

GOURMET PIZZA

PROSCIUTTO PIZZA

Prosciutto, rosemary, buffalo mozzarella, truffle oil, arugula and pecorino **23**

TANDOORI CHICKEN PIZZA

Tandoori chicken, butter chicken sauce, mushroom and sweet red onion **23**

HOME-STYLE GOURMET MARGARITA

Roma tomatoes, torn basil, fresh and shredded mozzarella and extra virgin olive oil **23**

GRILL

Our grill items embrace the value of quality over quantity, as we source for aged meats from international farms.

All steaks are garnished with seasonal baby vegetables, truffle celeriac mousseline, french shallot and black garlic.

All items are served your choice of sauce; Shiraz jus, red wine reduction with truffle oil, café de Paris butter or three peppercorn cream.

250 GRAM GRASS FED, CENTRE CUT AUSTRALIAN BLACK ANGUS SIRLOIN **46**

250 GRAM AUSTRALIAN WAGYU SIRLOIN MARBLE SCORE 5 PLUS (recommended level of doneness: medium rare) **58**

200 GRAM 150-DAY AGED, GRASS FED, CENTRE CUT AUSTRALIAN TENDERLOIN (recommended level of doneness: medium rare) **52**

ASIAN FLAVOURS

THAI GREEN CURRY WITH CHICKEN

Served with fragrant jasmine rice and Asian salad..... **26**

BUTTER CHICKEN

Chicken simmered in fragrant creamy tomato sauce served with steamed basmati rice, naan bread and chutney **25**

PANEER BUTTER MASALA

Indian cottage cheese curry in a mild creamy tomato gravy served with steamed basmati rice, naan bread, mango pickle and papadum..... **25**

PRAWN NOODLE SOUP

Giant king prawns, 12-hour slow-cooked kurobuta pork and crispy shallots in oil and a choice of bee hoon, egg or flat rice noodles..... **25**

CHAR KWAY TEOW

Wok-fried flat rice noodles with seafood, cockles, chinese pork sausage and bean sprouts **24**

SINGAPORE LUXE-SA WITH MAINE LOBSTER

Lobster, cockles, fish cake, bean sprouts, rice noodles in coconut gravy..... **29**

HAINANESE CHICKEN RICE

Hainanese-style poached chicken, chilli sauce, ginger sauce, dark soya sauce, served with fragrant chicken rice ... **25**

NASI GORENG KAMPUNG

Fragrant fried rice with seafood, chicken satay, fried egg, acar, served with crackers **24**

WANTON NOODLE SOUP

Served with pork and shrimp dumplings (12 pieces), egg noodles and choy sum **24**

MAINS

FISH AND CHIPS

Today's catch of beer battered reef fish, fries, tartare lemon sauce and a house salad on the side **23**

CHICKEN PARMIGIANA

Chicken breast coated in parmesan and herb crumb, shallow fried, topped with tomato ragout and mozzarella, served with crunchy fries and a house salad on the side **22**

CRISPY SKIN LEMON SMEARED NORWEGIAN SALMON AND CRYSTAL BAY SWEET PRAWN

Artichoke cream, edamame, roasted beetroot medley, king oyster mushroom, citrus quinoa, burnt tangelo and saffron sauce **36**

MARINATED ALASKAN BLACK COD WITH SEAWEED ASH

Creamy spiced butternut squash, prosciutto, asparagus, poached baby fennel, slow cooked kumato tomato, pernod & yuzu butter..... **42**

LOBSTER RISOTTO WITH BLUE SWIMMER CRAB MEAT

Carnarolli risotto cooked in lobster bisque, blue swimmer crab meat, broad beans and citrus mascarpone **30**


WILD MUSHROOM AND TRUFFLE RISOTTO

Served with pan-fried porcini and shaved parmesan..... **27**

Served with grilled free-range chicken..... **32**

PASTA

Select your choice of pasta and sauce:

Sauce: meat bolognese, amatriciana or alfredo 

Pasta: whole wheat spaghetti, penne or angel hair **22**



CHEF'S RECOMMENDATION



CONTAINS PORK



VEGETARIAN

Gluten-free options for some menu items are available upon request. Our Chefs will be delighted to assist you with any dietary requests. Please approach our servers for assistance.

Prices quoted are in Singapore dollars and subject to 10% service charge and 7% goods and services tax.

STARTERS

TRADITIONAL CAESAR SALAD

A classic Caesar salad with baby cos lettuce, candied back bacon, croutons, parmesan, white anchovies, Caesar dressing and freshly coddled free-range egg **12**
Served with grilled free-range chicken **17**

HOKKIEN POPIAH

Braised sweet turnip rolled in thin crepe with crushed peanuts and chili glaze **16**

SINGAPORE STYLE SATAY

Bite-sized chicken and beef skewers, served with peanut sauce and condiments (12 pieces) **17**

MUSHROOM VELOUTE

With truffle espuma **16**

BURGERS & SANDWICHES

SIGNATURE COUNTRY-STYLE GRILLED CIABATTA SMEARED WITH WILD BLACK GARLIC

Confit heirloom tomatoes, wild rocket, garlic chips, crumbled goat cheese and truffle oil..... **15**

PICKERING CLUB SANDWICH

Chicken breast, crispy smoked back bacon, ripe tomatoes, fried free range egg, crisp lettuce layered between toasted bread with house mayonnaise and fries **23**

AUSTRALIAN BLACK ANGUS BEEF BURGER

Premium angus patty (well done), crispy bacon, dill pickle, aioli, roma tomatoes, sliced beetroot, shredded iceberg, onion marmalade, Swiss cheese in a brioche bun served with fries **27**

DESSERTS

THE HUMBLE MERINGUE

An Eton mess of wild berries, whipped lemon curd, crème Chantilly, meringue, strawberry ice cream, red sherbet crumble and a berry jelly **15**

THE BLACK BOMB

Duet of Manjari chocolate and yuzu cremeux with a crunchy feuilletine centre. Served with pâte de fruit, lemon & lime sorbet and 24 carat gold **18**

MOULIN ROUGE

Berry mascarpone macaron, petit pistachio cake, Campari gelée, raspberry sorbet and white chocolate snow..... **16**

CHOCOHOLIC

Araguani chocolate bar, Gianduja Chantilly, peta zeta crunch, chocolate soil, hazelnut microwave sponge, maple and walnut ice cream **16**

ARTISAN CHEESE BOARD

Duo Selection **18**
Trio Selection **25**
served with muscatel grapes, quince paste, bread and crackers

FRESH FRUIT PLATTER

Seasonal sliced fruit **16**

KIDS' MENU

For children under 12 years of age
(kids' menu items include a choice of ice-cream or fruit salad for dessert)

GRILLED OR BATTERED FISH

Garden salad and chips or vegetables **15**

PASTA BOLOGNAISE

Served with garden salad **15**

GRILLED OR CRUMBED CHICKEN TENDERLOIN

Garden salad and chips or vegetables **15**

HAM AND CHEESE TOASTED SANDWICH

Garden salad and chips or vegetables **15**

MINI CHEESE BEEF BURGER

Served well done with fries on the side **15**



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