



Set Sail to experience the heart of the Mediterranean Sea with a gastronomic food adventure. Enjoy natural, fresh, delicate intensity that brings a hint of playfulness to your palate. A feast made complete by friends and food that makes you feel good.

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OPENING ACT

## B&B APPETIZERS

<p> <b>Caesar (For Sharing, 2 - 3 pax)</b> ..... 26 Romaine Lettuce, Bacon Bits, Parmesan Shavings, Fried Capers, Garlic Croutons, Caesar Dressing ADD ON: Smoked Salmon ..... \$4 each Grilled Chicken Breast ..... \$4 each</p> <p> <b>Tomato &amp; Burrata</b> ..... 28 Colored Heirloom Tomatoes, Kalamata Olives, Black Garlic, Fresh Basil Leaves, Olive Oil</p> <p><b>Pancetta &amp; Spinach Salad</b> ..... 22 Pancetta Ham, Sautéed Asparagus, Yellow Frisée, Gorgonzola Cheese, Walnuts, Croutons, Raspberry Vinaigrette</p> <p> <b>Traditional Niçoise Salad</b> ..... 20 Gem Hearts, Tonnato Sauce, Baby Potatoes, Red Radish, Fennel, Vine Tomatoes, Anchovies, Olives, Boiled Egg, Lemon Dressing</p> <p> <b>Salmon Tartare</b> ..... 19 Fresh Salmon Dice, Chopped Capers, Chives and Parsley, Olive Oil, Mustard, Lemon Juice</p>	<p> <b>Barramundi Crudo</b> ..... 26 Fresh Barramundi Slices, Grilled Shishito Peppers, Sliced Shallots, Dehydrated Ginger, Cilantro, Lemon Dressing, Sea Salt</p> <p><b>Beef Tartare</b> ..... 24 Raw Egg Yolk, Capers, Gherkins, Shallots, Chives ADD ON: Fresh Black Truffles (5gm) ..... \$15</p> <p> <b>* Vegetables Crudites Platter</b> ..... 14 <u>Choice of 1 Sauce</u>  Herb Cheese Dip  Hummus Smoked Salmon &amp; Avocado Dip</p> <p><b>Cold Cuts and Cheese Board (For Sharing, 2 - 4 pax)</b> Prosciutto Ham, Chorizo, Paris Ham, Parmesan, Burrata, Comte Served with French Baguette, Kalamata Olives, Pickled Gherkins</p> <p><b>Half Metre</b> ..... 44 <b>One Metre</b> ..... 72</p>
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## Singapore & Asian Favourites

<p> <b>Crispy Pork Knuckle</b> Oven Roasted Pork Knuckle, Sesame Soy Asian Sauerkraut, Spicy Nam Jim Sauce</p> <p><b>Half</b> ..... 24 <b>Whole</b> ..... 37</p> <p> <b>Lobster Porridge</b> ..... 44 Teochew-Style Lobster Rice Porridge in Crab Broth, Baby Abalone, Crispy Conpoy, Bonito Flakes, Fried Shredded Ginger &amp; Scallion</p> <p><b>Chicken Claypot Rice</b> ..... 18 Fragrant Rice with Preserved Sausage and Salted Fish Cooked in Claypot, Marinated Chicken Thigh and Mushrooms</p> <p> <b>Chilean Seabass Claypot</b> ..... 32 Cooked with Scallions and Ginger, Hongkong Choy Sum, Carrots, Asparagus, Shimeji Mushrooms ADD ON: Fragrant Steamed Rice \$2</p> <p> <b>Nasi Goreng</b> ..... 20 Sambal Fried Rice with Shrimps and Mixed Vegetables, Fried Chicken, Fried Egg, Chicken Satay, Achar, Prawn Crackers</p> <p><b>Crab Meat Bee Hoon</b> ..... 38 Thick Rice Vermicelli, Goji Berries, Crab &amp; Pork Broth, Sri Lanka Crab Claw, Pork Lard, Evaporated Milk</p> <p> <b>Mee Tai Mak Laksa</b> ..... 16 Sliver Needle Noodles in Coconut and Spicy Dried Shrimps Broth, Cherrystone Clams, Prawns, Braised Tau Pok, Laksa Leaves</p> <p><b>Claypot Hokkien Mee</b> ..... 16 Braised Yellow Noodles &amp; Rice Vermicelli in Prawn Stock, Prawns, Roast Pork, Beans Sprouts, Local Chive</p> <p><b>Kurobuta Pork Belly Claypot Rice</b> ..... 19 Soft-Boiled Egg, Fresh Scallions, Cod Fish Crackers, Pickles</p> <p> <b>Mala Fried Rice</b> ..... 19 Spicy Mala Paste Fried Rice, Asparagus Dice, Chopped Pak Choy, Chicken Dice, Fried Egg</p> <p> <b>Pork Collar</b> ..... 26 Sous-Vide for 14 hours, Marinated with Orange Peeled &amp; Garlic Bulgogi Sauce (Choice of 1 Side)</p>
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## Mains

<p> <b>Beef Pasta</b> ..... 28 Rigatoni, Braised Wagyu Beef Cheeks, Crushed Tomatoes, Root Vegetables, Parmesan Shavings</p> <p> <b>Spaghetti Vongole</b> ..... 22 White Clams, Sliced Garlic, Chopped Parsley, Chili Flakes, Olive Oil</p> <p> <b>Prawn Linguine</b> ..... 27 Fresh Tiger Prawns, Fresh Dill, Roma Tomatoes, Shellfish Bisque</p> <p> <b>Beast Cheeseburger</b> ..... 27 Wagyu Beef Patties, Grilled Back Bacon, Cheddar Cheese Gherkin, BBQ Sauce, Jap Mayo, Potato Bun</p> <p> <b>Aioli Cod Fillet Papillote</b> ..... 32 Potatoes, Broccolini, Carrots</p> <p><u>Choice of 1 Side and 1 Sauce</u></p> <p><b>Sirloin 250gm</b> ..... 42 Home-Made Herb Butter &amp; Grilled Lemon</p> <p><b>Rib Eye 250gm</b> ..... 44 Home-Made Herb Butter &amp; Grilled Lemon</p>
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### Choice of 1 Side and 1 Sauce

<p><b>Baby Chicken</b> Marinated with Cajun Spice, Fresh Herbs, Grilled Lemon</p> <p><b>Half</b> ..... 16 <b>Whole</b> ..... 25</p> <p><b>Chicken Thigh</b> ..... 22 Marinated with Fresh Basil Leaves, Garlic, Chili Flakes</p> <p> <b>Pan-Seared Barramundi</b> ..... 27</p> <p> <b>Pan-Seared Salmon Fillet</b> ..... 27</p> <p><u>Choice of 1 Side</u></p> <p> <b>Salt-Baked Whole Red Snapper</b> ..... 34 400-500gm</p> <p> <b>Baby Back Ribs</b> ..... 36 Tender Pork Ribs Marinated and Grilled with Home-Made BBQ Sauce</p> <p> <b>* Char-Grilled Cauliflower Steak</b> ..... 26 Cajun Spice, Garlic and Basil Marinated, Hummus, Pine Nuts, Spinach Pesto, Extra Virgin Olive Oil, Char-Grilled Lemon</p>
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### Add-Ons

<p> Truffle Fries with parmesan cheese ..... 13</p> <p> * Plain Fries ..... 10</p> <p>Spam Fries with basil cheese dip ..... 13</p> <p> 5 Spice Boneless Chicken Wings ..... 18</p> <p> * Blistered Padrón Peppers ..... 14 with extra virgin olive oil and sea salt</p> <p>Crispy Garlic Calamari ..... 15</p> <p>Chicken Satay (Half Dozen) ..... 13 with cucumber, red onions, longtong rice, pineapple peanut sauce</p>
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### Sauces

<p>Red Wine Sauce ..... 6</p> <p>Black Pepper Sauce ..... 6</p> <p>Blue Cheese Cream Sauce ..... 6</p>	<p>Extra sauce at additional cost</p>
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### Sides

<p> * Fries ..... 6</p> <p> * Mesclun Salad ..... 6 /Balsamic Dressing</p> <p>Braised Australian ..... 7</p> <p>Leeks in White Wine &amp; Butter ..... 7</p> <p> Mushroom Fricassee ... 7</p> <p>Grilled U.S Asparagus ..... 7</p>	<p>Extra side at additional cost</p> <p> Classic ..... 7</p> <p>Dauphinoise Potatoes</p> <p>Bacon &amp; Chives ..... 7</p> <p>Mashed Potatoes</p> <p> Mexican Grilled ..... 8 Corn Salad</p> <p>Blistered Padron ..... 9 Peppers</p>
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## Fancy Pants

### Homemade Desserts

<p> <b>Molten Chocolate Cake</b> ..... 18 Served with Mini Magnum® Ice-Cream</p> <p> <b>Classic Meringue Lemon Tart</b> .... 18 Served with Lime &amp; Lemon Sorbet in Italian Liquor and Lime Jelly</p> <p> <b>Orh Nee Brûlée</b> ..... 12 Yam Paste, Pumpkin Marmalade</p> <p><b>Gin &amp; Tonic Cheesecake</b> ..... 15 Monkey 47 Gin, Cream Cheese, Digestive Biscuits, Lemon Zest</p> <p> <b>Bana-Misu</b> ..... 12 Fragrant Rum Caramelized Lady's Finger Bananas, Mascarpone Cheese, Sponge Cake, Coffee Liquor, Espresso</p>
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## Daily Special

Spoilt for choice? Ask our friendly staff for the daily special!



All prices are in Singapore dollars, subject to prevailing goods and services tax.