# APPETIZERS

**Carpaccio de Tomato** 18
Elderflower Vinaigrette, Ricotta, Aged Balsamic, Yuzu Pickled Onion, Basil

**Salade de kale** 22
Cucumber, Tomato, Oregano, Olives, Capsicum, Kale, Celery, Feta Cheese

**Burrata, 300g** 38
Heirloom Tomato, Confit Strawberry, Basil, Aged Balsamic

**Pâtes de Crabe Truffe** 24
Black Truffle Sauce, Crab, Kombu, Caviar-Tobiko Medley

**Rillettes de Canard** 22
Duck Rillettes, Elderflower Pickles, Toasted Baguette

**Velouté aux Champignons** 18
Soup of Porcini & Truffle Essence, Mushroom

**Macaroni au Gratin** 28
Cheese Sauce, Mushroom, Truffle Essence

# DESSERTS

**Cassis Noir** 15
Rich Dark Chocolate Mousse, Popping Candy, Cassis Sorbet

**Glace** 13
Trio of Sorbet or Ice-cream

# SIDE DISHES

| | |
|---|---|
| Truffle Fries | 12 |
| Horseradish Mashed Potato | 10 |
| Almond Broccolini | 12 |
| Lemon Asparagus | 14 |
| Baby Carrot w/ Labneh | 14 |
| Sauteed Baby Peas | 10 |

Prices are subject to 10% service charge & prevailing government taxes.

# MAIN COURSES

## SEAFOOD

**Bouillabaisse Cappuccino** 32
Blue Prawn, Mussels, Halibut

**Bar de Ligne** 32
Kuhlbarra Seabass, Dashi Mushroom Essence, Potato Mousseline, Enoki Crisp

**Homard** 42
Lobster Tail Poached in Noisette Butter, Smoked Potatoes, Tomato, Thyme Oil

**Trout** 36
Roasted Potatoes, Radish Fennel Slaw, Maple Citrus Mustard Sauce

**Crevette** 36
Argentina Red Prawns, Creamy Millet, Chimichurri Sauce

**Salt Crusted Branzino on Opeh Leaf** 58
*(Serves 2)*
Greek Seabass, Herbs Salt, Chimichurri Sauce, Lemon

## MEAT

**Bavette** 38
Wagyu Flank Steak, Crushed Potato, Roasted Vegetables, Confit Garlic, Natural Jus

**Entrecote** 42
Tender Valley Ribeye, Pumpkin Cremeux, Confit Garlic, Bordelaise Sauce

**Porc** 68
*(Serves 2-3)*
Iberico Pork Rack in Porcini Herb Crust, Potato Mousseline, Cabbage Slaw, Port Wine Reduction

**Côtes de Boeuf, 1.2kg** 118
*(Serves 3-4)*
Bone-in Ribeye, Confit Garlic, Truffle Fries, Baby Carrot w/ Labneh, Almond Broccolini

**Côtes Courtes de Boeuf, 800-900g** 85
*(Serves 2-3)*
Bone-in Short Ribs, Confit Garlic, Truffle Fries, Baby Carrot w/ Labneh, Almond Broccolini

**Poulet Ras El Hanout, 1kg** 48
*(Serves 2)*
Roasted Ras El Hanout Whole Chicken, Cumin Coriander Dill Yogurt, Charred Romaine

Prices are subject to 10% service charge & prevailing government taxes.

# 1919

## LUNCH SET MENU

2 - course 28
3 - course 35

### I

**Velouté aux Champignons**
Soup of Porcini & Truffle Essence, Mushroom

**Carpaccio de Tomato**
Elderflower Vinaigrette, Ricotta, Aged Balsamic, Yuzu Pickled Onion, Basil

**Pâtes de Crabe Truffe**
*Supplement 8*
Black Truffle Sauce, Crab, Kombu, Caviar-Tobiko Medley

### II

**Bar de Ligne**
Kuhlbarra Seabass, Dashi Mushroom Essence, Potato Mousseline, Enoki Crisp

**Bavette**
Wagyu Flank Steak, Crushed Potato, Roasted Vegetables, Confit Garlic, Natural Jus

**Safran Fregola Cioppino**
*Supplement 12*
Lobster Fregola, Mussels, Hard Clams, Hake, Smoked Fish

Add a side dish +5

### III

**Cassis Noir**
Rich Dark Chocolate Mousse, Cassis Sorbet, Popping Candy

**Glace**
Trio of Sorbet or Ice-Cream

Prices are subject to 10% service charge & prevailing government taxes.

# 1919

WATERBOATHOUSE

Hello@1919.com.sg | +65 6538 9038 | www.1919.com.sg | #CEST1919

# APPETIZERS

**Carpaccio de Tomato** 18
Elderflower Vinaigrette, Ricotta, Aged Balsamic, Yuzu Pickled Onion, Basil

**Salade de kale** 22
Cucumber, Tomato, Oregano, Olives, Capsicum, Kale, Celery, Feta Cheese

**Burrata,** 300g 38
Heirloom Tomato, Confit Strawberry, Basil, Aged Balsamic

**Pâtes de Crabe Truffe** 24
Black Truffle Sauce, Crab, Kombu, Caviar-Tobiko Medley

**Rillettes de Canard** 22
Duck Rillettes, Elderflower Pickles, Toasted Baguette

**Velouté aux Champignons** 18
Soup of Porcini & Truffle Essence, Mushroom

**Macaroni au Gratin** 28
Cheese Sauce, Mushroom, Truffle Essence

# DESSERTS

**Cassis Noir** 15
Rich Dark Chocolate Mousse, Popping Candy, Cassis Sorbet

**Glace** 13
Trio of Sorbet or Ice-cream

# SIDE DISHES

| | |
|---|---|
| Truffle Fries | 12 |
| Horseradish Mashed Potato | 10 |
| Almond Broccolini | 12 |
| Lemon Asparagus | 14 |
| Baby Carrot w/ Labneh | 14 |
| Sauteed Baby Peas | 10 |

Prices are subject to 10% service charge & prevailing government taxes.

# MAIN COURSES

## SEAFOOD

**Bouillabaisse Cappuccino** 32
Blue Prawn, Mussels, Halibut

**Bar de Ligne** 32
Kuhlbarra Seabass, Dashi Mushroom Essence, Potato Mousseline, Enoki Crisp

**Homard** 42
Lobster Tail Poached in Noisette Butter, Smoked Potatoes, Tomato, Thyme Oil

**Trout** 36
Roasted Potatoes, Radish Fennel Slaw, Maple Citrus Mustard Sauce

**Crevette** 36
Argentina Red Prawns, Creamy Millet, Chimichurri Sauce

**Salt Crusted Branzino on Opeh Leaf** 58
*(Serves 2)*
Greek Seabass, Herbs Salt, Chimichurri Sauce, Lemon

## MEAT

**Bavette** 38
Wagyu Flank Steak, Crushed Potato, Roasted Vegetables, Confit Garlic, Natural Jus

**Entrecote** 42
Tender Valley Ribeye, Pumpkin Cremeux, Confit Garlic, Bordelaise Sauce

**Porc** 68
*(Serves 2-3)*
Iberico Pork Rack in Porcini Herb Crust, Potato Mousseline, Cabbage Slaw, Port Wine Reduction

**Côtes de Boeuf,** 1.2kg 118
*(Serves 3-4)*
Bone-in Ribeye, Confit Garlic, Truffle Fries, Baby Carrot w/ Labneh, Almond Broccolini

**Côtes Courtes de Boeuf,** 800-900g 85
*(Serves 2-3)*
Bone-in Short Ribs, Confit Garlic, Truffle Fries, Baby Carrot w/ Labneh, Almond Broccolini

**Poulet Ras El Hanout,** 1kg 48
*(Serves 2)*
Roasted Ras El Hanout Whole Chicken, Cumin Coriander Dill Yogurt, Charred Romaine

Prices are subject to 10% service charge & prevailing government taxes.

# 1919
# DINNER SET MENU

3 - course 65 | 4 - course 75

## I

**Pâtes de Crabe Truffe**
*Supplement 8*
Black Truffle Sauce, Crab, Kombu, Caviar-Tobiko Medley

**Salade de Kale**
Cucumber, Tomato, Oregano, Olives, Capsicum, Kale, Celery, Feta Cheese

**Rillettes de Canard**
Duck Rillettes, Elderflower Pickles, Toasted Baguette

## II

**Foie Gras**
Pan-fried Duck Liver, Ginger Plum Jam, Almond Candy, Chicken Jus

**Crevette**
*Supplement 8*
King Red Prawn, Creamy Millet, Chimichurri Sauce

**Velouté aux Champignons**
Soup of Porcini & Truffle Essence, Mushroom

## III

**Bar de Ligne**
Kuhlbarra Seabass, Dashi Mushroom Essence, Potato Mousseline, Enoki Crisp

**Bouillabaisse au Homard**
*Supplement 12*
Lobster, Blue prawn, Mussels, Clams, Potatoes, Tomato, Thyme Oil

**Porc**
Iberico Pork Rack in Porcini Herb Crust, Potato Mousseline, Cabbage Slaw, Port Wine Reduction

**Bavette**
Wagyu Flank Steak, Crushed Potato, Roasted Vegetable, Confit Garlic, Natural Jus

**Big Cuts To Share**

- Côtes de Boeuf, 1.2kg | *Supplement 8 per pax, min. 3 pax*
- Côtes Courtes de Boeuf, 800-900g | *Supplement 8 per pax, min. 2 pax*
- Poulet Ras El Hanout, 1kg | *Min. 2 pax*
- Salt Crusted Branzino on Opeh Leaf | *Min. 2 pax*

Add a side dish +5

## IV

**Cassis Noir**
Rich Dark Chocolate Mousse, Popping Candy, Cassis Sorbet

**Glace**
Trio of Sorbet or Ice-cream

Prices are subject to 10% service charge & prevailing government taxes.

1919

WATERBOATHOUSE

Hello@1919.com.sg | +65 6538 9038 | www.1919.com.sg | #CEST1919