

CHEESE & CHARCUTERIE

Truffle Camembert
Comte (aged 24 month)
Fourme d'Ambert
Coppa Ham
Truffle Salami
Duck Rilette

Single Variety \$9
Platter of 3 Varieties \$26
Platter of 6 Varieties \$49

BAR BITES

Sicilian Green Olives \$8
Luncheon Chips \$8
Assorted Nuts \$8
Shrimp Paste Chicken Bites (Har Cheong Gai) \$10
Oyster Fritters (3pc) \$12
Chorizo Cheese Sausage & Mash \$12
Fries (Naked, Truffle or Mentaiko) \$12
Pork & Seafood Bite (Hei Zou) \$14

SEAFOOD

Crab Wonton & Spicy Vinaigrette \$12
Blue Swimmer Crab, Prawn, Cuttlefish, Lemongrass, Garlic, Ginger & Black Vinegar
Seafood Egg Drop Soup \$18
Chicken Broth, Fish Maw, Crab Meat, Bamboo Pith, Egg & White Truffle Oil
Laksa Mussels \$18
Chilean Mussels & Nyona Laksa
Otah Hamachi Collar \$20
Muah Otah, Japanese Yellowtail Collar, Sambal Belachan & Calamansi
Curry Tiger Prawn \$24
Live Tiger Prawns, Coconut Curry & Curry Leaf Dust
Garlic Sotong \$24
Garlic Puree, Seafood Broth, Squid Ink, Garlic Chip & Dried Seaweed
Seafood Fritters (For 2-4) \$69
Icelandic Cod, Squid, Tiger Prawn, Oyster, Sea Scallops, Mentaiko Fries & Truffle Relish



The Wine & Gourmet Friends

MEATLESS

(L) Baked Cauliflower \$15
Coconut Curry, Pumpkin Seed & Parmesan
(L) Momotaro Tomato \$15
Pickled Tomato, Stracciatella cheese, White Corn & Basil
(O) Grilled Romaine Lettuce \$15
Pumpkin Seed, Almond Silvers & Sesame Ginger Dressing
(V) Truffle Flatbread \$18
Wholemeal Flatbread, Truffle Salsa, Porcini & Summer Truffle

V - Vegan | L - Lacto-Vegetarian | O - Ovo-Vegetarian

MEAT

Truffle Chicken with Foie Gras \$28
Truffle Mash, Free Range Chicken & Foie Gras Jus
Abalone in Chicken Broth \$18
Free Range Chicken, Abalone, Cordyceps, Dates, Wolfberry & JinHua Ham
Duck Magret \$18
Moullard Duck Breast, Orange & Sauce Bordelaise
Roast Pork Belly \$24
Antibiotic Free. No Added Hormones. Served with Achar
Rendang Lamb Shank \$26
Australia Lamb Shank & Quinoa
Steaks
Free Range. No Added Hormones. Antibiotic Free.
Steak Sampler (For 4-6) \$168/Set
Rosedale Ruby Pure Australian Grainfed Beef
Flank (200g-300g) \$12/100g
Bone-in Ribeye (500g-600g) \$14/100g
Striploin (250g-350g) \$16/100g
Mayura Platinum Chocolate Fed Wagyu
Hanging Tender (Onglet) (250g-350g) \$19/100g

GRAIN & NOODLE

Foie Gras Lotus Leaf Rice \$18
Japanese Rice, Foie Gras, Porcini, Chinese X.O. Pork Sausage & Lotus Chip
Iberico "Bah Kut Teh" Risotto \$22
Multigrain, Spanish Iberico Pork Ribs & Crispy Enoki
"Hae Bee Hiam" Linguine \$26
Spicy Dried Shrimps Sambal, Tiger Prawns & Sea Scallops
X.O Sauce Abalone Capellini \$28
Baby Abalone, Superior Stock & X.O. Sauce
Truffle & Porcini Capellini \$28
Jamon Iberico Bits, Summer Truffle, Porcini, Egg & Parmesan
Saffron Lobster Linguine (For 2) \$78
Boston Lobster, Tomato Sauce, Iranian Saffron, Lobster Stock, Sea Scallops & Chilli Padi

SWEETS

Teh "C" \$8
Tea Ice-cream, Popping Candy & Crunchy Chocolate Pearls
"Kaya Toast" \$12
Cinnamon Butter Toast, Kaya Anglaise & Guatemala Coffee Ice Cream
Choconana \$12
Banana Cake, Burnt Caramel Chocolate Sauce & Coconut Ice-Cream
Mango Cheesecake \$12
Pickled Mango & Almond Croquant

AUGUST SPECIALS

Tajima Wagyu Striploin (Limited Quantity) \$68
Australia Wagyu MS9, Soy Glaze & Garlic Chip
"Chilli Crab" Linguine \$28
Sea Scallops, Blue Swimmer Crab, Lobster Broth & Chilli Crab Sauce
Garlic Pork Salad \$12
Soy Braised Pork Belly, Spicy Vinaigrette, Garlic Chips & Cucumber
Truffle Flatbread \$9
With Purchase of any Bottled wine above \$60

HOUSE POUR

Pilsner or Porter
Locally Brewed Craft Beer, Unfiltered & Unpasteurized
330ml \$6
500ml (Full Pint) \$9
Bottled Peroni Beer (330ml) \$6
Wine by Glass \$6
Sparkling – "Luna" Methode Traditional
White – Marlborough Sauvignon Blanc
Rosé – Blue Pyrenees Pinot Rosé
Red – Coast 2 Coast Shiraz Cabernet
Sweet – Beppe Marino Moscato
TWGF Sangria (Carafe) \$48
Ginger Ale, Fresh Fruits & White Wine

NON – ALCOHOLIC BEVERAGES

Nespresso Coffee
Ristretto / Espresso / Lungo \$2
Cappuccino / Latte \$3
Ice +\$1 | Milk +\$1 | Extra Shot +\$1 | Decaf +\$1
Premium Tea \$8
Chamomile / Earl Grey / British Breakfast
Children Wine (Non-alcoholic) \$9
Chardonnay / Merlot / Cabernet Sauvignon Rosé
Natural Mineral Water \$5
750ml (Sparkling or Still)
Soda \$3
Coke / Coke Zero / Sprite / Tonic Water

A ROUND OF BEER FOR THE KITCHEN STAFF \$10

The Chefs work hard all day making your food,
So if you liked what you had and want to say thanks to our kitchen staff, this is how you can do it