

DINNER

A LA CARTE SIGNATURES

APPETIZER

Braised Octopus, Grilled Onion
Salad, Roasted Hazelnut, Basil
\$19

FISH

Steamed Mediterranean Seabream
Broccolis, Salted Lemon Paste, Black
Olive Powder
\$26

MEAT

Striploin Beef, Banana Shallot
Papillote, Tarragon Coulis, Dry
Capers and Anchovy
\$29

SHARING SIGNATURE

500g Pork Belly Marinade with
Beetroot, Beetroot Braised with
Lemon and Rosemary
\$38

DESSERT

Macaron, Black Colombian
Coffee Jelly, Speculoos Cream,
Cocoa Sorbet
\$11

CHEESE

Saint Marcelin Served Warm or Cold
\$18

Saint Felicien Served Warm or Cold
\$28

Cheese Platter Selection
\$32

LAISSEZ-VOUS ALLER

DISCOVERY MENU

4-COURSE \$68++

6-COURSE \$98++

APPETIZER

Crab Meat Roll in Cai Sim leaf, Cucumber
Jelly, Matricaire Dressing
\$16

Smoked Raw Foie Gras, Water Cress
Juice, Green Apple Skin and Radish
Salad, Achillee Mille Feuilles
\$18

FISH

Sauteed Squid, Squid Ink Gnocchi, Parsley
Juice, Burned Bacon Oil, Prawn Reduction
\$22

Pan Seared Barramundi, Cream Corn,
Grilled Baby Corn, Melisse
\$26

MEAT

Braised Lamb Leg Marinade with Ortie,
Baked Cauliflower, Ortie Lamb Jus,
Smoked Cream
\$28

Roasted Quail, Pumpkins, Serpolet,
Shimeji Pickles
\$32

DESSERT

Kiwi, Tarragon, Coconut Panna Cotta
\$12

Calamansi Sorbet, Lemon Cream, Brittany
Sable Crumble
\$12