

## MAINS

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### Beef Ragù | 18

[ Ragù, Beef Jus, White Wine ]

Slow-cooked beef ragù with beef jus and white wine—rich, hearty and deeply comforting.

### Aglio Olio | 13

[ Extra-virgin Olive Oil, Espelette chilli ]

A minimalist classic of garlic, Espelette chilli, and extra-virgin olive oil—bold, aromatic, with just the right heat.

### Spaghetti allo Scoglio | 18

[ Squid, Mussels, Prawns ]

A seafood medley of fresh squid, mussels and succulent prawns—kissed with ocean sweetness.

### Carbonara | 15

[ Pancetta, Parmesan, Egg Yolk ]

Pancetta, Parmesan, and silky egg yolk tossed through hot pasta—creamy, smoky, and unapologetically indulgent.

### Pasta al Pomodoro | 14

[ Tomato, Basil, Cheese ]

Tomato, basil, and cheese in perfect harmony—bright, familiar and endlessly satisfying.

## MAINS

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### Mussel Pot | 18

[ Mussels, Garlic, Coriander ]

Steamed mussels with garlic and coriander—aromatic, briny, and perfect for soaking up with bread.

### Seabass en Papillote | 22

[ Seabass, Daikon, Shallots, Lemongrass ]

Seabass steamed with daikon, lemongrass, and a medley of herbs—delicate, citrusy, and perfumed with the warmth of local aromatics.

### Barramundi au Beurre Blanc | 22

[ Pickled mustard leaf, Barramundi, Beurre Blanc ]

Crisp-skinned barramundi on silky beurre blanc, its richness cut with the tang of pickled mustard greens. A dish that lingers with every luxurious bite.

### Slow-Cooked Chicken Thigh Confit | 22

[ Chicken Thigh, Kale, Chicken Jus, Potato ]

Duck fat-poached chicken thigh, finished crisp, served with kale, chicken jus, and buttery fingerling potatoes—deeply savoury with a golden crunch.

### Beef Bourguignon | 22

[ Beef, Mushroom, Mashed Potatoes ]

Braised chuck roll in red wine with pearl onions, carrots, mushrooms and jus. Slow-cooked to achieve a deep, melt-in-your-mouth satisfaction. Served with house mash.

## THE MENU

# SALT & SOUL

## THE MENU

## STARTERS

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### Prawn Fritto | 8

[ Prawn, Feuille de Brick, Carrots ]

Succulent prawn wrapped in feuille de brick, fried to a shattering crisp—golden on the outside, savoury and firm within. A bite that's both delicate and bold.

### Cauliflower | 13

[ Cauliflower, Quinoa ]

Cauliflower poached in aromatic stock, roasted till tender, and crowned with toasted quinoa for a seductive crunch. Velvet-soft within, nutty and crisp at the edges.

### Savoury Chicken Beignet | 11

[ Seared Chicken, Pancetta, Mushroom, Savoury Beignet ]

Charcoal beignet filled with seared chicken, pancetta and mushroom—crisp on the outside, buttery and umami-rich within. A warm, indulgent bite wrapped in comfort.

### Pickled Tomato Salad | 15

[ Yuzu Pickled Tomato, Chrysanthemum Gastrique, Grape ]

A vibrant mix of greens and juicy grapes, layered with yuzu-pickled tomatoes and a floral chrysanthemum gastrique—bright, firm and delicately sweet.

### Salade Parisienne | 15

[ Kale, Ham, Pomegranate, Egg, Jicama, Vinaigrette ]

A bright medley of kale, ham, pomegranate, jicama and soft egg, tossed in a sharp vinaigrette—crisp, clean, with a touch of bitter-sweet sophistication.

### Charcuterie | 22

[ Beef Bresaola, Honey Baked Ham, Cristal Bread, Gherkins ]

A classic ensemble of beef bresaola and honey-baked ham, served with airy cristal bread and sharp gherkins—sweet, salty and satisfyingly crisp.

## STARTERS

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### Chips & Dip | 14

[ Chips de Pomme, Caviar, French Onion Dip ]

Crisp chips de pomme served with a velvety French onion dip, finished with a touch of caviar—golden, savoury, and indulgently snackable.

### Prawn Toast | 14

[ Prawn, Cristal Bread, Tomato Salsa ]

A delicate stack of crisp cristal bread encasing juicy prawn mousse, finished with zesty tomato salsa. Bright, textural, with a playful balance of richness and acidity.

### Pommes Frites | 12

Crispy, golden fries served with a bright, spicy tomato mayo—simple, sharp and always satisfying.

### House Mash | 11

Silky potato mash enriched with crisp pancetta—deeply savoury and melts in your mouth.

### Olives | 8

Side of juicy olives in a bowl. No fuss, just a familiar gesture to start things off while you find your rhythm at the table.

Bon Appétit

ALL PRICES ARE SUBJECT TO  
10% SERVICE CHARGE & PREVAILING GST