



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 over a decade of experience in some of the most acclaimed Michelin-starred restaurants in the world, Executive Chef Rémy Carmignani brings a wealth of experience to each meticulously-crafted modern Mediterranean culinary creation at Riviera.

With childhood inspiration from growing up amongst the stunning landscape and fresh produce of Southern France, along with experience cooking across the globe in Europe, Africa and Asia, Chef Rémy creates 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 chef's 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 a 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 of the inquisitive exploration of flavour, technique and quality ingredients from across this diverse region.

*C. Corsica, G. Greece, M. Macedonia,
S. Sardinia, L. Lepanto, F. Formentera Is.*

Menu Decouverte

98⁺⁺ per person

Menu Exclusively Available for the Entire Table

Amuse-Bouche

Le Crabe et Caviar

Hand-Picked Atlantic Blue Crab | Kaluga Queen Oscietra Caviar
Shellfish Consommé & Fine de Clair Oyster Mayonnaise

“Tangia Marrakchia”

Traditional Moroccan Tangia Style Lamb Shoulder Fagottini
Lamb Consommé & Coriander Oil

Le Rouget Barbet de Bretagne

Wild Caught Red Mullet “Bouillabaisse”
Traditional Provençal Bisque | Tarragon & Orange Crust | Rouille

or

El Cerdo Ibérico

Free-Range | Pork Rack 120 Days Acorn-Fed | Binchō-Tan Wood
Home Fries | Grape Must & Mustard Sauce

Le Mont-Blanc

Corsican Chestnut Cream | Blueberry Confit | Citrus Meringue Drop
Light Vanuatu Vanilla Ganache

Petits Fours

Menu Signature

158** per person

Menu Exclusively Available for the Entire Table

Gambero Rosso Di Mazara

Wild Caught Red Prawns of Sicily

Ricotta Di Pecora Blanc-Manger | Amalfi Lemon & Sicilian Pistachio

Le Crabe et Caviar

Hand-Picked Atlantic Blue Crab | Kaluga Queen Oscietra Caviar

Shellfish Consommé & Fine de Clair Oyster Mayonnaise

“Tangia Marrakchia”

Traditional Moroccan Tangia Style Lamb Shoulder Fagottini

Lamb Consommé & Coriander Oil

Le Rouget Barbet de Bretagne

Wild Caught Red Mullet “Bouillabaisse”

Traditional Provençal Bisque | Tarragon & Orange Crust | Rouille

El Cerdo Ibérico

Free-Range | Pork Rack 120 Days Acorn-Fed | Binchō-Tan Wood

Home Fries | Grape Must & Mustard Sauce

Pré Dessert

Le Mont-Blanc

Corsican Chestnut Cream | Blueberry Confit | Citrus Meringue Drop

Light Vanuatu Vanilla Ganache

Petits Fours

Menu Epicurien

188⁺⁺ per person

Menu Exclusively Available for the Entire Table

Gambero Rosso Di Mazara

Wild Caught Red Prawns of Sicily
Ricotta Di Pecora Blanc-Manger | Amalfi Lemon & Sicilian Pistachio

Le Crabe et Caviar

Hand-Picked Atlantic Blue Crab | Kaluga Queen Oscietra Caviar
Shellfish Consommé & Fine de Clair Oyster Mayonnaise

“Tangia Marrakchia”

Traditional Moroccan Tangia Style Lamb Shoulder Fagottini
Lamb Consommé & Coriander Oil

Le Foie Gras du Pays de la Loire

Pan-Seared | House-Made Nougat & Fresh Lavender | Kumquat Confiture

Le Rouget Barbet de Bretagne

Wild Caught Red Mullet “Bouillabaisse”
Traditional Provençal Bisque | Tarragon & Orange Crust | Rouille

Le Bœuf Wagyu

Kumamoto Prefecture Wagyu Beef Sirloin | Binchō-Tan Wood
Home Fries | Grape Must & Mustard Sauce

Ovalie Cendrée

Goat Cheese | Organic Saffron | Medjool Dates | Argan Oil
Sesame Tuile

Pré Dessert

Le Mont-Blanc

Corsican Chestnut Cream | Blueberry Confit | Citrus Meringue Drop
Light Vanuatu Vanilla Ganache

Petits Fours

Ingredients used are subject to availability and seasonality