



AUGUST

CARTE BLANCHE 198 per person
Chef's surprise menu for the whole table

APPETIZERS

JOSELITO IBERICO HAM toasted bread, tomato^G 50
BEEF SANDO emmental, katsu béchamel^G 38
HUMMUS tahini cream, falafel, zahatar oil, trout roe 18
RAZOR CLAMS lime, Thai basil 28
SEAFOOD CEVICHE sea urchin, coconut 28
BEEF TARTARE classic dressing, French fries, toasted bread 65
CORN TACOS butcher's cut, spicy salsa 2pcs 26
OCTOPUS BBQ Al Pastor 31
MARRON LOBSTER BBQ satay oil 31

VEGETABLES / SIDES

TOMATO HEIRLOOM roasted veg jus, yuzu, bronze fennel^V 12
MAC & CHEESE Grana Padano^V 12
BABY SPINACH cream, lemon zest 14
CAESAR SALAD classic dressing, croutons, pork belly^{GP} 14
MASH^V 9
SWEET BABY CORN BBQ chilli mayonnaise 9
FRENCH FRIES^V 12

MAINS

FISH ON THE BONE lemon purée, sauce vierge 78
PLUMA IBERICA JOSELITO XO condiment^P 66
ANGUS GRASS-FED-28D DRY-AGED Irish John Stone
"RESERVE" BEEF limited and rare cuts
CONDIMENTS – Madagascar pepper sauce^N | Café de Paris^A | Spicy salsa | Red wine^A | Béarnaise

DESSERTS

CHEESE TROLLEY Frères Marchand, fresh and matured cheeses 28
CHOCOLATE TART hazelnut, passion fruit sorbet^{NV} 20
THIS IS NOT A CRÈME BRÛLÉE lemon sorbet, basil, orange zest^{VGF} 15
ROASTED PINEAPPLE coconut sugar, pineapple sorbet^V 14

(G) Gluten (P) Pork (N) Nuts (V) Vegetarian (A) Alcohol (Vg) Vegan

We are allergen-friendly and happy to assist you with any dietary requirements.

Our gluten-free bread is from the Whole Kitchen while our sourdough bread is baked by Starter Lab.

(MP) Market Price

All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 7% goods and service taxes