

FISH POOL

IN COLLABORATION WITH
LOUIS ROEDERER

• OYSTER •

Oyster Platter, Chef's Selection (6 pieces)	48
Oyster Platter, Chef's Selection (12 pieces)	88

Served with mignonette, spicy sauce

• CAVIAR •

STURIA, AQUITAINE CAVIAR FROM FRANCE
MADE WITH PURE SALT

"Vintage" 15 gr. <i>One to Four Months Aged (Serves 1)</i>	82
"Oscietra" 15 gr. <i>One to Four Months Aged (Serves 1)</i>	99
"Primeur" 15 gr. <i>Less Than Four Weeks Aged (Serves 1)</i>	112
"Oscietra" 100 gr. <i>One to Four Months Aged (Serves 6)</i>	660

*Served with plain or tomato and basil blinis,
egg sour cream and warm La Ratte baby potato*

• KINGLAS •

THE CENTRE CUT TAKEN FROM THE
CROWN OF A CLASSIC SMOKED SALMON
FROM SCOTLAND

Kinglas Fillet <i>Cranberry, Raisin Crackers, Sour Cream Sauce</i>	42
Beetroot Kinglas Fillet <i>Tomato, Basil Blinis, Avocado Espuma Served with French Butter</i>	47

• LIGHT BITES •

Brillant Savarin <i>Truffle Honey and Cranberry Raisin Crackers</i>	29
Iberico Bellota <i>Marinated Olives and Grissini Sticks</i>	36

*All prices are in Singapore dollars and subject to
10% service charge and prevailing government taxes.*