

## 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

**HAND-CUT BEEF TENDERLOIN TARTARE** **G** 24  
Romaine Lettuce, Grilled Sourdough Bread

**DUCK FOIE GRAS TERRINE** **D****A****G** 30  
Spicy Apple-Grape Condiment and Toasted Brioche

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

**HOKKAIDO SCALLOP CEVICHE** 28  
Avruga Caviar, Lemon-Chilli Dressing

**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 25  
With Teppanyaki-Grilled Shrimps 28

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

**BURRATINA CHEESE** **N****D****V** 22 (regular) / 28 (large)  
Heirloom Tomatoes

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

## SOUPS

**FRENCH ONION SOUP** **D****A****G** 20  
Gruyère Gratin

**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** 26  
Mushrooms, Cherry Tomatoes, Mozzarella di Bufala and Parmesan

**TUNA AND PESTO** **N****D****G** 28  
Bell Peppers, Tomato Marmalade, Mozzarella di Bufala

**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.  
A gluten-free option is available upon request.*

## FROM THE PAN

**BLACK TRUFFLE RISOTTO** **D****A****V** 30  
Truffle Jus, Parmesan Tuile and Chervil Cress

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

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

**FRENCH FREE-RANGE YELLOW CHICKEN BREAST  
À LA BASQUAISE** **D** 34  
Basmati Pilaf Rice

**BRAISED BEEF CHEEK** **D****A** 40  
Carrot Mouseline, Seasonal Vegetables and Red Wine Reduction

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

**TASMANIAN SALMON FILLET À LA PLANCHA** **D** 48  
Grapefruit Hollandaise and Seasonal Vegetables

**EUROPEAN SEA BASS FILLET** **D****A** 40  
Crushed Herb Potatoes, Tomato Mushroom Sauce

**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

**GRATINATED SPINACH AND RICOTTA CANNELLONI** **D****G****V** 22  
Napolitana Sauce

**BEEF ROSSINI** **D****G** 69  
Mashed Potatoes, Asparagus and Truffle Sauce

## 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 STRIPLOIN** (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

**LYONNAISE POTATOES** **D****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

**CHOCOLATE MILLE FEUILLE** **D****G****V** 24  
Single origin 72% Crème Pâtissière, Pear Sherbet and Vanilla Poached Pear

**SALTY CHOCOLATE RUM-RAISIN** **N****D****A****G** 18  
Li Chu 64% Chocolate, Sea Salt Caramel, Rum-infused Raisin, Cocoa Nib Ice Cream

**CHURROS** **N****D****G****V** 16  
Warm Orange Gianduja Sauce, Homemade Raspberry Confit, Cinnamon Ice Cream

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

**YUZU-CITRUS COMBINATION** **N****D****G** 16  
Yuzu Curd, Lemon Sablé, Orange Reduction and Yuzu Sorbet

**VANILLA MACADAMIA SOUFFLÉ** **N****D****G****V** 20  
Mandarin Basil Sorbet, Orange Compote  
(Waiting time of 30 minutes)

**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.