



Cocktail . Wine . Barfood

Welcome to **The Lounge Bar**
Singapore's only French Cocktail Bar.

Inspired by the lush greenery and luxurious landscapes in Savoie, France, **40 indigenous herbs** are thoughtfully selected from the region then exclusively flown into Singapore. Herbs are playfully incorporated into cocktails to tease and excite the senses.

The artisanal approach at **The Lounge Bar** is evident in every detail of the bar; From the custom stone work created locally, to the small batch selection showcased, to the homemade vinegars & syrups and the custom glasswork from Kimura, Japan, it is the attention to all the small details that communicate who **The Lounge Bar** is.

We hope you enjoy our expression of this philosophy.

Small Plates

Crosne - \$28

angelique, black truffle*

Beef Tartare - \$28

sesame, spring onion, grainy mustard, bread chips

Farcon Savoyard - \$16

potato, bacon, hazelnut, serpolet, hyssop*, french bacon
chips, baby romaine lettuce*

Hokkaido Scallop Tempura - \$28

acchilée, chervil root*

Large Plates

Westholme Australian Wagyu (250g) - \$88

beef jus, home pickled vegetables, dijon mustard

Croque Monsieur - \$32

ham parisienne, gruyere, emmental, raclette

Croque Salmon - \$26

*home smoked salmon, ricotta, baby spinach & wasabi
puree, black pepper*

Braised Smoked Parsnip - \$15

asperule odorante butter, toasted bread*

Vegetarian Risotto - \$18

*basil pesto, braised shallots, roasted almond, shaved
vegetables*

Assiette du Jardinière - \$26

Sweet Plates

Dark Cocolate & Truffle - \$20

Grapefruit & Agastache* - \$16



Prevailing taxes and service charge applies