

NAPOLEON

Starter

Seasonal Soup 12

Yellowtail Ceviche 25

calamansi & lemon dressing | pomelo | turnip | wakame seaweed | red onion | sesame seeds

Homemade Chicken Liver Pâté - 80G 16

chicken liver & foie gras | pecan & oat crumble | sweet vinegar reduction | red onion marmalade

Seared Hokkaido Scallops 24

celeriac sauce | yuzu kosho | orange & madeira reduction | sugar snap peas

Grilled Octopus Leg 25

pan fried polenta | nduja | roasted tomato sauce | baby spinach

Homemade Foie Gras Terrine - 80G 26

coffee-infused | aloe vera | fresh blueberries

To Share

Cheese Croquettes (3pcs / 6pcs) 9 / 17

Munster cheese | Bayonne ham | roasted tomato sauce | pear chutney

Charcuterie platter sgl/ 200g 9 / 32

Chorizo Iberico de Bellota | Bayonne ham | saucisson with herbs (dry sausage) | French duck rillettes

Cheese platter 100g/ 200g 23 / 39

Brillat Savarin | Saint Nectaire | Morbier | Comte 18months

Fresh Burrata Salad - 150G / 300G 29 / 42

baby spinach | confit beetroot | orange | pumpkin seed | citrus vinaigrette

Larged Mix Platter 35

Chef selection of affinated French farmed cheese & charcuterie

Mezze Platter 22

homemade Baba Ghanoush | homemade Beetroot dip | Cerignola olives | mix Crudités

Plat principal / Main course

Hand-Cut Australian Wagyu Beef Tartare 35

shallots | egg yolk | gherkins | capers
| croutons | truffle French fries

Pan Roasted French Duck Breast 34

lentils & carrots stew | mashed potatoes | french beans

Grilled F1 Wagyu Flank 40

arugula & macadamia salad | French fries | mustard aioli

Fish of the day Market Price



Grilled Iberico Pork Presa 45

pumpkin purée | baby potatoes & French beans | balsamic reduction

Chicken Provencal 38

Chicken leg | cherry Tomatoes sauce | baby potatoes | green olive | bamboo shoots | herbs de Provence

Truffle Scallop Risotto 41

fresh truffle | shiitake mushroom | leek

*add freshly shaved black truffle - 3g \$10

Caviar

N25 HYBRID CAVIAR - 30G 138

sturgeon "Acipenser schrenckii + Huso Dauricus"

Macadamia nuts, creamy sweetness with a great balance of flavours

Side

Broccoli & macadamia dukka 8

French Fries / Truffle Fries 8 / 11

kombu | Parmigiano Reggiano

*add freshly shaved black truffle - 3g 10

Romaine lettuce salad 8

Walnuts | garlic anchovy aioli dressing | croutons

Mash Potatoes 8

Dessert

Chocolate Mouse Tart 13

Manjari & Kalingo Valrona chocolate mousse | hazelnut praline feuilletine | fresh strawberries

Affogato 10

vanilla ice cream | espresso

Madagascar' Vanilla Crème Brulée 13

Artisan Gelato 6 / 12

Valrhona dark chocolate

vanilla

pistachio

lemon & lime sorbet

