cheese & Onions

\$22

M A I N S

*Grilled Rack of Lamb* (*Jackson Miller's Signature*)  
New Zealand Spring Lamb Rack

\$45

*Angus Beef Mignon with Grilled Boston Lobster Tail* 

\$58

*Cast Iron Roasted Rib-eye Holstein*  
Premium Grain-fed Rib-eye Steak 200gms

\$40

*Slow-cooked Wagyu Beef Shortribs*   
Celeriac Puree, Vegetable Panache & Wine Jus

\$32

*Smoked Black Angus Beef Hanger Tender*   
Potato Mousseline, Vegetable Panache & Port Wine Sauce

\$38

*Herb Butter-crusted Iberico Pork Rack*   
Potato Mousseline, Medley of Vegetables and Apple Jello

\$32

*Yuzu Honey Glazed Organic Chicken Breast*   
Served with Yellow Frisee, Jicama and Carrot Slaw

\$20

*Duck Leg Confit and Grilled Duck Breast*   
Mashed Potato, Sautéed Wild Mushrooms and Orange Mousseline

\$28



M A I N S



*Duck Leg Confit and Grilled Duck Breast*



Mashed Potato, Sautéed Wild Mushrooms and Orange Mousseline

\$28

*Squid Ink Linguini Con Tonno*



Tuna, Crabmeat, Prawns, Capers, Olives & Fresh Tomatoes

\$28

*Catch-of-the-Day*

\$30

DESSERTS

*Crêpes Suzette Flambé* (Prepared table side.)



\$19

*Baked Alaska*

\$18

*Chocolate Lava*

House-made Gelato

\$14

*Crème Brulee*

with Berries

\$10

*Japanese Tofu Cheese Cake*

Fruits Coulis, Blueberry & Crumble

\$6

*Dessert Du Jour*

Chef's Concoction Of The Day

\$6