

Prix-Fixe Lunch

2 Course - \$53 / 3 Course - \$58

Coffee or Tea

MAG'S

Starters

Crab	Melon Confit, Trout Roe
Burrata	Tomato Pulp, Olive Soil
Scallops	Sweet Corn Veloute, Black Forest Ham Crisp With Caviar additional \$12
Carpaccio	Wagyu, Truffles, Parmesan Shaving, Shoyu Dressing
Foie Gras	Terrine, Apple Compote, Port & Cognac
Charcuterie	Jamon Serrano, Air Dried Beef, Duck Rillettes (for 2)

Mains

Tartare	Beef, French Fries
Beef	Tenderloin, Mashed Potatoes, Buttered Spinach, Veal Jus
Lamb	Shoulder, Braised, Celeriac Puree, Root Vegetables
Pork	Belly, Confit, Parsnip Puree, Rhubarb Chutney, Edamame Bean, Sage Jus
Cod	Braised Endive, Fennel Jus
Risotto	Boston Lobster, Asparagus, Sage Brown Butter

Desserts

Chocolate	Fondant, Vanilla Ice Cream
Chocolate	Mousse Tart, Smoked Caramel, Hazelnut Ice Cream
Vanilla	Panna Cotta, Summer Berries
Affogato	Vanilla Ice Cream, Espresso, with Amaretto, additional \$8
Cheese	Selection of farmed cheese (a la carte)

ALL PRICES ARE SUBJECT TO GST AND SERVICE CHARGE

Sides

Mashed Potatoes	\$12
Sautéed Vegetables	\$10
Mesclun Salad	\$8

Sharing Platters *(available for lunch & dinner)*

Pepper Steak Rib-eye (300g)	\$58
Meat Platter (Tenderloin, Rib-eye, Pork Belly)	\$108

Sharing Platters *(3 days advance notice)*

Whole Duckling braised with olives (Serves 2-3 persons)	\$98
Black Angus Prime Rib	\$14.80/100g
Wagyu Tomahawk	\$16/100g
Razor Clams Saffron & Pernod Broth	market price
Roast Suckling Pig (4-5kg)	\$278

Pre-Dinner Menu *(5pm – 8pm)*

French Fries	\$7
Serrano Ham (60g)	\$16
Grilled Chorizo	\$12
Beef Board	\$38
Potato Croquette	\$8

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FOR RESERVATION PLEASE CALL 6438 3836 OR 9152 3367

Dinner Menu

MAG'S

À la Carte

Starters

Crab	Melon Confit, Trout Roe	\$22
Burrata	Tomato Pulp, Olive Soil	\$18
Scallops	Sweet Corn Veloute, Black Forest Ham Crisp With Caviar (supplement \$12)	\$24
Carpaccio	Wagyu, Truffles, Parmesan Shaving, Shoyu Dressing	\$26
Foie Gras	Terrine, Apple Compote, Port & Cognac	\$28
Charcuterie	Jamon Serrano, Air Dried Beef, Duck Rillettes (for 2)	\$35

Mains

Tartare	Beef, French Fries	\$38
Beef	Tenderloin, Mashed Potatoes, Buttered Spinach, Veal Jus	\$42
Lamb	Shoulder, Braised, Celeriac Puree, Root Vegetables	\$38
Pork	Belly, Confit, Parsnip Puree, Rhubarb Chutney, Edamame Bean, Sage Jus	\$38
Cod	Braised Endive, Fennel Jus	\$42
Risotto	Boston Lobster, Asparagus, Sage Brown Butter	\$44

Desserts

Chocolate	Fondant, Vanilla Ice Cream	\$14
Chocolate	Mousse Tart, Smoked Caramel, Hazelnut Ice Cream	\$15
Vanilla	Panna Cotta, Summer Berries	\$12
Affogato	Vanilla Ice Cream, Espresso, Amaretto	\$18
Cheese	Selection of farmed cheese (for 1)	\$20
	Selection of farmed cheese (for 2)	\$35

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MAG'S

Degustation

\$118

BOTAN EBI

marinated, cauliflower veloute, ikura

OCTOPUS

Grilled, seaweed tartare, pickled radish

JAPANESE SEA BREAM

butter poached, saffron pernod

BEEF TENDERLOIN

pomme puree, wilted baby spinach, veal jus

CARAMEL TART

hazelnut praline mousse, macadamia nuts, vanilla ice cream

Our Chef's Seasonal Degustation menu is also available from \$138, depending on what's freshest from the markets. Please ask our service staff.

MAG'S

Degustation

\$118

UNI

cold soba, yuzu dashi broth

SCALLOP

confit pork belly, parsnip puree, sage jus

COD FILLET

braised endive, fennel jus

BEEF TENDERLOIN

pomme puree, wilted baby spinach, veal jus

CHOCOLATE TART

vanilla ice cream