

Hors d'Oeuvre

<i>Gratin onion, parmesan, black pepper</i>	18
<i>Root vegetable, honey vinaigrette, xérès</i>	18
<i>Tomato “Belle vue”, Iberico de Bellota ham</i>	18
<i>Bonbon of Comté cheese, grilled smoked Alsace bacon</i>	25
<i>Roasted Bone marrow, forestiere</i>	25
<i>Langoustine meunière, garlic, lemon</i>	28
<i>Carpaccio of Japanese Omi beef, Tartare style, crispy potato</i>	35

Spécialité aux Caviar

<i>Cold Angel hair pasta, Oscietra caviar</i>	60
<i>Grilled egg, Oscietra caviar, light crème</i>	65
<i>Carpaccio of langoustine, Oscietra caviar, champagne vinaigrette</i>	68

Soupes

<i>Onion soup</i>	25
<i>Seafood consommé</i>	35
<i>Truffle soup with pumpkin Veloutè, sabayon</i>	45

Poissons & Crustacés

<i>Roasted Carabinero gambas, tomato flavoured rice, chili Monte Poro</i>	55
<i>An array of wild caught fishes</i>	

Féculents

<i>Seasonal French mushroom flavoured rice, quail egg sunny side up</i>	28
<i>Squid ink flavoured rice, grilled abalone</i>	38
<i>Warm Angel hair pasta, sakura prawns, Nantua sauce</i>	38
<i>Coquille pasta, pork belly, light truffle cream sauce</i>	45

Viandes

<i>Roasted smoked pigeon, apicius</i>	70
<i>Roasted rack of black pig, gratin potato, forestiere</i>	75
<i>Dry aged Entrecôte, confit of shallot, bordelaise sauce</i>	85
<i>Roasted suckling pig, Kriek beer sauce, confit of date, lemon (serves 2 persons, order in advance)</i>	85p.p.
<i>21 days Dry aged Côte de Boeuf, black pepper, salad, roasted potato, “flambé sous vos yeux” (serves 2 persons)</i>	125p.p.

Fromage

Plateau of French farm cheeses 30

Sucrierie

Bavarois earl grey, salted butter caramel 15

Fresh fruits, seasonal 20

Fine apple tart “à la dragée”, Havana rum raisin ice-cream 25

Valrhona’s Manjari chocolate fondant, ice cream 25

Warm soufflé, daily flavours 25

Crêpe Suzette, “flambé sous vos yeux” 35

*Jubilee of seasonal fruit, vanilla crème, “flambé sous vos yeux”
(minimum 2 persons)* 30p.p.

Douceurs

Cappuccino, white truffle 15

French coffee, Grand Marnier , “flambé sous vos yeux” 25

Irish coffee, Irish whisky, “flambé sous vos yeux” 25

Kopi Luwak 25

Degustation Menu starts from SGD 250++ per person

à la carte