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# WEEKDAY DRINKS OFFER

## One for One Wines by the Glass or by the Bottle

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



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## 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

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### 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

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

## CHARGRILLED PIRA OVEN

### FOR SHARING

|  |                  |
|--|------------------|
| Dry-aged Porterhouse 1kg<br>Grainge, Australia       | \$220            |
| 👨‍🍳 Rangers Valley Beef Tomahawk<br>MBS 3, Australia | \$18<br>per 100g |

### MEAT

|   |       |
|---|-------|
| 👨‍🍳 A4 Kagoshima Wagyu Striploin 200g<br>Japan                                    | \$120 |
| 👨‍🍳 Apple Wood Smoked Wagyu Brisket 250gm<br>Westholme MBS4/5, Australia          | \$55  |
| Tenderloin 200g<br>Grain-fed, Argentina   | \$52  |
| Grass-fed, Cape Grim, Australia   | \$62  |
| Black Onyx Ribeye 300gm<br>Grain-fed, Rangers Valley, Australia                   | \$78  |
| 👨‍🍳 Lamb Chops with Harrisa marinade<br>Grain-fed, New Zealand                    | \$62  |
| USDA Prime New York Striploin 300g<br>Grain-fed, USA                              | \$74  |
| Wagyu Flank 250g, MBS 4/5<br>Grain-fed, Australia                                 | \$55  |
| Surf and Turf<br>Argentinian tenderloin 200gm<br>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

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| Béarnaise, Chimichurri, Green peppercorn<br>Red wine, Salsa Verde |
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### SEAFOOD

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

### SIDES

|   |      |
|---|------|
| 🌿 Creamed spinach   |      |
| 🌿 Grilled broccolini<br>Parmesan cheese, espelette pepper |      |
| 🌿 Mac & cheese<br>Bechamel, cheddar cheese, mozzarella    |      |
| 🌿 Mashed potatoes   |      |
| 🌿 Sautéed seasonal mushrooms                              |      |
| 🌿 Truffle French fries<br>Aioli                           | +\$3 |
| 🌿 Roasted cauliflower<br>Garlic yoghurt, pomegranate      |      |

## DESSERT

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