

ENTRÉES FROIDES

Salade de Tomates et Burrata V GF Local Burrata, Heirloom Tomatoes, Basil, Extra Virgin Olive Oil, Microsalad	28.00
Foie Gras Terrine A N GF Fruit Chutney, Caramelized Walnuts, Brioche	38.00
Thon Rouge à la Plancha Yellowfin Tuna, Baby Lettuce, Garden Vegetables, Marinated Anchovies, Riviera Sauce	29.00
Salade de Crabe Royal GF N King Crab Salad, Green Apple Espuma, Avruga Pearls, Lime Dust	48.00

ENTRÉES CHAUDE

Escargots de Bourgogne (6 pieces) Baked Snails, Garlic Parsley Butter, Bread Crumbs, Green Salad	24.00
Foie Gras de Canard Poêlé A N Foie Gras, Poached Pear, Vanilla, Hazelnuts, Port Wine Reduction	38.00
Soupe à l'Oignon A French Onion Soup, Country Bread, Comté Cheese	24.00
Bisque de Homard A Lobster Bisque, Lobster Claw, Cognac, Herb Croutons	32.00

PLATS PRINCIPAUX

Steak Frite (300g) A GF Grilled Australian Ribeye, Homemade French Fries, Béarnaise Sauce	78.00
Selle d'Agneau A GF Lamb Saddle, Mediterranean Herbs, Green Peas, Romanesco, Charred Onions, Rosemary Jus	54.00
Porc Iberic A GF Pork Loin, Baby Carrots, Carrot Purée, Orange, Honey Apple Jus	48.00

FROMAGE ET DESSERT

Plateau de Fromage Affinés V N Assorted Matured Cheeses, Condiments	32.00
Crème Brulée V A Vanilla-Bourbon Crème Brûlée, Brown Sugar	18.00
Tarte au Chocolat V N Guanaja 70% Dark Chocolate, Chocolate Almond Sponge, Chocolate Coulis	18.00

Salade du Potager V GF N Green Salad, Vegetables Slices, Feta cheese, Kalamata Olives, Walnuts	23.00
Salade de Poulpe GF Octopus, Cucumber, Chickpeas, Dill, Cherry Tomato Confit, Baby Lettuce	32.00
Plateau de Charcuterie P N Bayonne Ham, Saucisson, Paris Ham, Rosette de Lyon, Duck Rillettes	42.00

À PARTAGER

Huitres Sirène de Normandie V GF Live Mermaid Oyster N3 from Normandy Pair 14.00 1/2 Dozen 38.00 Dozen 74.00	
Homard Grillé au Beurre Persillé (800g -1500g) Grilled Whole Boston Lobster, Garlic Parsley Butter, Baby Lettuce, Sardinian Fregola	19.00 per 100g
Côte de Bœuf (1kg) A GF (Minimum Preparation Time of 30 Minutes) Beef Prime Rib, Roasted Garlic Potatoes, Mixed Vegetables, Mushrooms Served with Beef Jus and Béarnaise Sauce.	168.00

Noix de St. Jacques d'Hokkaido GF Hokkaido Scallops, Leek, Cauliflower, Parmesan Emulsion	48.00
Baramundi à la Vapeur GF Steamed Baramundi, Fennel, Zucchini, Broccolini, Clam Velouté, Herb Oil	42.00
Loup de Mer P N GF Mediterranean Sea Bass, Zucchini, Ratatouille Coulis, Baby Artichoke, Basil Pesto, Tomato Emulsion	48.00

Tarte Tropicaine V N Brioche, Roasted Almonds, Orange Blossom, Diplomat Cream, Caramel Sauce	18.00
Fraisier V N Shortbread, Strawberries, Lemon Champagne Cream, Pistachio Ice Cream	18.00

V - Vegetarian | GF - Gluten Free | N - Contain Nuts | P - Contain Pork | A - Contain Alcohol

If you have any food allergies or intolerances, please inform our hosts.

All prices quoted are in Singapore dollars and are subject to 10% service charge and 7% prevailing taxes.