

STARTERS

	HEIRLOOM TOMATO POMEGRANATE BURRATA SALAD with toasted baguette, roasted pepitas, sliced almond, baby spring greens and fig jam	22
	QUINOA TABBOULEH quinoa, sea salt, lemon juice, olive oil, feta cheese, garlic and mint leaves	14
	TUNA CARPACCIO with sea salt, olive oil, fried capers and lemon juice	18
	BEEF CARPACCIO with smoked cured egg yolk, onion, olive oil and lemon juice	16
	TORCHED SALMON & AVOCADO TARTARE fresh salmon, avocado topped with ikura, ginger oil, sliced crispy shallots, tempura bits and garlic chips	16
	NIÇOISE SALAD mesclun salad, cherry tomatoes, black olives, french beans, white anchovies, tuna chunks, idaho potatoes, quail eggs with basil oil	16
	CAESAR SALAD romaine lettuce, bacon bits, parmesan cheese, fried capers, garlic croutons with caesar dressing	14
	add on: grilled chicken or smoked salmon	4

SOUPS

	LOBSTER BISQUE creamy emulsion with diced lobster	16
	CLASSIC ONION SOUP beef consomme served with gratinated Gruyère crouton	14

SANDWICHES

(all sandwiches are served with a side of salad or fries)

	LE CROQUE MONSIEUR Paris ham, cheddar, parmesan and Gruyère cheese in crusty sourdough	16
	add on: two fried eggs	4
	BEAST BURGER wagyu beef patty, bacon, gorgonzola, cheddar, tomato slices, lettuce, gherkins and caramelized onions	18
	add on: one fried egg	2

PASTA / RISOTTO

	LINGUINE VONGOLE linguine pasta with white clams and white wine sauce	20
	TAGLIATELLE AL SALMONE tagliatelle pasta with salmon, cream and poached egg	18
	SPAGHETTI BOLOGNESE spaghetti pasta with beef bolognese sauce	16
	PUMPKIN RISOTTO & MUSHROOM fresh mushroom and pumpkin with creamy risotto	16

CHARCOAL GRILLED FROM THE LAND

AUSTRALIAN 30-36 MONTHS PASTURE FED ANGUS BEEF

(natural free range, antibiotic & hormone free)

STRIPLOIN	250g	34
RIB EYE	250g	36

CHICKEN/LAMB/KUROBUTA

KUROBUTA PORK CHOP	250g	36
BABY LAMB RACK		48
CHICKEN		
whole		24
half		18

FROM THE OCEAN

BARRAMUNDI PAPILOTE	250g	22
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with lemon herbs and olive oil

choice of one sauce and one side for all mains selection From The Land & From The Ocean

sauce <i>(choose one)</i>		
• red wine jus	• black pepper jus	• béarnaise
• white wine cream	• chimichurri	• blue cream cheese
sides <i>(choose one)</i>		
• mesclun salad	• onion confit	• french fries
• creamy spinach	• ratatouille	• grilled US asparagus
additional side or sauce		6

LOCAL DELIGHTS

	CRISPY PORK KNUCKLE oven-roasted pork knuckle, sesame oil scented asian flavoured sauerkraut, spicy thai nam jim sauce and sweet hoisin sauce	22	36
		<i>(half)</i>	<i>(full)</i>
	LOBSTER PORRIDGE teochew-style lobster rice porridge in crab broth, baby abalone, crispy conpoy, bonito flakes, fried shredded ginger and scallion	38	
	HOKKIEN NOODLE prawn stock braised yellow noodles and rice vermicelli, prawns, crispy baby squids, roasted pork, bean sprouts and chives	14	
	CHICKEN CLAYPOT RICE fragrant rice cooked in claypot with fresh chicken, chinese mushroom, preserved sausage and salted fish	16	
	NASI GORENG wok-fried sambal rice with prawns, chicken satay and peanut sauce, fried chicken, fried egg, achar and keropok	18	
	SINGAPORE LAKSA noodles in coconut and spicy dried shrimp broth, cherrystone clams, prawns, crispy tau pok, laksa leaves	14	
	KUROBUTA CLAYPOT RICE braised kurobuta pork belly served with soft boiled egg and bak choy	18	

COLD CUT/CHEESE

1 METER BOARD	58	
<i>selection of 5 cold cuts & 5 cheese with 1 pork pâté (50g) or 1 duck pâté (50g)</i>		
HALF METER BOARD	36	
<i>selection of 3 cold cuts & 3 cheese</i>		
<i>served with French baguette basket, olives, gherkin, crackers, dried fruits, honey, mixed nuts and pommery mustard</i>		
cold cut selection:		
• paris ham	• pork rilette	• bresaola
• parma ham	• duck rilette	• capocollo
• chambost saucisson		
cheese selection:		
• brie	• camembert	• goat cheese
• roquefort	• comté	• grana padano
• gruyère	• burrata	
add on		
• French baguette		5

HOMEMADE SWEETS

	MOLTEN CHOCOLATE CAKE made with Valrhona Guanaja 70%, mini Magnum®	15
	MOLTEN CHEESE CAKE cream cheese, Valdeón cheese	15
	THIN CRUSTED APPLE PIE cinnamon caramelized apple pie	10
	CRÈME BRULÉE a rich custard infused with Madagascar vanilla	10
	THE PROFITOLE choux pastry with vanilla ice cream and hot chocolate sauce	12
	THAI MILK TEA PUDDING thai milk tea flavoured pudding with caramelized coconut banana and evaporated milk	10
	ORH NEE BRÛLÉE yam paste with pumpkin, marmalade	12