



The Wine & Gourmet Friends

Cheese & Charcuteries Single Selection 10 | Three Selections 28 | Six Selections 54

Truffle Camembert

Mild, creamy, chopped nuts & truffle spread

Coppa Ham

Delicate with a hint of natural sweetness from the pork, air dried with juniper berries and spices

Comte (Aged 24 months)

Firm & rich tasting, nutty notes, hints of crystallization, sweet savoury finish

Chorizo Iberico

Air dried Spanish pork with paprika

Gorgonzola Dolce

Soft & Creamy with a sharp tangy finish

Parma Ham Grand Reserva (aged 24 months)

Sweet, Savoury, moist & succulent, good mix of lean meat and fat for a complex round taste on the palate

Flatbread "Pizza"

"Chilli Crab"

18

Chunks of blue swimmer crab on chilli crab sauce

Truffles

18

Roasted mushrooms on truffle salsa & shaved truffles

Bar Snacks

Focaccia Bread

5

Luncheon Chips

10

Roasted Drumlets

10

Har Cheong Gai Karaage

10

Satay Chicken Nacho

15

Truffle Fries

15

Mentaiko Fries

15

Pork & Seafood Roll

15

Pasta & Rice

Foie Gras Lotus Leaf Rice

20

Seared foie gras on lotus leaf rice with Chinese sausage and dried shitake mushrooms

"Bah Kut Teh" Risotto

24

Slow cooked Spanish Iberico pork rib in herbal BKT broth, mix grains risotto & crispy dough fritters

Spicy Beef Linguine

24

Pulled beef (mix of brisket and oxtail) with a spicy tomato sauce finished with fish sauce & coriander

Crab & Uni Risotto

38

Mixed grain risotto with chunks of blue swimmer crab & sea urchin

Seafood

Clam Soup

24

Asari clams cooked in rice wine, garlic, chilli & coriander, topped with crispy shallot

Chilean Mussels

24

in chilli crab sauce, served with some mini muntou

Seafood Stew

32

Assorted seafood cooked in seafood broth with fregola

Meat

Chicken & Foie Gras

28

Free range chicken breast with seared foie gras on truffle mash & shaved truffles

Roast Pork Belly

24

Spanish Duroc pork belly, achar & honey balsamic glaze

BBQ Pork Ribs

24

Char siu inspired bbq ribs using Spanish Iberico pork ribs, cooked low and slow till fall off the bones
(Requires 20-30mins baking time)

Wagyu Steaks MS = Marbling Score

Futari Sampler (800g) 148 | Wagyu Sampler (>1.2kg) 198

Futari Skirt MS 8/9

(150-300g)

Flavourful cut, beefy, tender and lean

20/100g

Futari Flank MS 8/9

(150-300g)

Tasty cut with mild beefy flavours

22/100g

Jac Striploin MS 4/5

(200-300g)

Balance fat and beefy flavour, tender bite

28/100g

Futari Tri Tip MS 9+

(150-300g)

Well marbled, tender & juicy

24/100g

Futari Oyster Blade MS 9+

(150-300g)

Excellent marbling, tender and very juicy

30/100g

Jac Ribeye MS 4/5

(300-500g)

Well marbled and good fat distribution, tender and juicy

29/100g

Add-ons

Grilled Brocolini

15

With sour cream & parmesan cheese

Seared Foie Gras

15

With balsamic gastrique

Truffle Mash

16

With shaved truffles & spring onion

Meatless

Curry Cauliflower

15

Coconut curry infused cauliflower, slow roasted, topped with almond, pumpkin seed & parmesan

Ice Lettuce Salad

18

Sesame & ginger dressing with crispy shallots

Truffle Linguine / Risotto

26

Assorted roasted mushrooms, truffle paste topped with onsen egg & shaved truffles

Sweets

Oolong Ice-Cream

5

Oolong tea ice-cream with crumbles

Black Rice Pudding

7

Pandan infused rice, coconut and palm sugar biscuit

Mao San Wang Pudding

7

Durian Soy Pudding and chocolate

Banana Cheesecake

9

Ripe banana baked into cheesecake with gula melaka sauce & banana tuile

House Pour

Wine by Glass

6

Sparkling | White | Rosé | Red | Sweet

Draught Beer

6 | 9

Pilsner – Smooth & crisp with earthy tone
Porter – Dark, creamy stout with caramel & cocoa

Premium Wine by Glass

12

White | Red

Non – Alcoholic Beverage

Black Coffee

2

White Coffee

3

Hot Tea

8

Chamomile | Lavender Earl Grey | British Breakfast

Natural Mineral Water

5

750ml (Still or Sparkling)

Children Wine

9

Chardonnay | Merlot | Cabernet Rosé

Juice

9

Apple | Apricot | White Peach

Soda

3

Coke | Coke Zero | Sprite | Tonic Water

For more wines by the bottle, please visit our walk-in "Wine List" to pick a bottle

Prices are subjected to 10% Service Charge & Prevailing Government Tax