

## CHARCUTERIE & CHEESE ROOM

### ASH & ELM PLATTER **P** 25 (regular) / 45 (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** 25 (regular) / 45 (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

### FESTIVE PLATTER **N****D****P** 48

Nocetta Hazelnut Salami, Grain-fed Smoked Kurobuta Black Forest Ham, House-cured Smoked Beef Pastrami, Pâté en Croûte and Beetroot and Dill Cured Salmon

### 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 **G** 36

Rye Bread

## SALADS

### CLASSIC CAESAR **D****G****P** 19

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

### BURRATINA CHEESE **N****D****V** 19 (regular) / 26 (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** 18

Gruyère Gratin

### BOSTON LOBSTER BISQUE **D****A** 21

Cognac and Coral Cream

### CHESTNUT VELOUTÉ **N****D** 22

Truffle, Fennel, Smoked Duck Breast and Cream

ASH  
&  
ELM

## WOOD-FIRED FLATBREADS

### HONEY HAM AND SPINACH **N****D****P** 28

Pumpkin, Nutmeg, Mushroom, Spinach, Parmesan and Onion

### PROSCIUTTO AND ARUGULA **D****G****P** 26

Mushrooms, Cherry Tomatoes, Mozzarella di Bufala and Parmesan

### TUNA AND PESTO **N****D****G** 26

Bell Peppers, Tomato Marmalade, Mozzarella di Bufala

### GARDEN VEGETABLE **D****G****V** 22

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

### ROSETTE RISOTTO **D****V** 26

Acquerello Rice, Basil, Vine-ripened Tomatoes and Winter Asparagus

### SEAFOOD LINGUINI **D****A****G** 32

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** 32

Basmati Pilaf Rice

### BRAISED BEEF CHEEK **D****A** 39

Carrot Mousseline, 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

### STEAMED COD FISH **D****A** 40

Winter Truffle Cream Sauce and Potatoes

### PAN-SEARED HOKKAIDO SCALLOPS **D****A****G** 39

Cauliflower, Capers, Croutons and Brown Butter Sauce

### AUSTRALIAN BEEF LASAGNA BOLOGNESE **D****A****G** 25

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 **D** 188

350-Day Grain-Fed Australian Wagyu Beef MB4  
(Waiting time of 30 minutes)

### TENDERLOIN **D** 58

Hormone/Antibiotic-Free Grass-Fed Australian Black Angus Beef

### RIBEYE STEAK **D** 58

120-Day Grain-Fed Australian Black Angus Beef

### NEW YORK STRIPLOIN **D** 58

100-Day Corn-Fed USDA Prime Beef

### AUSTRALIAN LAMB SADDLE **D** 58

Grass-fed from Western Australia

### SLOW-GRILLED IBÉRICO PORK CHOP **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

### FLAMBÉED RED CABBAGE, BRUSSEL SPROUTS AND BACON **N****A****P** 12

## PÂTISSERIE

### MONT BLANC **N****D****A****G** 18

Chestnut Rum Cream, Hazelnut Meringue, Speculoos Tart, White Chocolate Chantilly and Chestnut Ice Cream

### SALTY CHOCOLATE RUM-RAISIN **N****D****A****G** 16

Li Chu 64% Chocolate, Sea Salt Caramel, Rum-infused Raisin, Cocoa Nib Ice Cream

### FRAISIER BELL **N****D****A****G** 18

Milk Chocolate Whipped Ganache, Strawberry Mousse, Almond Moelleux Biscuit, Crème Fraîche and Lemon Ice Cream

### DECONSTRUCTED TIRAMISU **D****A****G** 14

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** 18

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.*

 Festive Specials

**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.*