



WEEKDAY DRINKS OFFER

One for One Wines by the Glass or by the Bottle

	\$ Glass 150ml	\$ Bottle 750ml
Pinot Grigio, Pasqua Veneto, Italy	19	72
Sauvignon Blanc, Black Label Babich Marlborough, New Zealand	19	72
Chardonnay, Terrazas Altos Del Plata Mendoza, Argentina	19	72
M de Minuty Rosé, Minuty Côtes de Provence, France	19	72
Pinot Noir, 'Petit Clos', Clos Henri Marlborough, New Zealand	20	75
Shiraz, 'Jester', Mitolo McLaren Vale, Australia	20	75
Cabernet Sauvignon, Backstory California, USA	20	75



WEEKDAY SET LUNCH

Two-course set lunch, includes appetiser, main and choice of one side \$42

Three-course set lunch, includes appetiser, main, choice of one side and dessert \$52

Appetiser

Soup of the Day

🍴 Butter Lettuce Salad
Avocado, asparagus, crispy kale,
pommery dressing

Charred Bone Marrow
Crackers, Maldon sea salt

Jumbo Lump Crab Cake
Spiced pepper dip, lemon

Hokkaido Scallops +\$10
Lemon, toasted pistachio, espelette
pepper

Mains

Dish of the Day

Tenderloin, 200g, Argentina +\$10

Wagyu Flank MBS 4/5, 200g, Australia

Peri Peri Cage-free Half Chicken

Kulbarra Barramundi
Brown butter, lemon

Wagyu Burger
Aioli, caramelised onion, cheddar cheese

Impossible™ Burger
Aioli, caramelised onion, cheddar cheese

Sauces

Béarnaise, Chimichurri, Green Peppercorn
Red wine, Salsa Verde

Sides

🍴 Creamed spinach

🍴 Grilled broccolini
Extra virgin olive oil, parmesan cheese

🍴 Mashed potato

🍴 Sautéed seasonal mushroom

🍴 Truffle french fries
Truffle Aioli

Desserts

Crepe Suzette
Honey vanilla ice cream
Add on Grand Marnier +\$10

Crème Caramel
Madagascar vanilla

Homemade sorbets & ice cream
Coconut sorbet, lemon sorbet, Valrhona
chocolate ice cream, vanilla ice cream

🍴 Vegetarian

All prices are in Singapore dollars and subject to 10% service charge and 7% GST.



APPETISER

Lobster Bisque Boston lobster, crispy tarragon	\$25	Tiger Prawn Cocktail Avocado, baby romaine, horseradish	\$25
🍄 Buratta Cheese Heirloom tomato, pickled shallot, watermelon	\$20	Grilled Octopus Chermoula, pine nuts, white bean puree	\$32
🍄 Butter Lettuce Salad Avocado, asparagus, crispy kale pommery mustard dressing	\$18	🍷 Grilled King Crab Leg (150g / 300g) Garlic butter	\$45 / \$90
🍷 Wagyu Beef Salad Arugula, confit fingerling potato, ginger dressing	\$28	Hokkaido Scallops (3 pieces / 6 pieces) Lemon, toasted pistachio, espelette pepper	\$32 / \$64
Charred Bone Marrow Crackers, Maldon sea salt	\$20	🍷 Jumbo Lump Crab Cake Spiced pepper dip, lemon	\$13 each
★ White Asparagus Orange hollandaise, hazelnut	\$22		

CHARGRILLED PIRA OVEN

FOR SHARING

Dry Aged Porterhouse 1kg Grainge, Australia	\$220
🍷 Rangers Valley Beef Tomahawk MBS 3, Australia	\$18 per 100g

MEAT

🍷 A4 Kagoshima Wagyu Striploin 200g Japan	\$120
🍷 Apple Wood Smoked Wagyu Brisket 250gm Westholme MBS4/5, Australia	\$55
Tenderloin 200g Grain-fed, Argentina	\$52
Grass-fed, Cape Grim, Australia	\$62
Black Onyx Ribeye 300gm Grain-fed, Rangers Valley, Australia	\$78
🍷 Lamb Chops with Harrisa Marinade Grain-fed, New Zealand	\$62
USDA Prime New York Striploin 300g Grain-fed, USA	\$74
Wagyu Flank 250g, MBS 4/5 Grain-fed, Australia	\$55
Surf and Turf Argentinian tenderloin 200gm Half Boston lobster, truffle jus	\$98
Peri Peri Cage-free Half Chicken	\$39

STEAK ADD-ON

Pan-seared Foie Gras	\$22
Bone Marrow	\$10
Blue Cheese 30g	\$8
Organic Egg	\$5

SAUCES

Béarnaise, Chimichurri, Green peppercorn Red wine, Salsa Verde

SEAFOOD

Boston Lobster 650g Grilled, fleur de sel Thermidor, espelette pepper	\$68
New Zealand King Salmon Brown butter, dill, lemon	\$45

SIDES

🍄 Creamed Spinach	
🍄 Grilled Broccolini Parmesan cheese, espelette pepper	
🍄 Mac & Cheese Bechamel, cheddar cheese, mozzarella	
🍄 Mashed Potatoes	
🍄 Sautéed Seasonal Mushrooms	
🍄 Truffle French Fries Aioli	+\$3
🍄 Roasted Cauliflower Garlic yoghurt, pomegranate	
★ Grilled White Asparagus	+\$10

DESSERT

Crème Caramel Madagascar vanilla	\$12
Crepe Suzette Honey vanilla ice cream Add-on Grand Marnier	\$14 \$10
Homemade Sorbets & Ice Creams Coconut sorbet, lemon sorbet	\$5 per scoop
Valrhona chocolate ice cream, vanilla ice cream	
Mille-Feuille Caramel, dulce de leche, mascarpone	\$14
Sweet Lime Pie Coconut sorbet, meringue, mango	\$16
Valrhona Warm Chocolate Cake Sweet crème fraiche	\$18
Les Freres Marchand Cheese Selection Quince paste, toasted sourdough Platter of 3 / Platter of 5	\$25 / \$32

★ Seasonal 🍷 Chef's Signature 🍄 Vegetarian

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