



Riviera THE RESTAURANT

Our Culinary Philosophy

*“Cooking is one of the best ways to share feelings and emotions,
with each bite being a moment of fleeting happiness.”*

With a combined 30-plus years of experience working in some of the most acclaimed Michelin-starred restaurants in the world, the star-studded pairing of Executive Chef Rémy Carmignani and Executive Pastry Chef Nicolas Vergnole bring their wealth of experience to each meticulously-crafted modern Mediterranean culinary creation.

With childhood inspiration from growing up amongst the stunning landscape and produce of Southern France, along with experience cooking across the globe in Europe, Africa and Asia, Chef Rémy and Chef Nicolas create light, fresh, health-conscious modern Mediterranean dishes that arouse curiosity and stimulate the tastebuds, while showcasing the freshest produce of the season, sourced with the utmost respect to the environment. Each dish boasts our chefs' signature stunning execution and refined French sensibility.



A Mediterranean Odyssey

“The Mediterranean Sea with its various branches, penetrating far into the great Continent, forms the largest gulf of the ocean, and alternately narrowed by islands or projections of the land and expanding to considerable breadth, at once separates and connects the three divisions of the Old World.”

- Theodor Mommsen, Historian (1817-1903)

At Riviera, we take you on a journey of the vast Mediterranean, of which the sea acts as the vibrant crossroads and intersection of history and culture between the continents of Europe and Africa.

With influences from along the Mediterranean coasts of Greece, to the sun-drenched rivieras of Italy and France, all the way to the warm spice found in Spain and Morocco, our menus are a vibrant celebration and inquisitive exploration of flavour, technique and quality ingredients from across this diverse region.

C. Corsica - G. Greece - M. Marseilles -
S. Sardinia - L. Lepanto - F. Formentera Is.

Menu Decouverte

98⁺⁺ per person

Menu exclusively available for the entire table

Available for Lunch only

Amuse-Bouche

Heirloom Tomatoes

Seasonal Organic Tomatoes from Bruno Cayron in Provence | Tomato Nectar
Seaweed & Amalfi Lemon | Fresh Hazelnut | Fennel Flower

Tangia Marrakchia

Traditional Moroccan Slow-Cooked Tangia Style Lamb Shoulder Fagottini Pasta
with Lamb Consommé | Coriander Oil & Mustard Seeds

Le Rouget Barbet de Bretagne

Wild-Caught Red Mullet "Bouillabaisse"
Traditional Provençal Bisque flamed with Ricard,
Silky Potato with Tarragon & Orange Crust & Rouille

or

El Cerdo Ibérico

Binchō-Tan Charred Free-Range Acorn-Fed Pork Rack
Home Fries | Grape Must & Mustard Sauce

Les Fraises de Chitose

Strawberry & Peppercorn Sorbet
Fromage Blanc | Yuzu & Sake Consommé

Petits Fours

Menu Signature

158⁺⁺ per person

Menu exclusively available for the entire table

Amuse-Bouche

Wild-Caught Sicilian Red Prawn Tartar
Ricotta Di Pecora Blanc-Manger, Amalfi Lemon & Sicilian Pistachio

Heirloom Tomatoes

Seasonal Organic Tomatoes from Bruno Cayron in Provence | Tomato Nectar
Seaweed & Amalfi Lemon | Fresh Hazelnut | Fennel Flower

Tangia Marrakchia

Traditional Moroccan Slow-Cooked Tangia Style Lamb Shoulder Fagottini Pasta
with Lamb Consommé, Coriander Oil & Mustard Seeds

Le Rouget Barbet de Bretagne

Wild-Caught Red Mullet "Bouillabaisse"
Traditional Provençal Bisque flamed with Ricard,
Silky Potato with Tarragon & Orange Crust & Rouille

El Cerdo Iberico

Binchō-Tan Charred Free-Range Acorn-Fed Pork Rack
Home Fries | Grape Must & Mustard Sauce

Pré Dessert

Les Fraises de Chitose

Strawberry & Peppercorn Sorbet
Fromage Blanc | Yuzu & Sake Consommé

Petits Fours

Menu Epicurien

188⁺⁺ per person

Menu exclusively available for the entire table

Amuse-Bouche

Wild-Caught Sicilian Red Prawn Tartar
Ricotta Di Pecora Blanc-Manger, Amalfi Lemon & Sicilian Pistachio

Heirloom Tomatoes

Seasonal Organic Tomatoes from Bruno Cayron in Provence | Tomato Nectar
Seaweed & Amalfi Lemon | Fresh Hazelnut | Fennel Flower

Tangia Marrakchia

Traditional Moroccan Slow-Cooked Tangia Style Lamb Shoulder Fagottini Pasta
with Lamb Consommé, Coriander Oil & Mustard Seeds

Le Foie Gras du Pays de la Loire

Pan-Seared Foie Gras with House-Made Nougat Blanket,
Fresh Lavender & Kumquat Confiture

Le Rouget Barbet de Bretagne

Wild-Caught Red Mullet "Bouillabaisse"
Traditional Provençal Bisque flamed with Ricard,
Silky Potato with Tarragon & Orange Crust & Rouille

Yukimuro Wagyu Beef

Binchō-Tan Charred Snow-Aged Wagyu Beef Sirloin
Home Fries | Grape Must & Mustard Sauce

Ovalie Cendrée

Hervé Mons Masterfully-Crafted Ashed Goat Cheese with Organic Saffron Emulsion,
Whole Medjool Dates, Organic Argan Oil & Crystal Sesame Tuile

Pré Dessert

Les Fraises de Chitose

Strawberry & Peppercorn Sorbet
Fromage Blanc | Yuzu & Sake Consommé

Petits Fours