

Food

La Belle
ÉPOQUE

Restaurant & Bar

[@labellepoquesg](#)

Info@lberestaurant.com

Charcuterie & Cheese

Charcuterie Platter

any 4 selections of cold cuts and cheeses

\$28

Cold Cuts

Prosciutto Di Parma Ham (*Aged 16 months*)

Collar Boneless Iberico (*Cabecero*)

Black Forest Raw Ham

Rosette 'Duc De Coise'

Lamb Parma (*Aged 3 months-In House*)

Bresaola (*In House*)

Italian Pork Sausage

Chipotle Chicken Sausage

Chorizo Spicy Pork Sausage

Single serving

\$8++

Cheese & Others

Burrata Cheese \$9

Roquefort Coulet \$9

La Leyenda Pure Sheep Milk Aged With Rosemary \$9

Comte Rivoire \$9

Parmigiano Reggiano Dop "Fiordimaso" 12 Months \$9

Taleggio Dop Cheese \$9

Baked Camembert \$13

Bread & Fruits

Fresh Focaccia Sourdough & Herb Butter \$7

Preserved Vegetables & Fruits \$5

**Prices are subject to GST & 10% Service charge*



Cauliflower Steak

Chef's Garden

Truffle Potato Chips

crispy blue potatoes, white truffle oil, lemon malton sea salt

\$10

Fig & Peach (GF)

grilled peach, grilled fig, taleggio cheese, yuzu dressing

\$10

Watermelon Tartare (V)

smoked watermelon cubes, pickled shallots, spearmint, pomegranate, pears cubes, yuzu dressing, japanese cucumber cubes, watercress salad

\$10

Cauliflower Steak (V, GF)

smoked cauliflower, vegetable butter herbs, purple pommes potato, micro salad, sundried tomatoes, vegetable demi-glace

\$14

Barbabetole (V, GF, K)

roasted beetroot, beetroot puree, burrata cheese, baby spinach

\$17

V: Vegetarian

VG: Vegan

GF: Gluten Free

K: Keto

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Ocean's Catch

Sea Bream Ceviche (GF) pickled chili, cured shallots pomegranate, wakame, red sorrel, extra virgin olive oil	\$15
Seabream & Chips (K) tempura seabream, sea salt chips, garlic aioli, green frisee, pickled red radish, torched lime	\$16
Puntillita Fritas battered baby squid, pico de gallo	\$15
Gambas chili prawn, garlic, coriander, chorizo	\$16
Butter Beer Mussels green mussels, stella butter, focaccia bread	\$16
Crusted Tuna (K, GF) yellowfin tuna, micro salad, valencia grilled orange	\$19
Frutti De Mare Aglio Olio fettuccine nero, mixed seafood, chili, coriander, black garlic, olive oil	\$22
Oyster & Iberico torched oysters, crispy iberico ham, pico de gallo, avruga caviar	\$26



Butter Beer
Mussels

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Gambas



Sea Bream Ceviche

Crusted Tuna





Canard du ciel

Farm to Table

Skins

crispy fish skin, chicken chili skin, vegetables skin, pork chicharon
garlic aioli, chili ponzu aioli

\$10

Marrow & Squid

spinach fusilli, pomodoro, baby squid, beef bone marrow,
focaccia tuile, coriander, pimentos

\$15

Poulet (K)

roast chicken, truffle pommes potato, vegetable demi-glace

\$16

Crème Brûlée Au Foie Gras

duck liver custard, avruga caviar, truffle chantilly cream,
tomato focaccia tuile

\$17

Smoked Pork Belly (K, GF)

smoked pork belly, roasted peach, pork veloute, pork chicharon

\$18

Canard Du Ciel

braised duck leg, duck breast, seared foie gras, pommes yam,
coriander port wine sauce

\$22

Agnello Con Fico

grilled lamb shoulder, rosemary au jus, grilled fig salad

\$22

Carrara 640 Wagyu

wagyu rostbiff, creamy spinach, brown butter

\$45

Short Ribs (K, GF)

braised beef short rib, haricot fine beans, romaine salad

\$32

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Agnello
Con Fico

Smoked Pork Belly



Sweet Dreams

Tiramisu mascarpone mousse, coffee savoiardi biscuit, chocolate snow	\$10
Berries & Cream strawberries, blackberries, bourbon cherries, chantilly cream	\$10
Apple tatin roast apple, cinnamon tartlet, vanilla gelato	\$10
Guerre Stellari dark chocolate shell, rum chocolate mousse, berries sorbet	\$10
Lemon tart torched italian meringue, lemon curd, cinnamon tart	\$10
Chocolate Mousse cake valrhona dark chocolate, savoiardi biscuit, orange segment, thyme	\$10
Smoked Pistachio pistachio gelato, smoked pistachio	\$8
V Dark Chocolate valrhona dark chocolate gelato, chocolate shave	\$8
Vanilla Madagascar vanilla gelato, savoiardi biscuit	\$8
Berries sorbet aged berries sorbet, bourbon cherry	\$8

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Chocolate Mousse



Lemon Tart

Drinks

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Signature Serves

Jamon Boulevardier Iberico ham washed scotch, vermouth rosso, campari	\$20
Passionfruit Tropika Plantation 3stars rum, passionfruit puree, fresh citrus finished with basil	\$20
Le' Naura Osmanthus cognac, elderflower liqueur, mint, fresh lemon	\$20
Yuppie Widges gin, fresh lemon, homemade citron marmalade & thyme, psychauds bitters	\$20
Swirly Highball Arquitecto blanco, vermouth bianco, sugar syrup fresh lemon, club soda, edible gold / silver / pink mica	\$20
White Sangria Sauvignon blanc, widges gin, mathilde peach, cut fresh fruits, palm sugar, ginger syrup, spices	\$20
Pear & Rose Gin Sour Rose infused gin, mathilde pear, homemade pear puree sugar syrup, fresh lemon	\$20
Butterscotch Sgroppino Tried & True vodka, madagascar vanilla gelato, butterscotch liqueur, prosecco	\$20
Hugo's Mango Prosecco, mango sorbet, fresh lime, mint, club soda	\$20

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Wine & Champagne Cocktails

French 75 widges gin, fresh lemon, sugar syrup, champagne	\$18
Lime Sorbet Bellini lime sorbet, homemade limoncello, prosecco	\$18
Kir Royale crème de cassis, champagne	\$18
Kir crème de cassis, sauvignon blanc	\$18
Summer Sangria red wine, brandy, palm sugar, cut fresh fruits	\$18

Fresh Fruit Martinis

Kiwi & Cucumber tried & true vodka, cointreau, fresh kiwi, julienne cucumber, sugar syrup	\$17
Watermelon & Chili tried & true vodka, cointreau, watermelon, chilli syrup	\$17
Passionfruit & Calamansi tried & true vodka, cointreau, calamansi, passionfruit	\$17
Grapefruit & Rosemary widges gin, cointreau, rosemary sprig, ruby grapefruit	\$17

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Classics

Please enquire with our friendly Service staffs for other Classics which We can do In-House.

Negroni

widges gin, campari, rosso

All at

\$16

Old Fashioned

wild turkey 81proof, brown sugar, bitters

Whisky Sour

blended whisky, fresh lemon, egg white

Aviation

widges gin, maraschino l iqueur, violette liqueur

Mint Julep

wild turkey 81proof, mint, sugar, bitters

Tom Collins

widges gin, fresh lemon, sugar, soda

Comte De Sureau

blended whisky, campari

Vesper Martini

widges gin, vodka, lillet blanc

Mai Tai

plantation 3stars rum, plantation original dark, fresh lime orange orgeat syrup

Bloody Mary

tried & true vodka, fresh lemon, pepper, worcestershire

Moscow Mule

tried & true vodka, fresh l ime, homemade ginger beer

Mojito

plantation 3stars rum, brown sugar, fresh l ime, mint

Cosmopolitan

tried & true vodka, cointreau, fresh l ime, cranberry

Bramble

widges gin, fresh lemon, violette liqueur

Espresso Martini

tried & true vodka, coffee l iqueur, espresso

Espresso
Martini



Bramble



Passionfruit Tropika

Beer / Cider

Stella Artois Pilsner 33cl	\$9
Stella Artois Pilsner 50cl	\$15
Stella Artois 3l Tower	\$78
Kronenbourg 1664 Blanc	\$13
Peroni Nastro Azzuro	\$13
Hoegaarden White	\$13
Henry Westons Vintage Cider	\$14

5pm- 7pm Happy Hour (1 For 1)

Stella Artois 33cl	\$9
Stella Artois 50cl	\$15
Truffle Hunter Sweet Red Wine	\$15
Truffle Hunter Sweet White Wine	\$15

Spirits

GIN	Glass / Bottle
Widges Gin	\$12 / \$175
Hendricks	\$15 / \$230
Bickens London Dry	\$14 / -
Tanqueray No.10	\$15 / -

VODKA	
Tried & True Vodka	\$12 / \$175
Belvedere	\$14 / \$190
Ketel One	\$15 / \$230

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Spirits

RUM

Plantation 3 Stars White Rum	\$12 / \$175
Plantation Original Dark	\$12 / \$175
Cachaca 51	\$14 / -
Ron Zacapa 23	\$15 / -
Diplomatico Planas	\$15 / -

TEQUILA

	Glass /Bottle
Arquitecto Blanco	\$12 / \$175
Espolon Reposado	\$14 / \$190
Patron Silver	\$15 / -

WHISKEY

Naked Grouse Blended Malt	\$12 / \$175
Glen Grants Aboralis	\$12 / \$175
Singleton 12 Yo Single Malt	\$14 / \$190
Talisker 10 Yo Single Malt	\$14 / \$190
Auchentoshan 12 Yo Single Malt	\$14 / \$190
Highland Park 12 Yo Single Malt	\$14 / \$190
Oban 14 Yo Single Malt	\$15 / \$230
Balvenie 12yrs DW	\$15 / \$230
Ardbeg 10 Yo Single Malt	\$15 / -
Glenlivet 18yrs	\$15 / -
Macallan 12 Yo Dc Single Malt	\$16 / -
Glenfiddich 15yrs	\$16 / -
Hibiki Harmony	\$16 / -
Lagavulin 16 Yo Single Malt	\$18 / -

BOURBON/RYE

Wild Turkey 81 Proof	\$12 / \$175
Buffalo Trace	\$14 / \$190
Maker's Mark	\$15 / \$230
Michter's Us Small Batch	\$16 / -
Noah's Mill	\$16 / -
Baker's 7 Years 107 Proof	\$18 / -
Willet Straight Rye	\$18 / -

Mocktails

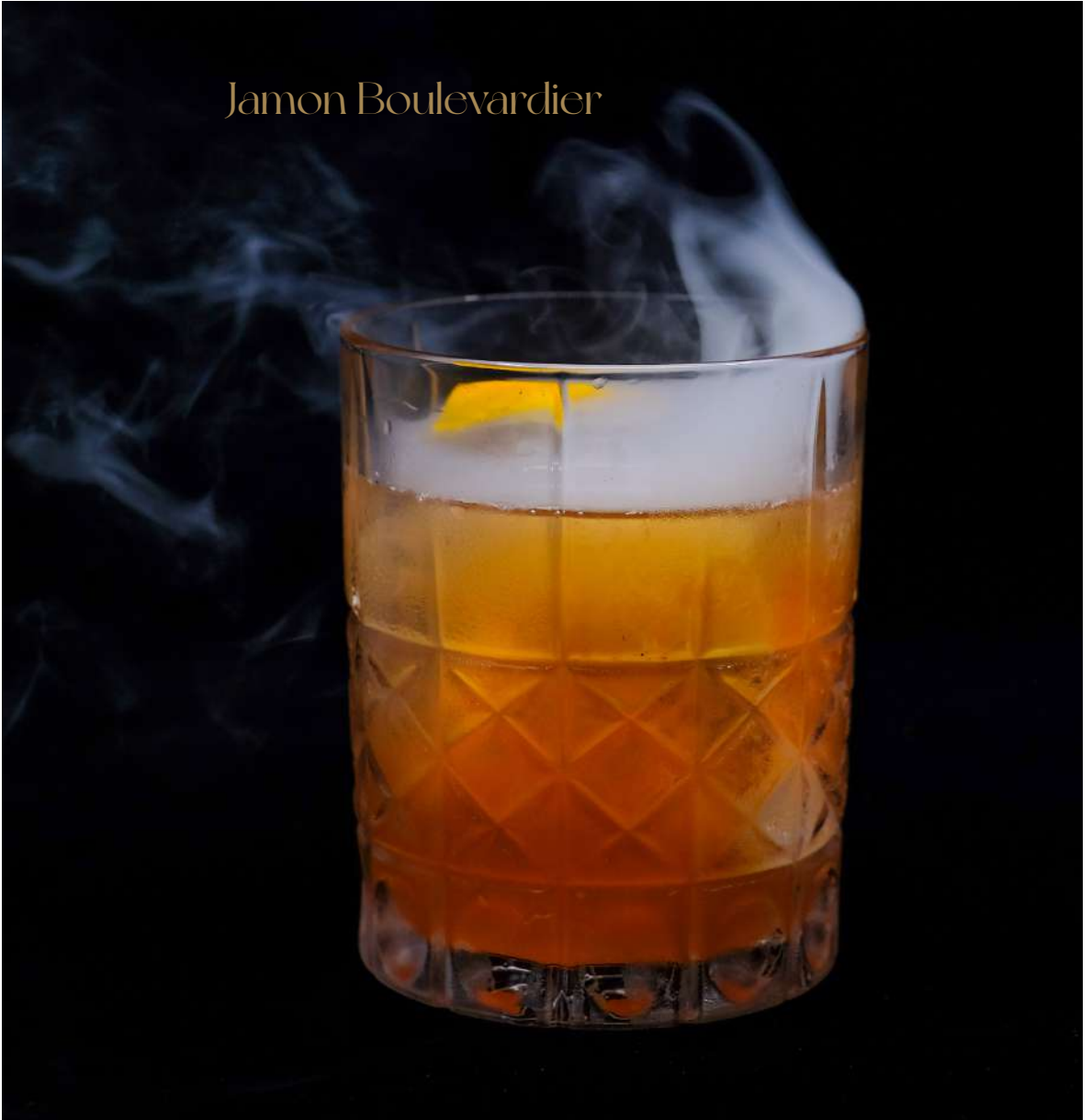
Lime Sorbet Shirley Temple	\$10
Pineapple & Orgeat Crush	\$10
Strawberry & Yoghurt Seltzer	\$9
Lychee & Lemongrass Iced Tea	\$9
Tropical Fruit Punch	\$9
Tonic Summer Cooler	\$8

Soft Drinks & Juices

Orange Juice	\$5
Cranberry Juice	\$5
Lime Juice	\$5
Pineapple Juice	\$5
Simple Organic Ginger Beer	\$6
Simple Organic Lemonade	\$6
Simple Organic Cola	\$6

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Jamon Boulevardier



White Sangria

Coffee / Tea

Espresso	\$4
Doppio	\$6
Romano	\$4
Americano	\$5
Capuccino	\$6
Caffe Latte	\$6
Flat White	\$6
Cold Brew	\$6
Iced Latte	\$7
Iced Capuccino	\$7
English Breakfast	\$4
Earl Grey	\$4

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Wine List

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House Wines

CHAMPAGNE & SPARKLING WINES

Glass / Bottle

Veuve Clicquot Yellow Label NV \$25 / \$138
Champagne, Fra

Tenuta Ca' Bolani Prosecco Doc Spumante Brut NV \$14 / \$65
Friuli, Ita

WHITE WINES

2016 Altanza Sauvignon Blanc \$18 / \$88
Rioja, Esp (Vegetarian)
Expressive and vibrant, fruity aromas makes it an unusual white wine.

2019 Chateau De La Bouyere Blanc \$18 / \$88
Bordeaux, Fra
Floral Rounded Wine, Moves To Mango & Tropical Fruit Flavours.

2019 Bottega Pinot Grigio Igt Delle Venezie \$18 / \$88
Treviso, Ita
Fresh & harmonic with perfect acidity structure for a balanced finish.

RED WINES

2019 Chateau De La Bouyere Rouge \$18 / \$88
Bordeaux, Fra (Organically Farmed)
Fruity Bouquet & Floral Stimulates The Taste Buds.

2019 La Gerla Poggio Gli Angeli \$18 / \$88
Montalcino, Ita (Organically Farmed)
Wild Berries On The Nose, Smooth Cherry Flavours.

2013 Enate Reserva Cabernet Sauvignon \$18 / \$88
Somontano, Esp
Classic Old World Profile With Dusty Tannins & Savoury Flavours.

ROSÈ WINES

2019 Mas La Chevaliere Rosè \$15 / \$70
Languedoc, Fra (Organically Farmed)

2019 Jean Paul Balland Sancerre Rosè - / \$98
Loire Valley, Fra

SWEET WINES

Truffle Hunter Leda Sweet Red Wine \$15 / \$65
Piedmont, Ita

Truffle Hunter Leda Sweet White Wine \$15 / \$65
Piedmont, Ita

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By The Bottle

LIGHT BODIED WHITES

	Varietal	Price
2019 Haart Riesling Troken mosel, ger (environmentally sustainable)	Riesling	\$98
2020 Cloudy Bay Sauvignon Blanc marlborough, nz	Sav Blanc	\$108

MEDIUM BODIED WHITES

2019 Jean Paul Balland Sancerre loire valley, fra	Sav Blanc	\$118
2015 Domaine Laroche Chablis Saint Martin chablis, fra (certified organic)	Chablis	\$158

FULL BODIED WHITES

2018 Brovia Roero Arneis Docg piedmont, ita	Arneis	\$158
2019 Sylvain Bzikot Puligny-montrachet burgundy, fra (organically farmed)	Chardonnay	\$208
2018 Sylvain Bzikot Chassagne Montrachet Cru Morgeot burgundy, fra (organically farmed)	Chardonnay	\$258

LIGHT BODIED REDS

2018 Domaine Bzikot Volnay burgundy, fra (organically farmed)	Pinot Noir	\$158
2017 Il Molino Di Grace Chianti Classico Docg tuscany, ita (biologico certified)	Sangiovese	\$158

MEDIUM BODIED REDS

2018 La Gerla Rosso Di Montalcino montalcino, ita (organically farmed)	Sangiovese	\$118
2015 Conde De Los Andes Tinto rioja, esp	Tempranillo	\$138
2017 Chateau Martet Reserve De Famille bordeaux, fra	Merlot	\$188

FULL BODIED REDS

2019 Clos Bellance La Petit Bellane cotes-du-rhone villages rouge rhone valley, fra (organic certified)	Grenache	\$138
2017 Bosio Barolo Docg piedmont, ita	Nebbiolo	\$168
2017 Hentley Farm Shiraz barossa valley, aus	Shiraz	\$158
2016 Antolini Moropio Amarone Classico Docg valpolicella, ita (organically farmed)	Corvina Rondinella, Croatina, Corvinone	\$188

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