

## STARTERS

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

## SOUPS

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

## SANDWICHES/TARTINES

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

	<b>PARMA HAM BURRATA CHEESE TARTINE</b> burrata cheese and parma ham on toasted sourdough	<b>18</b>
	<b>AVOCADO SALMON TARTINE</b> smashed avocado, herb cream cheese, fried capers and smoked salmon on toasted sourdough	<b>18</b>
	<b>HEIRLOOM TOMATO AND FETA CHEESE TARTINE</b> marinated heirloom tomato and feta cheese crumble on toasted sourdough	<b>18</b>
	<b>LE CROQUE MONSIEUR</b> Paris ham, cheddar, parmesan and Gruyère cheese in crusty sourdough	<b>16</b>
	<b>add on:</b> two fried eggs	<b>4</b>
	<b>CLUB SANDWICH</b> double decker bread with bacon, grilled chicken, cheese, fried egg, tomato slices and lettuce	<b>16</b>
	*vegetarian option available	
	<b>BEAST BURGER</b> wagyu beef patty, bacon, gorgonzola, cheddar, tomato slices, lettuce, gherkins and caramelized onions	<b>18</b>
	<b>add on:</b> one fried egg	<b>2</b>

## CHARCOAL GRILLED FROM THE LAND

### AUSTRALIAN 30-36 MONTHS PASTURE FED ANGUS BEEF

(natural free range, antibiotic & hormone free)

<b>STRIPLOIN</b>	250g	<b>34</b>
<b>RIB EYE</b>	250g	<b>36</b>

### CHICKEN/LAMB/KUROBUTA

<b>KUROBUTA PORK CHOP</b>	250g	<b>36</b>
<b>BABY LAMB RACK</b>		<b>48</b>
<b>CHICKEN</b>		
whole		<b>24</b>
half		<b>18</b>

### FROM THE OCEAN

<b>BARRAMUNDI PAPILOTTE</b>	250g	<b>22</b>
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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

<b>Sauce</b> (choose one)		
• red wine jus	• black pepper jus	• béarnaise
• white wine cream	• chimichurri	• blue cream cheese

<b>sides</b> (choose one)		
• mescun salad	• onion confit	• french fries
• creamy spinach	• ratatouille	• grilled US asparagus

additional side or sauce **6**

## LOCAL DELIGHTS

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

## COLD CUT/CHEESE

<b>1 METER BOARD</b> selection of 5 cold cuts & 5 cheese with 1 pork pâté (50g) or 1 duck pâté (50g)	<b>58</b>
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<b>HALF METER BOARD</b> selection of 3 cold cuts & 3 cheese	<b>36</b>
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served with French baguette basket, olives, gherkin, crackers, dried fruits, honey, mixed nuts and pommery mustard

<b>cold cut selection:</b>		
• paris ham	• pork rilette	• bresaola
• parma ham	• duck rilette	• capocollo
• chambost saucisson		

<b>cheese selection:</b>		
• brie	• camembert	• goat cheese
• roquefort	• comté	• grana padano
• gruyère	• burrata	

<b>add on</b>		
• French baguette		<b>5</b>

## HOMEMADE SWEETS

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