

APPETIZER

*Arugula Salad with
Jamon Iberico, Sautéed Mushrooms & Aged Parmesan, Black Pepper Dressing*
\$24

*Variation of Vegetables on Pastry with
Mozzarella & Poached Egg, Roasted Pine-nuts & Baby Spinach, Aged Balsamic*
\$18

*Carpaccio of Hokkaido Scallops with
Black Truffle Vinaigrette & Mesclun Salad*
\$30

*Warm Salad of Fresh Mud Crab with
Crab Roe Emulsion & Endive*
\$28

*Grilled Yellow-fin Tuna with
Quail's Egg, Baby Romaine, Confit of Tomatoes & Bell peppers, Anchovy-Olive Dressing*
\$22

*Pan-Fried Duck Liver with
Dried Fruit Compote, Ginger Sauce & Mesclun Salad, Hazelnut Dressing*
\$26

SOUP

Vegetable & Sun-dried Tomato Broth with Pesto
\$10

Butter-nut Pumpkin Soup with Aged Parmesan
\$12

MAIN COURSE

*Pan-Fried French Sea bass with
Baby Spinach Salad, Artichokes & Tomato Butter Sauce*
\$42

*Maine Lobster Pasta with
Lobster Oil & Japanese Seaweed*
\$52

*Medley of Seafood with
Bouillabaisse Sauce, Rouille & Garlic Croutons*
\$48

*Vegetable Risotto with
Sautéed Hokkaido Scallops & Squid, Ink Sauce*
\$28

*Variation of Kurobuta Pork;
Pan-Roasted Tenderloin with Fava Beans & Bacon Cream,
Confit of Jowl with Watercress & Black Pepper Sauce,
Braised Belly in Soy & Mirin*
\$42

*Grilled Veal Rack with
Sautéed Sweetbreads & Morel Cream Sauce, Sautéed Vegetables & Veal Jus Reduction*
\$38

*Pan-Roasted Baby Lamb Rack with
Aubergine, Comte, Mushrooms & Parma Ham, Szechuan Pepper Sauce*
\$45

*Grilled U.S Prime Sirloin with
Sauteed Vegetables, Onion Jus*
\$48

Prices are subject to prevailing government taxes & 10% service charge

DESSERT

Chocolate Tart with Soy Tuile & Blood Orange Puree
\$12

Caramelized Banana Crepe with Maple-Walnut Ice-cream
\$14

Berries & Brandied Cherry Cake
\$14

Baked Chocolate with Caramelized Walnuts & Vanilla Ice-cream, Cherry Puree
(Preparation Time: 15mins)
\$16

Coffee Soufflé with Chocolate Ice-cream
(Preparation Time: 15mins)
\$16

French Farm Cheese Selection from Ceneri
\$18

DIGESTIF

<i>Domaine de Durban, Muscat de Beaumes de Venise 06</i>	\$16
<i>Taylor's Port Late Bottled Vintage 03</i>	\$16
<i>Remy Martin VSOP</i>	\$18
<i>Macallan 18 Yrs</i>	\$38
<i>Martell Cordon Bleu</i>	\$38

COFFEE

<i>Macchiato</i>	\$5
<i>Espresso</i>	\$5
<i>Dbl Espresso</i>	\$7
<i>Regular Coffee</i>	\$6
<i>Flat White</i>	\$7
<i>Cappuccino</i>	\$7
<i>Latte</i>	\$7
<i>Iced Coffee</i>	\$7
<i>Affogato</i>	\$15
<i>Additional Shot</i>	\$2

INFUSIONS

<i>Chamomile</i>	\$6
<i>Rooibos</i>	\$6
<i>Mint</i>	\$6
<i>Jasmine</i>	\$6
<i>Darjeeling</i>	\$6
<i>Earl Grey</i>	\$6
<i>Assam (English Breakfast)</i>	\$6
<i>Green Tea</i>	\$6
<i>Iced Tea</i>	\$6
<i>Iced Peach Tea</i>	\$

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