

# Riviera FORLINO

## The Chef

Executive Chef Rémy Carmignani's love for food began in the picturesque "Gateway to Provence", Montélimar in France. Growing up, Chef Rémy developed a deep appreciation for cuisine from across the Mediterranean from both of his Southern French grandmothers and his Italian grandfathers, sparking his passion for creating dishes from across different cultures.

Today, Chef Rémy brings his wealth of experience to the table, following seven years of working with Guy Savoy in Paris, Singapore and Doha, where he assisted Chef Guy Savoy in upholding three-Michelin star standards.

Before making his return to the shores of Singapore in 2020, Chef Rémy worked for five years in the award-winning 5-star palace-hotel, La Mamounia, in the heart of the old city of Marrakech, Morocco, during which the hotel received the recognition as 'Best Hotel in the World' two years in a row.

## The Culinary Philosophy

*"Cooking is one of the best ways to share feelings and emotions, with each bite being a moment of fleeting happiness."*

Executive Chef Rémy Carmignani's cooking philosophy has been largely influenced by the recipes of his childhood and the warm, happy memories that those dishes evoked.

With experience cooking across the globe in Europe, Africa and Asia, Chef Rémy creates dishes that arouse curiosity and stimulate the tastebuds, while showcasing the freshest produce of the season, sourced with the utmost respect to the environment. Each dish boasts Chef Rémy's signature stunning execution and refined French sensibility.

## Chef Rémy's Selection

Unique, specially-curated menus are exclusively available for the entire table. Please ask our team for more information.

# Starters...

Hand-dived Hokkaido Grade **Scallops** \$38  
Radish & Capers | Figs | Lime | Chive Oil

Wild-Caught New Zealand **Langoustine** \$48  
Tomato Jelly | Tomato Vinaigrette | Young Shoots

Hand-Picked Atlantic **Blue Crab** \$32  
Shellfish Consommé | Almond Infusion | Avocado | Cucumber

“Opera” **Foie Gras** \$46  
Hazelnut Biscuit | Brioche | Red Fruit Jelly | Vieil Armagnac 1980

12 Months Aged **Culatello** \$36  
House-Made Ricotta | Antipasti | Gold Balsamic

Grass-Fed **Angus Beef** “Pot-au-Feu” \$28  
Slow-Braised Beef | Roasted Bone Marrow  
Parmesan Cheese | Basil & Garlic Crust

# Wheat & Grains...

Available in Starter or Main portions

Artisanal **Linguine** \$38  
Hokkaido Sea Urchin \$58  
Sardinian Bottarga | Amalfi Lemon

Hand Made **Tortellini** \$28  
Traditional Moroccan Tangia Style Lamb Shoulder \$38  
Saffron & Goat Cheese Cream | Mustard Seeds

Artisanal **Riso Di Semola** Pasta \$28  
Mascarpone | Aged Parmesan \$38  
Black Truffle Butter | Morels

Acquerello **Risotto** Rice \$32  
Roasted Squid | Iberico Pork Chorizo \$48  
Prawn Consommé



# Scales & Shells...

Wild-Caught Atlantic **Sea Bream** \$58  
Organic Quinoa | Citrus Fruit | Paprika Foam

Patagonian **Toothfish** \$68  
Potato Scales | Land & Sea Infusion | Forest Mushroom

**Lobster & Shellfish** Bouillabaisse \$68  
Garlic Parmentier | Tarragon & Orange Crust

# farm...

Berkshire **Pork** \$46  
Slow-Cooked Pork Belly "Barbecue"  
Apple & Celeriac

Grain-Fed Bressan **Pigeon** \$58  
Roasted Pigeon Breast | Beetroot Textures | Onion Blanc-Manger  
Slow-Braised Pigeon Leg | Pea Shoot | Chicken Liver | Sauce Salmi

Grass-Fed **Lamb** \$58  
Roasted Lamb Rack | Herb Crust  
Dehydrated Fruit | Eggplant Purée

Black Angus **Beef** \$68  
Strip Loin 200+ Days Grain-Fed  
Home Fries | Black Garlic  
Bordeaux Wine Sauce

\*Served medium-rare unless requested



# Dairy...

Served with House-Made Chutney & Daily Baked Bread

## Chef's Selection of **Matured Cheese**

A selection of 3 cheeses (30g each) \$32  
Ask our team for more details on today's selection

# Sweets...

Valrhona 70% Dark Chocolate **Soufflé** \$21  
Mascarpone & Vanilla Cream

Goat Milk **Panna Cotta** \$18  
Apricot & Thyme Sorbet | Goat Milk Whipped Ganache  
Hazelnut Crumble

Hazelnut **Semifreddo** \$18  
Caramelized Piedmontese Hazelnut and Gianduja Chocolate Semifreddo  
Hazelnut Praline | Salted Caramel Mousse | Ruby Peach Coulis

Seasonal **Fruit & Berries** \$18  
Lemon Verbena Syrup | Crunchy Meringue





# 5 - Course

148<sup>++</sup>

Amuse Bouche

Wild-Caught New Zealand **Langoustine**

Tomato Jelly | Tomato Vinaigrette | Young Shoots

“Opera” **Foie Gras**

Hazelnut Biscuit | Brioche | Red Fruit Jelly | Vieil Armagnac 1980

Wild-Caught Atlantic **Sea Bream**

Organic Quinoa | Citrus Fruit | Paprika Foam

Grass-Fed **Lamb**

Roasted Lamb Rack | Herb Crust | Dehydrated Fruit | Eggplant Purée

Goat Milk **Panna Cotta**

Apricot & Thyme Sorbet | Hazelnut Crumble

Goat Milk Whipped Ganache

# 7-Course

188<sup>++</sup>

Amuse Bouche

Wild-Caught New Zealand **Langoustine**

Tomato Jelly | Tomato Vinaigrette | Young Shoots

Hand-Picked Atlantic **Blue Crab**

Shellfish Consommé | Almond Infusion  
Avocado | Cucumber

“Opera” **Foie Gras**

Hazelnut Biscuit | Brioche | Red Fruit Jelly | Vieil Armagnac 1980

Hand Made **Tortellini**

Traditional Moroccan Tangia Style Lamb Shoulder  
Saffron & Goat Cheese Cream | Mustard Seeds

**Lobster & Shellfish** Bouillabaisse

Garlic Parmentier | Tarragon & Orange Crust

Black Angus **Beef**

Strip Loin 200+Days Grain-Fed | Home Fries  
Black Garlic | Bordeaux Wine Sauce

Seasonal **Fruit & Berries**

Lemon Verbena Syrup | Crunchy Meringue