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*Cheese Bar*

FOOD

SINGAPORE THAILAND MALAYSIA SOUTH KOREA



# TRADITIONAL QUICHE SET LUNCH

**\$12<sup>.90</sup>**  
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A Slice of  
Traditional Quiche

Drink

Side Salad

**QUICHE OF THE DAY  
+ 1 SOFT DRINK OR JUICE  
+ SIDE SALAD**



**MON - FRI UNTIL 5PM**

Prices are subject to 10% service charge and 7% GST



★ SIGNATURE DISH ★

**\$39<sup>++</sup>**

PER GUEST  
(MIN 2 GUESTS)

## Raclette Set for 2

Raclette cheese (500g), cold cuts platter (200g) with cooked ham, bresaola, rosette and Serrano Ham, served with boiled potatoes, mesclun salad, a bread basket and condiments.

**A MUST TRY!**

Pair your Raclette with **Apremont, Savoie**  
The wine appellation from the same region brings  
all the flavours of this traditional dish.

*"It offers a lovely cut and purity. Very refreshing."*

- Wine Spectator

### Unique Dining Experience!

Raclette is a popular cheese from Savoie,  
in the French Alps.  
Heating brings out the best of this fruity, nutty,  
mildly pungent cheese.

A real treat for cheese-lovers!

**\$40<sup>++</sup>**

PER BOTTLE

*Savoie*  
APREMONT



# NEW DISHES



## Baked Camembert in Bread Bowl \$29

Baked Camembert served in a bread bowl, with croutons and apple chutney.



## Bacon Frittata

\$14

Spanish-inspired egg omelette with potatoes, bacon, cheddar, caramelised onions, served with mesclun salad.



## Burrata on Heirloom Tomato Salad

\$19

Fresh Burrata air-flown, sitting on a bed of refreshing heirloom tomato salad.



## Flammekueche Raclette Cheese

\$18

An artisan flatbread topped with our famous Raclette cheese, Serrano Ham and cooked ham.



## Flammekueche Truffle

\$18

An artisan flatbread topped with truffle and sour cream, arugula and shaved Parmesan Cheese.



# WORLD ON YOUR PLATE



**Superfood Salad or Tartine** 🌱

**\$16 each**

Super! Packed with Iron, Fiber, Vitamins and Antioxidants dressed with tangy sweet honey lemon dressing for the body's everyday needs.



**French Salad or Tartine**

**\$19 each**

Fresh mixed salad tossed in classic French dressing, topped with Roquefort cheese, toasted walnut, Thai asparagus, cooked ham and gherkins.



**Spanish Salad or Tartine**

**\$19 each**

Served with Spanish flavours such as Manchego cheese, Serrano ham and anchovies paprika-flavored piquillo.



# WORLD ON YOUR PLATE



**Italian Salad or Tartine**

**\$20 each**

Freshly sliced Dry-Aged Beef rested upon a mixture of peppery arugula salad, cherry tomato, classic Italian pesto, topped with grated Parmeggiano and crushed hazelnuts.



**Nordic Salad or Tartine**

**\$20 each**

High in Vitamins, Iron, Potassium and Magnesium.  
Topped with the duet of smoked salmon and triple cream cheese Brillat Savarin.



**French "Croque-Monsieur"**

**\$19**

French toasted sandwich with white bread, truffle bechamel, cooked ham, Morbier cheese with mesclun salad.



**Savoyarde Tartine**

**\$19**

Toasted sour dough layered with leek fondue, Reblochon slice, bacon bits, mixed greens with a touch of French dressing.



# CHEESE PLATTER



## MAKE YOUR OWN PLATTER

3 FOR  
**\$19.<sup>90</sup>**  
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5 FOR  
**\$29.<sup>90</sup>**  
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7 FOR  
**\$39.<sup>90</sup>**  
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SERVED WITH BREAD AND ASSORTED CONDIMENTS  
ADD \$3 PER PREMIUM ITEM

### HARD CHEESE



**ABONDANCE** (50g)

FRANCE

Raw cow milk  
Milky and complex



**APPENZELLER** (50g)

SWITZERLAND

Raw cow milk  
Powerful, dense and mild spicy



**CANTAL "ENTRE DEUX"** (50g)

FRANCE

Raw cow milk  
Rich and buttery, semi-matured



**CHEDDAR** (50g)

ENGLAND

Pasteurised cow milk  
Aged, musky and powerful



**COMTE 18 MONTHS** (50g)

FRANCE

Raw cow milk  
Sweet with mushroom hints



**GRUYÈRE 12 MONTHS** (50g)

SWITZERLAND

Raw cow milk  
Aromatic, subtle and fruity



**MANCHEGO** (50g)

SPAIN

Raw ewe milk  
Strong, salty and sharp



**MIMOLETTE** (40g)

FRANCE

Pasteurised cow milk  
Orange colour and caramel flavour



**OSSAU-IRATY** (50g)

FRANCE

Raw ewe milk  
Creamy, sweet and buttery



**PARMIGIANO REGGIANO** (50g)

ITALY

Raw cow milk  
Dry, fruity and tangy aroma

WINE PAIRING - Cabernet Sauvignon, Nebbiolo, Tempranillo, Chardonnay

### SEMI HARD CHEESE



**MORBIER** (50g)

FRANCE

Pasteurised cow milk  
Creamy, soft, slightly tangy



**RACLETTE** (50g)

FRANCE

Raw cow milk  
Creamy, rich and aromatic



**SAINT NECTAIRE** (50g)

FRANCE

Raw cow milk  
Ripe, soft and buttery



**TOMME DE SAVOIE** (50g)

FRANCE

Raw cow milk  
Balanced, milky and complex



**TÊTE DE MOINE** (50g)

SWITZERLAND

Raw cow milk  
Very aromatic, fruity and tangy

WINE PAIRING - Syrah, Chenin, Montepulciano

### GOAT CHEESE



**CROTTIN DE CHEVRE** (30g)

FRANCE

Pasteurised goat milk  
Smooth, pleasant and lightly sweet



**POULLIGNY ST PIERRE** (40g)

FRANCE

Raw goat milk  
Dense and mature with hazelnut aromas



**SAINTE-MAURE DE TOURAINE** (50g)

FRANCE

Raw goat milk  
Lactic, tangy and smooth



**VALENCAY** (40g)

FRANCE

Pasteurised goat milk  
Milky, mushroomy and lactic

WINE PAIRING - Sauvignon Blanc, Malbec

**Farm to table!**

Our cheeses are  
air-flown weekly  
to guarantee the  
freshness  
and flavours.



## SOFT CHEESE



**BRIE DE MEAUX** (50g)

FRANCE

Raw cow milk  
Creamy, tangy and mushroom aroma



**BRILLAT-SAVARIN** (50g)

FRANCE

Pasteurised cow milk  
Triple cream cheese, nuts and truffle hints



**CAMEMBERT** (45g)

FRANCE

Raw cow milk  
Buttery, tangy and earthy aroma



**CHAOURCE** (50g)

FRANCE

Pasteurised cow milk  
Crumbly, fruity and mushroomy



**DELICE DE BOURGOGNE** (50g)

FRANCE

Pasteurised cow milk  
Triple cream, fresh and smooth



**EPOISSES** (30g)

FRANCE

Raw cow milk  
Strong and ripe, washed with alcohol



**L'AFFINE AU CHABLIS** (50g)

FRANCE

Raw cow milk  
Aged in Chablis wine, aromatic & creamy



**LIVAROT** (45g)

FRANCE

Raw cow milk  
Strong, earthy yet smooth



**MAROILLES** (50g)

FRANCE

Raw cow milk  
Soft, rich and slightly pungent



**MUNSTER** (50g)

FRANCE

Raw cow milk  
Strong nose, creamy and mild flavour



**REBLOCHON** (50g)

FRANCE

Raw cow milk  
Rich, nutty and dense



**SAINT FELICIEAN CREMIER** (45g)

FRANCE

Pasteurised cow milk  
Creamy, soft and fermented



**SAINT MARCELLIN** (40g)

FRANCE

Pasteurised cow milk  
Creamy, soft and fermented



**TRUFFLE BRIE** (40g)

FRANCE

Raw cow milk  
Triple cream cheese and truffle

**A MUST TRY!**  
The tangy Brie taste is  
offset by the earthy aroma  
of the black truffle!

WINE PAIRING - Pinot Noir, Sangiovese, Chardonnay, Merlot

## BLUE-VEINED CHEESE



**BLEU D'AUVERGNE** (50g)

FRANCE

Raw cow milk  
Smooth and creamy, strong and lactic



**FOURME D'AMBERT** (50g)

FRANCE

Pasteurised cow milk  
Creamy, soft, mild mold



**GORGONZOLA** (50g)

ITALY

Raw cow milk  
Delicately parsleyed, peppery



**ROQUEFORT** (50g)

FRANCE

Raw ewe milk  
Strong, salty, crumbly texture



**STILTON** (50g)

ENGLAND

Pasteurised cow milk  
Semi-soft, crumbly

WINE PAIRING - Semillion, Riesling Auslese

## COLD CUTS



**COOKED HAM** (50g)



**FRENCH ROSETTE** (45g)



**BEEF BRESAOLA** (35g)



**SERRANO HAM** (40g)



**HOMEMADE TERRINE** (60g)  
(contains pork)

WINE PAIRING - Sangiovese, Tempranillo, Chardonnay



# DESSERT SELECTION




**Crêpes** 

Crêpes with zesty orange sauce and a scoop of vanilla ice cream.

**\$9**



**Chocolate Lava Cake** 

Warm dark chocolate lava cake served with vanilla ice cream.

**\$8**




**Cheesecake** 

Homemade cheese cake, citrus flavor, served with blueberry sauce.

**\$9**



**Crème Brûlée** 

Homemade rich custard base, topped with a layer of caramelised sugar.

**\$6**

## DESSERT & COFFEE SET



**ANY DESSERT**



**ANY COFFEE OR TEA**

**\$6<sup>.90</sup><sub>++</sub>**

**UNTIL 5PM DAILY**



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