



CAVIAR

Served with Blinis, Ratte Potato & Sour Cream

N2 SUPERIOR OSCIETRA BY 8 GEMS

8 Years Hybrid
30g / \$108

SPECIAL CAVIAR TASTING

2 x 30g / \$218

N3 AMUR OSCIETRA BY 8 GEMS

9 Years
30g / \$118

COLD STREAMS

ST JACQUES \$28

Hokkaido Scallop Ceviche
Japanese Cucumber | Shallots
Roasted Capsicum | Coriander

HAMACHI \$32

Yellowtail Crudo
Pomegranate | Ice Lettuce
Citrus Vinaigrette

PRAWN TARTARE \$52

Blue Prawn
Bafun Uni | Caviar Twist
Spring Onion Oil

UNI & CAVIAR \$62 (2pcs)

Bafun Uni | Caviar | Negitoto
Salmon Roe | Tamago | Seaweed
Crispy Cereal Crunch

SALMON TORTILLA \$12 pp

Scottish Marinated Salmon
Tortilla | Avocado
Pomelo | Sour Cream

TUNA TATAKI \$24

Tuna Loin Tataki
Seaweed | Parsnip
Asparagus | Ponzu Ginger

SHRIMP SALAD \$23

Belgian Grey Shrimp
Roasted Tomato | Avocado
Walnut Twist

LOBSTER SLIDERS \$28

Poached Boston Lobster
Celeriac Remoulade | Mayonnaise
Watercress Seaweed

HOT STREAMS

GRILLED LOBSTER \$50

Grilled Lobster Tail
Roasted Capsicum | Iberico
Bellota | Jerusalem Artichoke

TIGER PRAWNS \$29

Grilled Tiger Prawns
Olive Oil | Mixed Herbs
Yuzu Kosho Pesto

GRILLED SQUID \$24

Charcoal Grilled Squid
Roasted Garlic | Onion Tomato
Herbs Vinaigrette

CRAB PASTA \$35

Jumbo Lump Crab
Trofie Pasta
Bottarga Twist

FISH & CHIPS \$26

Fried Seabream
Parship Chips
Tartar Sauce

CRAB CAKE \$58

Jumbo Lump Crab
Homemade Thai Chili Sauce
Crispy Spring Garnish

BAKED TURBOT \$75

Baked Turbot (on the bone)
Garden Variety | Basil Olive Oil
Grey Shrimp Beurre Blanc

THAI CURRY COD \$36

Steamed Atlantic Cod
Thai Red Curry | Lime Leaf
Roasted Pineapple Twist

SWEETS

CHOCO DE COCO \$15

70% Warm Chocolate
Chestnut | Vanilla Ice Cream

APPLE & COGNAC \$16

Apple Sherbet | Mixed Berries
Reviseur Cognac

COCONUT CRÈME BRULEE \$14

Coconut Crumble | Rum
Berries

CATCH OF THE DAY (MARKET PRICE)

AS PER MARKET AVAILABILITY AND SEASONALITY
SERVED WITH MIXED SPRING VEGETABLES

SEASONAL DEGUSTATION

DISCOVER POISSON'S CREATIONS
CHEF'S SELECTION OF COLD AND HOT STREAMS

\$118++ PER PAX
(MINIMUM 2 PAX)

ADD-ON BAFUN UNI AT \$15++
ADD-ON CAVIAR AT \$15++

SENSATIONAL SATURDAY BRUNCH

10-COURSE SIGNATURE MENU (FOOD ONLY)
\$110++ PER PAX

ADD-ON FREE-FLOW DELAMOTTE CHAMPAGNE AND WINES
2 HOURS AT \$48++
3 HOURS AT \$68++

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