



## Staff Takeover

Every 2 weeks, our culinary team member will take turns to push boundaries & creativity to present an appetizer into the menu.

From 16th August to 30th August, Chef Allison will present:

### Double-Baked Cheese & Cauliflower Souffle

Comté, Gruyère, Violet Cauliflower & Beurre Blanc

**\$16++**

Get the suggested wine pairing at a lower price than usual

Haras de Pirque Reserva, Chardonnay 2017, Chile

GLS \$12++

CRF \$34++

# ALA CARTE MENU

## Starters

<b>Grilled Argentinian Red Prawns</b> Fried Kale, Burnt Lemon	30	<b>Duck Rillette</b> House Made Duck Rillettes, Pink Peppercorn	10
<b>Fresh Italian Burrata Cheese</b> Basil Oil, Vine Ripened Tomatoes, Balsamic Vinegar	23	<b>Baked Camembert Cheese</b> Rosemary, Garlic, Hazelnuts *10-15 minutes waiting time	12
<b>Toasted Sourdough Bread</b>	4	<b>Charcuterie Board</b> Prosciutto, Bresaola, Jamon Serrano	30 (For 2) 55 (For 4)

## Charcoal Grill

Add \$18 to complete your choice of main with a side & dessert (additional \$2 for Tiramisu)  
Add \$10 to add on a slice of pan seared Foie Gras

<b>Black Opal Wagyu MS 4/5 Onglet (200g)</b> <i>La Forge Estate, Pinot Noir, 2019, France</i>	45
<b>2GR Full-Blood Wagyu MS 9+ Tri Tip (200g)</b> <i>Cave de Tain, Crozes-Hermitage Rouge 2018, France</i>	68
<b>2GR Full-Blood Wagyu MS 6/7 Denver (200g)</b> <i>Manon, Tempranillo 2018, Spain</i>	68
<b>Auskobe Wagyu MS 4/5 Deckle (250g)</b> <i>Château L'Escarde, Grande Reserve, Blaye, Bordeaux 2016, France</i>	65

### Sauces

Bordelaise 4 | Green Peppercorn 4 | Mustard Royale 3 | Horseradish Sauce 3 | Salsa Verde 3

## Mains

<b>Spanish Iberico Pork Secreto</b> Home-made romesco salsa, Charred Scallion	40
<b>Rabbit in Wonderland (V)</b> Jerusalem Artichoke Puree, Crushed Potatoes, Carrots, Kale, Heirloom Tomatoes	22

## Sides

<b>Sautéed Thyme Mushroom Medley</b> Shiitake Mushroom, Button mushroom, Garlic, Shallot, Thyme	8	<b>Truffle Fries</b> Truffle Oil, Parmesan Cheese, Chives	7
<b>Charred Broccolini</b> Anchovies, Garlic, Red Chili, Pink Peppercorn	8	<b>Pomme Puree</b> Butter, Cream, Chives, Olive Oil	7
<b>Creamed Kale</b> Garlic, Shallot, White Wine, Pine Nut, Parmesan Cheese	8		

## Desserts

<b>Signature Tiramisu</b> Espresso, Marscapone, White Wine, Brandy	15	<b>Caramelized Apple Croissant</b> Filo Pastry, Cranberries, Raisins, Pine Nuts, Vanilla Gelato	12
<b>Basque Burnt Cheesecake</b> Roasted Strawberries, Passionfruit Sauce, Almond Crumble	12	<b>Hazelnut Praline Dark Choco Crèmeux</b> Hazelnut Feuilletine, Valrhona Dark Chocolate, Raspberry Coullis, Salted Caramel Choco Macaron	12

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# SET FOR 2

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## FRESH ITALIAN BURRATA

Vine Ripened Tomatoes, Basil Oil, Balsamic Vinegar

## TOASTED SOURDOUGH BREAD

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## BLACK OPAL WAGYU MS 6/7 ZABUTON (500G)

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## CHOOSE 2 SIDES

Pomme Purée  
Sautéed Thyme Mushrooms  
Charred Broccolini  
Creamed Kale  
Truffle Fries

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## CHOOSE A DESSERT

Signature Tiramisu (+\$2)  
Basque Burnt Cheesecake  
Caramelised Apple Croustillant  
Hazelnut Praline Dark Choco Crémeux

\$168++

# WINE & BEVERAGE LIST

## HOUSE POUR WHITE WINE

	BTL	CRF	GLS
Haras de Pirque Reserva, Chardonnay 2017, Chile <i>A pleasant, light wine with notes of pear and apricot and floral hints. Smooth, harmonious and well balanced</i>  <i>Best paired with Grilled Argentinian Red Prawns &amp; Fresh Italian Burrata Cheese</i>	82	44	18
Domaine Regis Joan, Sancerre 2019, France <i>Strong, citrusy wine with notes of apricot, grapefruit and lemon. Light minerals notes. Crisp and dry, with medium acidity.</i>  <i>Best paired with Duck Rilette, Baked Camembert Cheese, Charcuterie Board &amp; Spanish Iberico Pork Secreto</i>	85	46	19

## HOUSE POUR ROSE WINE

Château La Tour de l'Evêque, Côtes de Provence 2018, France (Organic) <i>A classic style of Provence rosé with vivacious red berry fruit, ripe nectarine and hints of sweet grapefruit. Its silky texture, delicate creaminess</i>	82	44	18
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## SPARKLING WINE

	BTL
Guy de Chasse, Brut, Grand Cru, Champagne, France	110
Delamotte, Brut, Champagne, France (375ml)	65

## WHITE WINE

Domaine François Carillon, Bourgogne Chardonnay 2016, France	95
Domaine du Roc des Boutires, Pouilly Fuisse 2018, France	100

## DESSERT WINE

Corney & Barrow, Sauternes, Sauvignon Blanc Sémillon 2012, France (375ml)	65
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## HOUSE POUR RED WINE

	BTL	CRF	GLS
Château L'Escharde, Grande Reserve, Blaye, Bordeaux 2016, France <i>Aromas of red currant, fruitcake, violet, cocoa, spice and oak. Full-bodied wine with supple tannins and a well-integrated finish.</i>	82	44	18
Manon, Tempranillo 2019, Spain <i>Intense aromas of red fruit -strawberry and cherry- with subtle spicy notes. Light and fresh wine, well balanced with a pleasant fruity aftertaste.</i>	82	44	18
Alamos, Malbec 2019, Argentina <i>Vibrant, dark purple-red, with ripe, black berries, plum fruit and notes of vanilla. Full and well-structured on the palate, with elegant and soft tannins.</i>	85	46	19
Cave de Tain, Crozes-Hermitage Rouge 2018, France <i>Bold &amp; velvety Syrah, that's dry with fine tannins. Earthy and oaky on the nose. Blackberries and cherries on the palate with spicy, peppery notes.</i>	90	48	20
La Forge Estate Pinot Noir, 2019, France <i>Elegant and smooth light-bodied wine, with soft tannins. Notes of red berries and spiciness, with hints of vanilla on the palate.</i>	90	48	20

## RED WINE

	BTL
Château de Chamirey, Mercurey Pinot Noir 2018, France	115
Château Lilian Ladouy, La Devise de Lilian, Saint-Estèphe, Bordeaux 2015, France	105
Château Nénin, Fugue de Nenin, Pomerol, Bordeaux 2011, France	145
Château Lagrange, Les Fiefs de Lagrange, Saint-Julien, Bordeaux 2014, France	135
Speri Ripasso Valpolicella Classico Superiore 2018, Italy (Organic)	90
Cecilia Beretta Terre di Cariano, Amarone Classico 2013, Veneto, Italy	150
Ministry of Clouds Shiraz 2019, McLaren Vale, Australia	90
Woodstock Cabernet Sauvignon 2016, McLaren Vale, Australia	100

## COCKTAILS

Gin & Tonic with Botanist Gin & Seedlip Spice 94 & Grapefruit Tonic <i>A known cocktail with tastes of botanicals and citrus with a scent of rosemary Additional \$12 for a shot of Botanist Gin</i>	21
The Marmalade with Bombay Sapphire <i>Originally-made smooth, sweet &amp; citrusy cocktail with orange aromatics</i>	18
Negroni with Bombay Sapphire <i>Punchy &amp; sweet cocktail with a hint of fruitiness and a scent of orange</i>	18
Old Fashioned with Woodford Reserve Kentucky Straight Bourbon <i>Classic whiskey cocktail with floral &amp; cherry notes and citrus on the nose</i>	18
Daiquiri with Plantation 3 Stars <i>Strong, but smooth cocktail with lime on the palate and nose</i>	18

## SPIRITS

### GIN

Bombay Sapphire	13
Botanist Gin	17

### RUM

Plantation 3 Stars	13
Ron Zacapa 23 Solera Rum	17

### WHISKEY

Woodford Reserve Kentucky Straight Bourbon	17
Glenfiddich 12 years Single Malt	19
Laphroaig 10 years Islay Scotch	19

## BEERS

BiA <i>Light, crisp and refreshing Pilsner</i>	14
The Mistress Double IPA <i>Golden honey, medium-full bodied IPA with pineapple &amp; blueberry on the nose Tropicals with a balanced sweetness on the mouth</i>	16
Director's Cacao Nib Porter <i>Soft porter infused with Vietnamese cacao nib. Dark brown in colour, dark chocolate and cocoa on the nose. Flavours of rich, dark chocolate and berries</i>	16

## MOCKTAILS

PS Soda Honey Grapefruit 14

The Naked Marmalade 12

## COFFEE

Long Black 4

White  
(Iced additional \$1.50) 5

## TEA

Earl Grey / Hojicha / Asian Sunset (Caffeine-free) 6.50

ACQUA PANNA/SAN PELLEGRINO 750ml 8

SOFTDRINKS 6

Coke / Coke Zero / Ginger Ale