

To Share

BASQUE CROQUETTE (3pcs / 6pcs)

Ossau-Iraty | Bayonne ham | capsicum sauce | pear chutney

9/16

TIGER PRAWN BITES

gribiche sauce

16

FRENCH FRIES / TRUFFLE FRIES 8 / 11

kombu | Parmigiano Reggiano *add freshly shaved black truffle - 3g \$10

RAGOUT TOAST 20

beef cheek & veal tongue stew on artisan sourdough bread | capsicum sauce | Parmigiano Reggiano | mesclun salad

AFFINATED FRENCH FARMED CHEESE PLATTER Single item 50g / 100g / 200g 12 / 23 / 39

Brie de Meaux | Morbier | Comté du Jura 18 months | Ossau-Iraty

CHARCUTERIE PLATTER Single item 50g / large 200g 9 / 32

chorizo Iberico de bellota | Bayonne ham | saucisson with herbs (dry sausage) | duck rillettes

LARGED MIX PLATTER 35

selection of affinated French farmed cheese and charcuterie

HOMEMADE FOIE GRAS TERRINE - 80G 26

coffee-infused | aloe vera | fresh blueberries

DUCK RILLETTES - 100G 12

Prices in SGD. Subject to Service Charge and Prevailing Government Taxes.



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Laviar Selection

N25 BAERI CAVIAR - 30G

from very mature Siberian "Acipenser Baeri" texture is soft and creamy; the taste is sweet, nutty and savoury

88

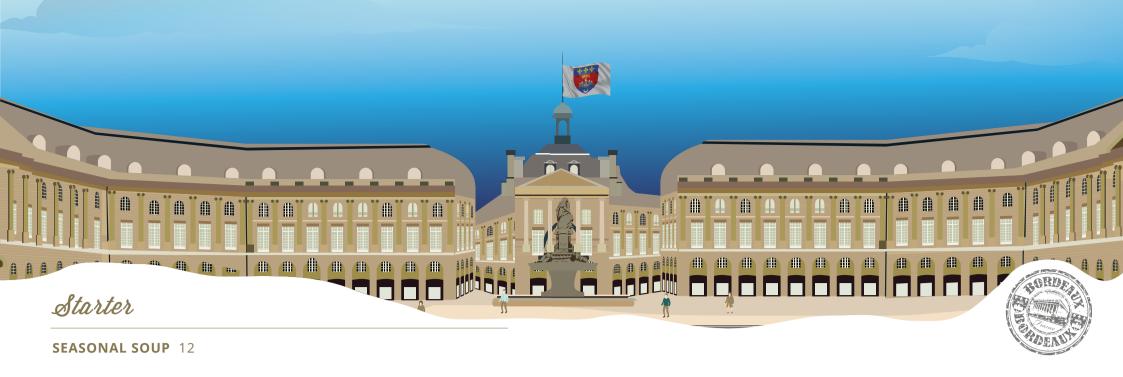
N25 KALUGA RESERVE CAVIAR - 30G

from rare "Huso Dauricius" perfect balance of salt and creamy flavours, very long and elegant aftertaste

138







PÂTÉ EN CROÛTE - 80G 18

pork & chorizo terrine | Edmond Fallot mustard

RAINBOW TROUT TARTARE 19

Spanish red onion | cappers | granny smith apple | anchovy toast

VEAL TONGUE 22

grilled veal tongue | arugula & pine nut pesto | parsnip puree

SEARED HOKKAIDO SCALLOPS 24

roasted cauliflower puree | apple & white balsamic dressing | mint *add freshly shaved black truffle - 3g \$10

HOMEMADE FOIE GRAS TERRINE - 80G 26

coffee-infused | aloe vera | fresh blueberries

FRESH BURRATA SALAD - 150G / 300G 29 / 42

confit beetroot | baby spinach | pomegranate | honey & sesame dressing

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Main

Our premium grass-fed Angus beef is sourced from selected cattle, raised in Australia

HAND-CUT GRASS FED BEEF TARTARE 35

shallots | egg yolk | gherkins | capers | croutons | truffle French fries *add freshly shaved black truffle - 3g \$10

GRILLED GRASS FED BEEF TENDERLOIN 39

mashed potatoes | charred Brussel sprouts | roasted grapes | foie gras sauce

PAN-ROASTED PERIGORD DUCK BREAST 34

carrot & ginger mousse | broccolini | carrot & pancetta bean stew | balsamic reduction

GRILLED IBERICO PORK PRESA 46

roasted corn and sauteed red cabbage | pumpkin puree with ginger | balsamic reduction

ATLANTIC TURBOT 48

sautéed spinach | parsnip puree | pomelo | sunflower seeds & Calvados beurre blanc

CHEF'S SPECIAL



MESCLUN SALAD 8
FRENCH FRIES 8

MASHED POTATOES 8
BRUSSEL SPROUTS 8

Pasta & Risotto

CARBONARA 24

spaghettini | lardon | swiss brown mushrooms | garlic | parsley

TRUFFLE SCALLOP RISOTTO 41

fresh truffle | shitake mushroom | leek

*Vegetarian option available on request Prices in SGD. Subject to Service Charge and Prevailing Government Taxes.





A Sweet Goodbye

choice of coffee or tea with	VALRHONA CHOCOLATE
Chef's selection of 3 sweet bites	LAVA CAKE 14
*add a Cognac, Armagnac or	Manjari & Kalingo chocolate
Calvados for \$15	pistachio gelato
MADAGASCAR VANILLA	ARTISAN GELATO 7 / 12.5
CRÈME BRULÉE 12.5	(1 scoop / 2 scoops) Valrhona dark chocolate Vanilla Pistachio Lemon Lime sorbet

CHEF'S SPECIAL Ask for the price

