



Appetizers Salmon & Mango Salsa Tar-Tare 16 Cured salmon mixed with mango salsa served with bread. Salad Caprese 18 Salad of Burrata Cheese and tomato topped with balsamic glaze and basil.

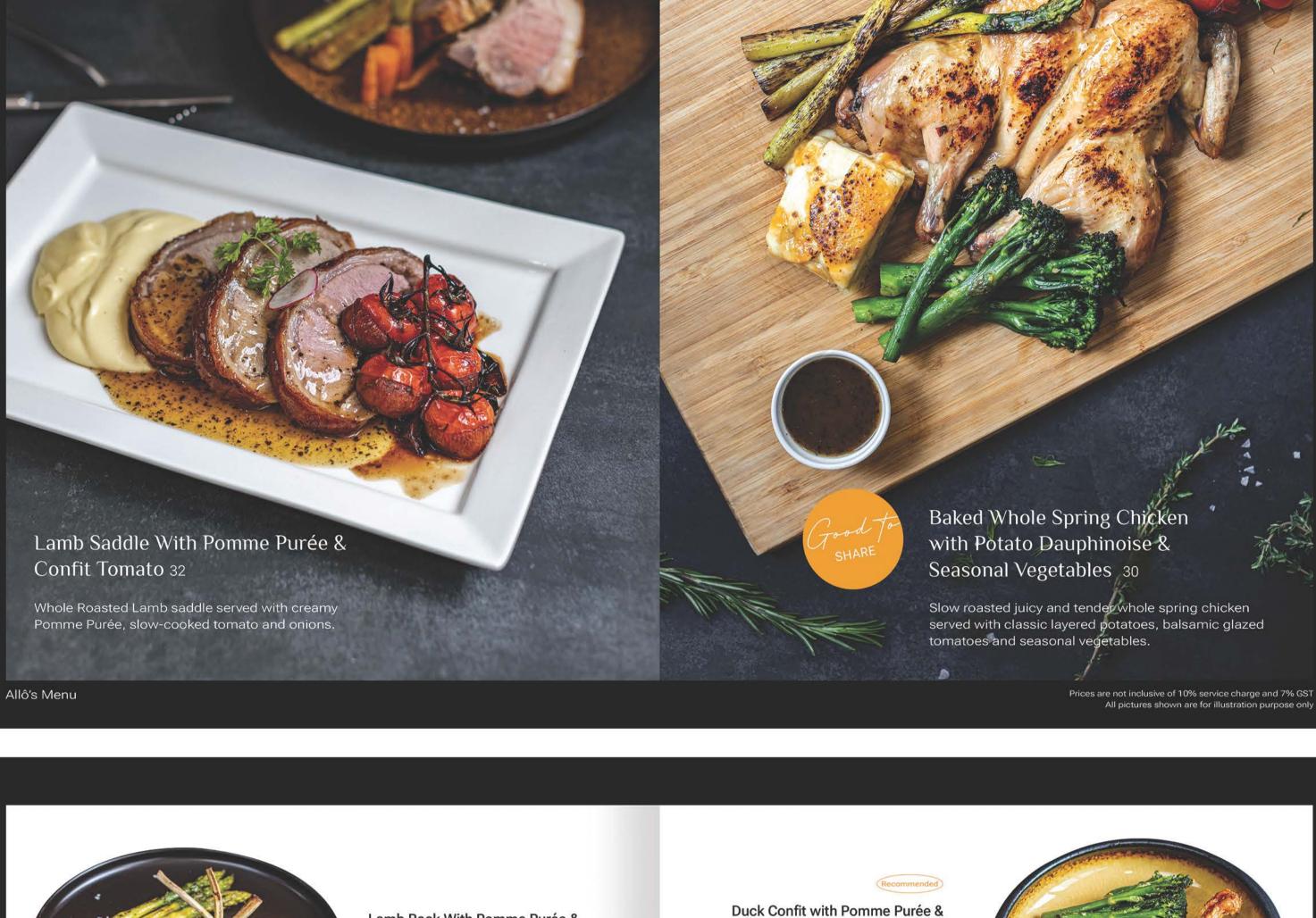


Warm Oven

Truffled Camembert

with Figs Compote 22

Baked truffled camembert cheese





Allô's Menu

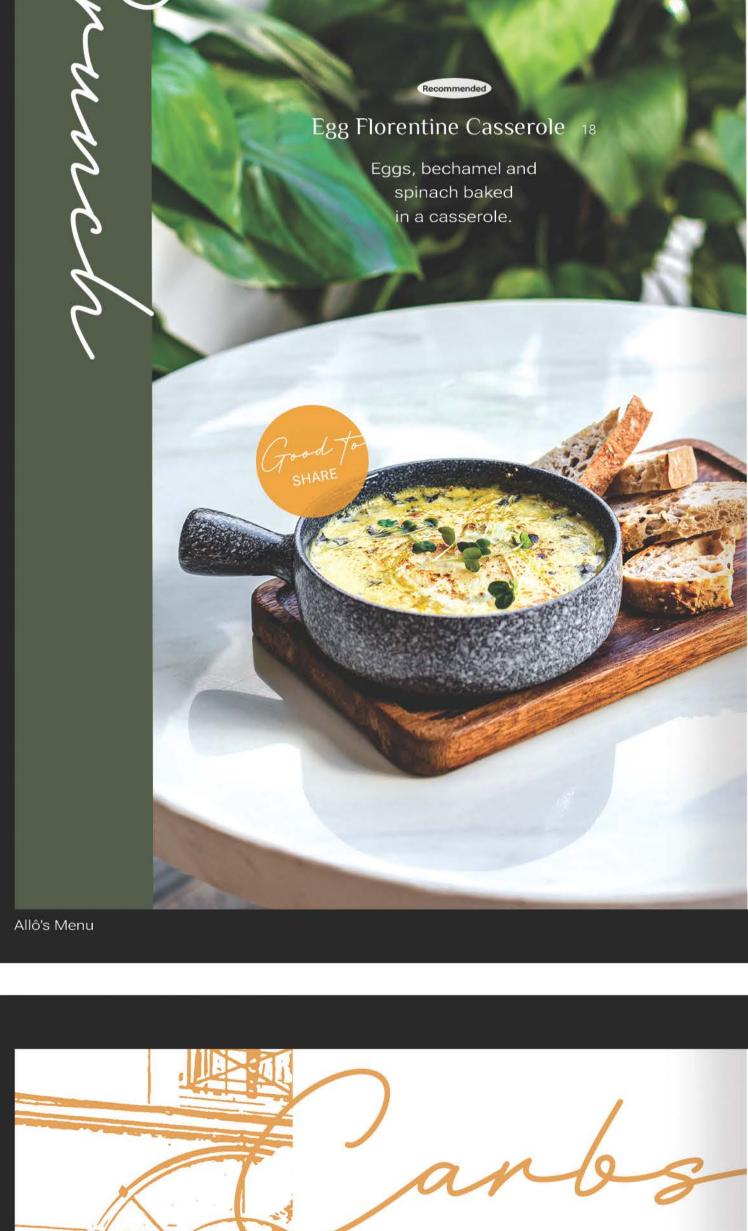
Wagyu Beef Sirloin With Pomme Purée & Seasonal Vegetable 33 * Add On Foie Gras (50g) +8 Australian wagyu sirloin seared to perfection served alongside with pomme purée and seasonal vegetables. Pan Seared Salmon with Braised Leek and Carrot Purée 24 Pan seared salmon served with caviar cream sauce, Pan seared barramundi served with balsamic glaze, slow-cooked leek in butter and smooth carrot purée. slow-cooked aubergine blended with onions and balsamic roasted vine-ripened tomatoes. Prices are not inclusive of 10% service charge and 7% GST All pictures shown are for illustration purpose only

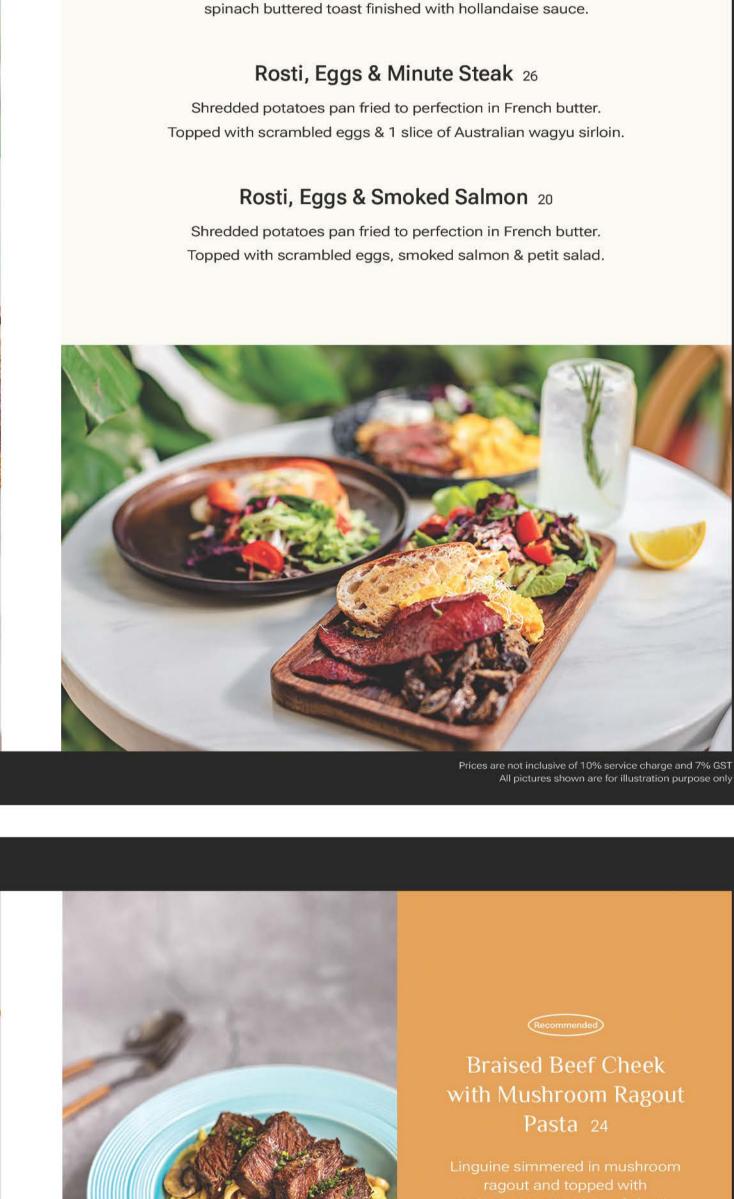
Orange Balsamic Glaze 28

The whole duck leg is roasted slowly

Served with creamy Pomme Purée and orange.

in it's own fat until meltingly tender.





Allô Breakfast / smoked salmon or beef bacon 19

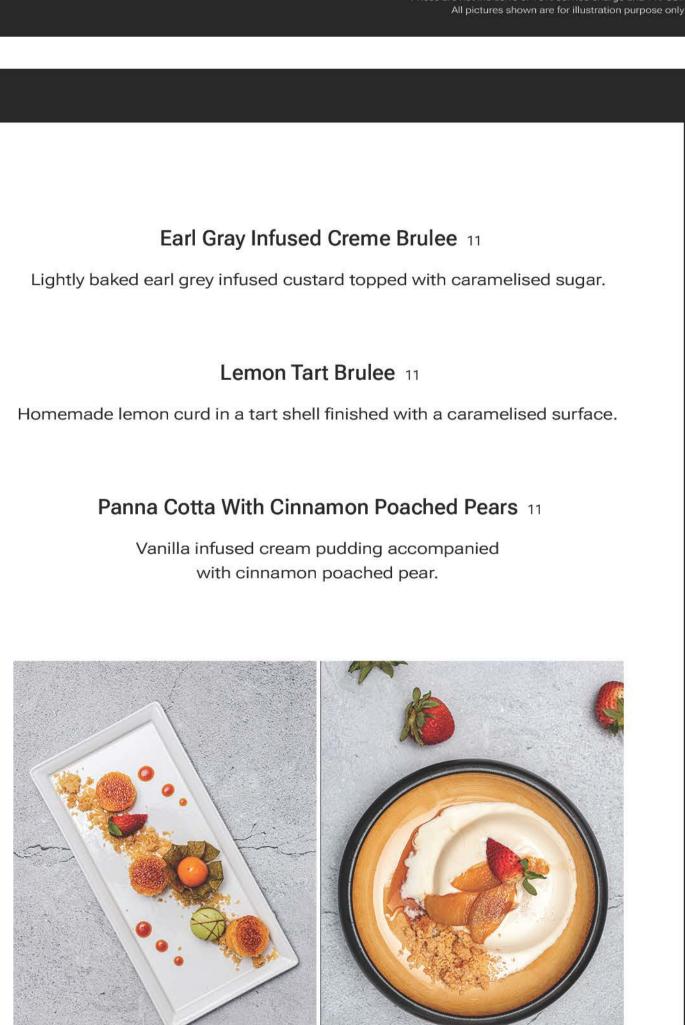
Silky scrambled eggs, smoked salmon or beef bacon, truffled mixed forest mushroom, petit salad served with bread.

Eggs Benedict 18

Perfect sous vide eggs, sitting on smoked salmon and wilted







(f)rinks

Prices are not inclusive of 10% service charge and 7% GST

Panna Cotta With Cinnamon Poached Pears



Blue pea flower tea, yogurt drink and citrus juice.

Citrus Blue Magic 7.50

Rosemary Lemonade 7.50