

CHARCUTERIE & CHEESE ROOM

ASH & ELM PLATTER **P** 28 (regular) / 48 (large)
House-Cured Beef Pastrami, House-Smoked Pork Loin, Air-Dried Pork Belly, Cold-Roasted Beef and Pressé de Foie Gras with Smoked Duck

ITALIAN "TAGLIERE" **N****P** 28 (regular) / 48 (large)
Prosciutto Crudo, Prosciutto Cotto, Mortadella Bologna, Salami and Bresaola

SPANISH "MESETA" **P** 35 (regular) / 60 (large)
Jamón Ibérico, Salchichón Ibérico de Bellota, Morcón Ibérico, Cured Lomo and Chorizo

FRENCH "PLANCHE" **P** 28 (regular) / 48 (large)
Duck Rillettes, Rosette de Lyon, Saucisson Sec, Country-Style Terrine and Bayonne Ham

CHEESE PLATTER **N****D****G****V**
Brie De Meaux (France), 24-Month Aged Comté (France), Emmental (Swiss), Gruyère (Swiss), Saint-Nectaire (France), Fourme D'Ambert (France), Manchego (Spain), Murcia Al Vino (Spain), Sainte-Maure de la Dragonnière (France), Taleggio (Italy)
Selection of three cheeses 24
Selection of four cheeses 30
Selection of five cheeses 35

HORS D'OEUVRES

DUCK RILLETTE "TARTE TATIN" **D****A****G** 30
Onion Marinade, Foie Gras, Yellow Frisée, Citrus Vinaigrette

COMPRESSED QUAIL AND MUSHROOM TERRINE **P** 28
Fig Marinade, Sourdough Chip, Cress

BLUE SWIMMER CRAB CAKE **D****G** 25
Tartar Sauce

SALMON TWO WAYS **D****G** 26
Salmon Tartare, Smoked Salmon Mousse, Croutons, Gherkins, Capers

FRESHLY SHUCKED OYSTERS (1/2 dozen) **G** 36
Rye Bread

SALADS

CLASSIC CAESAR **D****G****P** 22
With Grilled French Free-Range Yellow Chicken Breast 23
With Teppanyaki-Grilled Shrimps 26

BABY SPINACH SALAD **N****D****V** 15
Beetroot, Feta Cheese, Button Mushrooms, Pine Nuts and Honey Mustard Dressing

BEETROOT SALAD **N****D****V** 24
Buffalo Mozzarella Espuma, Pickled Onions, Green Pesto, Pistachios, Cranberries, Blackcurrant

QUINOA SALAD **V** 15
Feva Beans, Sugar Peas, French Beans, Tomatoes, Coriander and Citrus Dressing

SOUPS

WATERCRESS VELOUTÉ **N****D****G** 18
Cheese Ravioli, Roasted Parsnip, Hazelnuts
Vegetarian option is available upon request

BOSTON LOBSTER BISQUE **D****A** 23
Cognac and Coral Cream

MUSHROOM VELOUTÉ **D****G****V** 20
Truffle Chantilly and Croutons



WOOD-FIRED FLATBREADS

PUMPKIN AND BACON **D****G****P** 22
Sage, Mascarpone and Parmigiano-Reggiano

PROSCIUTTO AND ARUGULA **D****G****P** 28
Mushrooms, Cherry Tomatoes, Mozzarella di Bufala and Parmesan

GOAT CHEESE AND HONEY **D****G****V** 26
Saint Maure, Mozzarella di Bufala, Sage and Honey

GARDEN VEGETABLE **D****G****V** 24
Artichokes, Mushrooms, Olives, Bell Peppers, Tomatoes, Onions, Oregano, Mozzarella di Bufala and Tomato Sauce

*Our Flatbreads are handcrafted on a sourdough base.
Gluten-free option is available upon request.*

FROM THE PAN

POTATO GNOCCHI **D****G****V** 28
Mushroom Duxelle, Truffle Foam, Parmesan Tuile

SEAFOOD LINGUINI **D****A****G** 34
Scallops, Shrimps, Squid, Clams and Crustacean Sauce

COCOTTE OF GARDEN VEGETABLES **D****V** 24
Black Truffle Sauce

SOUS VIDE FRENCH FREE-RANGE YELLOW CHICKEN BREAST **D** 32
Celeriac Mousseline, Sauteed Edamame Beans and Corn, Pepper Coulis Reduction

BRAISED BEEF CHEEK **D****A** 39
Garlic Pomme Puree, Roasted Heirloom Carrots, Bordelaise

HAND-CUT WAGYU BEEF BURGER **D****G** 39
Comté Cheese, Home-made Coleslaw and French Fries

NORWEGIAN SALMON FILLET **D** 38
Cauliflower Puree, Grilled Endives, Balsamic Reduction

BLACK COD FILLET À LA PLANCHA **D****A****G** 48
Saffron Pearl Couscous, Clams, Shrimps, Squid

PAN-SEARED HOKKAIDO SCALLOPS **D****A****G** 39
Cauliflower, Capers, Croutons and Brown Butter Sauce

AUSTRALIAN BEEF LASAGNA BOLOGNESE **D****A****G** 26
Parmesan and Mozzarella Gratin

PUMPKIN RISOTTO **D****A****V** 22
Pumpkin Puree, Roasted Pumpkin, Parmesan Tuile

CHARCOAL GRILL

TOMAHAWK (1kg, serves 2-4) **D** 188
350-Day Grain-Fed Australian Wagyu Beef MB4
(Waiting time of 30 minutes)

TENDERLOIN (200g) **D** 58
Hormone/Antibiotic-Free Grass-Fed Australian Black Angus Beef

RIBEYE STEAK (300g) **D** 58
120-Day Grain-Fed Australian Black Angus Beef

NEW YORK STRIPLIN (250g) **D** 58
100-Day Corn-Fed USDA Prime Beef

AUSTRALIAN LAMB SADDLE (250g) **D** 58
Grass-fed from Western Australia

SLOW-GRILLED IBÉRICO PORK CHOP (200g) **D****P** 39
From Salamanca, Spain

ALL ABOUT BEEF **D** 108 (serves 1-2) / 148 (serves 3-4)
Tenderloin, Ribeye Steak and Striploin

TRIPLE CUT **D****P** 88 (serves 2-3)
Yellow Chicken Breast, Lamb Saddle and Pork Loin

ENHANCE YOUR SELECTION WITH SEARED FOIE GRAS 25
Choice of Sauce: Béarnaise **D****A****V** Peppercorn **D****A** Natural Jus **D**

SIDES

GREEN SALAD WITH MUSTARD-BALSAMIC VINAIGRETTE **V** 10

FRIED POTATO NOISETTE BALLS **D****G****V** 10

TRUFFLED MASHED POTATOES **D****V** 12

HOMEMADE RATATOUILLE **V** 10

SAUTÉED MUSHROOMS **D****V** 10

GREEN ASPARAGUS (STEAMED/GRILLED) **V** 12

SEASONAL VEGETABLES PERSILLADE **D****V** 10

PÂTISSERIE

BANANA TARTE TATIN **D****G****V** 16
Coconut Sherbet, Passion Fruti Espuma

SALTY CHOCOLATE RUM-RAISIN **N****D****A****G** 16
Li Chu 64% Chocolate, Sea Salt Caramel, Rum-infused Raisin, Cocoa Nib Ice Cream

FOREST FRUIT PAVLOVA **N****D** 16
Lemon Curd, Raspberry Emulsion

DECONSTRUCTED TIRAMISU **D****A****G** 16
Mascarpone Espuma, Sponge Fingers with Coffee Kahlua, Coffee Jelly and Espresso Ice Cream

VANILLA CRÈME BRÛLÉE **N****D****G** 16
Clementine, Sudachi Sherbet

72% SINGLE ORIGIN VENEZUELA SOUFFLÉ **D****G** 22
Chocolate Ice Cream, Vanilla Sauce, Peach and Strawberry Compote

SEASONAL FRUIT PLATTER **V** 14
Calamansi Jello, Passionfruit Sherbet

HOMEMADE ICE CREAM AND SORBET **N****D****G****V**
Single 6 / Double 10 / Triple 14
Please speak with our service team for more information on the available flavours.

Chef's Signature

N Contains Nuts **D** Contains Dairy **A** Contains Alcohol **G** Contains Gluten **V** Vegetarian **P** Contains Pork

All prices are subject to 10% service charge and prevailing government taxes.