

## **APPETIZER**

*Arugula Salad with  
Baked Portobello & Sun-dried Tomatoes, Garlic Croutons & Balsamic Dressing*  
\$22

*Tartare of Scottish Loch Duart Salmon with  
White Truffle & Soy Dressing, Yellow Frisee & Caviar*  
\$36

*Seared Hokkaido Scallops with  
Bottarga, Tomato Concasse & Mesclun Salad*  
\$28

*Pan-Roasted Mud Crab Cake with  
Black Pepper Dressing, Salad of Baby Romaine with Anchovy Mayonnaise*  
\$34

*Pan-Fried Duck Liver with  
Port Reduction & Grapes, Mesclun Salad & Herbed Pastry*  
\$34

## **SOUP**

*Vegetable & Bacon Broth with  
Fresh Herbs*  
\$14

*Wild Mushroom Soup with  
White Truffle Cream*  
\$16

## MAIN COURSE

*Pan-Fried French Sea bass with  
Sautéed Vegetables with Cherry Tomatoes & Capers, Parmesan Risotto*  
\$48

*Maine Lobster Pasta with  
Lobster Oil & Japanese Seaweed*  
\$58

*Bouillabaisse;  
Traditional French Seafood Stew of Seasonal Fish, Prawns, Langoustine, Scallops & Lobster*  
\$54

*Spatchcock: Roasted Breast & Leg Confit with  
Saffron & Preserved Lemon Butter Sauce, Caramelized Onions*  
\$36

*Pan-Roasted Breast of Challans Duck with  
Black Truffle Sauce & Sautéed Broccolini*  
\$62

*Duo of Kurobuta Pork;  
Pan-Roasted Rack with Sautéed Cherry Tomatoes with Chorizo,  
Braised Belly with Mirin & Rice Vinegar Reduction*  
\$52

*Grilled U.S Angus Rib-eye with  
Pearl Onion Sauce & Parsley Butter*  
\$56

*Pan-Seared Australian Wagyu Rib-eye (Marbling 8+) with  
Red Wine sauce*  
\$100

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

## **DESSERT**

*Earl Grey Iced Parfait with Coconut Sago & Shortbread*  
\$16

*Apple & Raisin Tart with Maple-Walnut Ice-cream*  
\$16

*Banana Cake with Raisin Sauce, Vanilla Ice-cream with Dark Rum*  
\$18

*Baked Chocolate with Maple-Walnut Ice-cream*  
*(Preparation Time: 15mins)*  
\$20

*Chocolate Soufflé with Kirsch-infused Vanilla Sauce*  
*(Preparation Time: 15mins)*  
\$20

*French Farm Cheese Selection from Ceneri*  
\$24

## **DIGESTIF**

<i>Domaine de Durban, Muscat de Beaumes de Venise 04</i>	\$14
<i>Taylor's Port Late Bottled Vintage 00</i>	\$14
<i>Remy Martin VSOP</i>	\$14
<i>Macallan 18 Yrs</i>	\$24
<i>Martell Cordon Bleu</i>	\$26

## **COFFEE**

<i>Espresso</i>	\$4
<i>Dbl Espresso</i>	\$6
<i>Regular Coffee</i>	\$5
<i>Flat White</i>	\$6
<i>Cappuccino</i>	\$6
<i>Latte Macchiato</i>	\$6
<i>Iced Coffee</i>	\$6
<i>Additional Shot</i>	\$2

## **INFUSIONS**

<i>Lavender</i>	\$5
<i>Chamomile</i>	\$5
<i>Mint</i>	\$5
<i>Jasmine</i>	\$5
<i>Darjeeling</i>	\$5
<i>Earl Grey</i>	\$5
<i>Assam (English Breakfast)</i>	\$5
<i>Green Tea</i>	\$5

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