





# DINNER MENU






## STARTERS

 <b>HEIRLOOM TOMATO POMEGRANATE BURRATA SALAD</b> with toasted baguette, roasted pepitas, sliced almond, baby spring greens and fig jam	<b>22</b>
 <b>CAESAR SALAD</b> romaine lettuce, bacon bits, parmesan cheese, fried capers, garlic croutons with caesar dressing	<b>14</b>
<b>add on:</b> grilled chicken or smoked salmon	<b>4</b>
<b>ESCARGOTS IN PARSLEY GARLIC BUTTER</b> served with french baguette slices	<b>24</b>

<b>GRILLED CILANTRO GARLIC OCTOPUS SALAD</b> mixed salad with boiled potatoes and baby heirloom tomatoes	<b>21</b>
 <b>FRESH SALMON &amp; ALASKAN CRAB SALAD</b> baby spinach & romaine lettuce, ikura, avocado, shredded nori and kani miso dressing	<b>24</b>
 <b>QUINOA TABBOULEH</b> quinoa, sea salt, lemon juice, olive oil, feta cheese, garlic and mint leaves	<b>14</b>
<b>BEEF CARPACCIO</b> with smoked cured egg yolk, onion, olive oil and lemon juice	<b>16</b>

<b>LOBSTER BISQUE</b> creamy emulsion with diced lobster	<b>16</b>
<b>CLASSIC ONION SOUP</b> beef consomme served with gratinated Gruyère crouton	<b>14</b>
 <b>TORCHED SALMON &amp; AVOCADO TARTARE</b> fresh salmon, avocado topped with ikura, ginger oil, sliced crispy shallots, tempura bits and garlic chips	<b>18</b>
<b>SCALLOP CARPACCIO</b> hokkaido scallops marinated with yuzu, soy & ginger topped with fresh shiso leaves, crispy bits and fried shallots	<b>28</b>

## LOCAL DELIGHTS

 <b>CRISPY PORK KNUCKLE</b> oven-roasted pork knuckle, with spicy thai nam jim sauce and sesame oil scented asian flavoured sauerkraut	<b>22</b> <b>36</b> (half) (full)
 <b>LOBSTER PORRIDGE</b> teochew-style lobster rice porridge in crab broth, baby abalone, crispy conpoy, bonito flakes, fried shredded ginger and scallion	<b>38</b>
 <b>SAMBAL CLAMS SHANG MEE</b> crispy egg noodle with fresh manila clams in homemade sambal gravy	<b>24</b>
<b>HOKKIEN NOODLE</b> prawn stock braised yellow noodles and rice vermicelli, prawns, crispy baby squids, roasted pork, bean sprouts and chives	<b>14</b>
<b>CHICKEN CLAYPOT RICE</b> fragrant rice cooked in claypot with fresh chicken, chinese mushroom, preserved sausage and salted fish	<b>16</b>
 <b>NASI GORENG</b> wok-fried sambal rice with prawns, chicken satay & peanut sauce, fried chicken, fried egg, achar and keropok	<b>18</b>
<b>SINGAPORE LAKSA</b> noodles in coconut and spicy dried shrimp broth, cherrystone clams, prawns, crispy tau pok, laksa leaves	<b>14</b>
<b>KUROBUTA CLAYPOT RICE</b> braised kurobuta pork belly served with soft boiled egg	<b>18</b>
 <b>WOK-FRIED FRAGRANT MALA FRIED RICE</b> topped with fried egg and crispy kale	<b>18</b>

## SANDWICHES

(all sandwiches and tartines are served with a side of salad or fries)

 <b>LE CROQUE MONSIEUR</b> Paris ham, cheddar, parmesan and Gruyère cheese in crusty sourdough	<b>16</b>
<b>add on:</b> two fried eggs	<b>4</b>
 <b>BEAST BURGER</b> wagyu beef patty, bacon, gorgonzola, cheddar, tomato slices, lettuce, gherkins and caramelized onions	<b>18</b>
<b>add on:</b> one fried egg	<b>2</b>
<b>LOBSTER ROLL</b> Chunks of fresh maine lobster meat tossed with mayo, lemon juice and celery in butter brioche roll	<b>28</b>

## CHARCOAL GRILLED

choice of one sauce and one side for all mains selection

### AUSTRALIAN ANGUS BEEF

<b>TENDERLOIN</b>	250g	<b>42</b>
<b>STRIPLOIN</b>	250g	<b>34</b>
 <b>RIB EYE</b>	250g	<b>36</b>
 <b>BONELESS BEEF SHORT RIBS</b> with pistachio and herb crust (slow cooked for 12 hours)	350g	<b>42</b>

<b>BABY BACK RIBS</b> pork ribs marinated with homemade BBQ sauce	400g	<b>30</b>
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<b>KUROBUTA PORK CHOP</b>	300g	<b>36</b>
<b>BABY LAMB RACK</b>	300g	<b>48</b>
<b>CHICKEN</b>		
whole		<b>24</b>
half		<b>18</b>

## FROM THE SEA

<b>BARRAMUNDI PAPILLOTE</b> with lemon herbs and olive oil	<b>22</b>
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<b>PAN-SEARED SALMON</b>	<b>24</b>
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<b>PAN-SEARED BARRAMUNDI</b>	<b>24</b>
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<b>sauce</b> (choose one)		
• red wine jus	• black pepper jus	• béarnaise
• white wine cream	• chimichurri	• blue cream cheese

<b>sides</b> (choose one)		
• mesclun salad	• onion confit	• french fries
• creamy spinach	• ratatouille	• grilled US asparagus
• mashed potatoes	• mushroom fricassée	

<b>additional side or sauce</b>	<b>6</b>
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## PASTA/RISOTTO

<b>WAGYU BEEF RAGOUT PASTA</b> wagyu beef cheeks, natural jus, crushed tomatoes, root vegetables and herbs	<b>26</b>
 <b>SPAGHETTI VONGOLE</b> white clams & stock with garlic and parsley	<b>20</b>
<b>TAGLIATELLE AL SALMONE</b> smoked salmon, cream, cheese and poached egg	<b>18</b>
<b>SPAGHETTI BOLOGNESE</b> bolognese sauce	<b>16</b>
 <b>PUMPKIN &amp; MUSHROOM RISOTTO</b> sauteed fresh mushrooms with garlic and pumpkin puree	<b>16</b>

## COLD CUT/CHEESE

<b>1 METER BOARD</b> selection of 5 cold cuts & 5 cheeses	<b>58</b>
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<b>HALF METER BOARD</b> selection of 3 cold cuts & 3 cheeses	<b>36</b>
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served with French baguette basket, olives, gherkin, crackers, dried fruits, honey, mixed nuts and pommery mustard

<b>COLD CUT PLATTER</b> selection of 3 cold cuts	<b>28</b>
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<b>CHEESE PLATTER</b> selection of 3 cheeses	<b>28</b>
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<b>cold cut selection:</b>		
• paris ham	• pork rillette	• bresaola
• parma ham	• duck rillette	• capocollo
• chorizo	• chambost saucisson	
<b>cheese selection:</b>		
• brie	• camembert	• goat cheese
• roquefort	• emmental	• grana padano
• gruyère	• burrata	

<b>TRIO DE RILLETES</b> salmon, pork and duck rillettes with crispy baguette	<b>28</b>
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<b>PARMA HAM</b> Italian ham dry cured for 24 months (100g)	<b>14</b>
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## HOMEMADE SWEETS

 <b>MOLTEN CHOCOLATE CAKE</b> made with Valrhona Guanaja 70%, mini Magnum	<b>15</b>
 <b>BURNT CHEESE CAKE</b> served with choice of vanilla, strawberry or chocolate ice-cream	<b>12</b>
<b>THIN CRUSTED APPLE PIE</b> cinnamon caramelized apple pie	<b>10</b>
<b>CRÈME BRULÉE</b> a rich custard infused with Madagascar vanilla	<b>10</b>
<b>THE PROFITROLE</b> choux pastry with vanilla ice cream and hot chocolate sauce	<b>12</b>
<b>LEMON TART</b> mixed berries coulis	<b>10</b>
<b>MOLTEN PEANUT CHOCOLATE CAKE</b> served with choice of vanilla, strawberry or chocolate ice-cream	<b>15</b>
<b>ORH NEE BRÛLÉE</b> yam paste with pumpkin and marmalade	<b>12</b>
 <b>ICE CREAM &amp; SORBET</b> 3 scoops of ice cream or sorbet flavour: vanilla, chocolate, strawberry, mango, yuzu, lime	<b>12</b>



 chef's recommendation  spicy  vegetarian

all prices are subject to prevailing government taxes and service charges