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A LA CARTE MENU

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**APPETISER**

 **Caesar Salad 13**

romaine lettuce and parmesan parmigiano shavings

**Rock Oysters**

**1 dozen 49 | ½ dozen 25**

freshly shucked rock oyster on ice, classic vinaigrette

**Crab 16**

jumbo lump crab meat, avocado, semi-dried tomato  
petal, mango salsa, micro green, cucumber water

**Foie Gras 20**

mosaic of foie gras, naked grape, brioche, frozen  
raspberry and gastrique

✓ **Burrata 15**

olive pine nut soil, heirloom tomato, naked almond  
pesto, arugula

**Salmon 14**

sous vide salmon, crispy quinoa, pickle of jicama and  
beetroot, granny smith fluid gel, beetroot powder

**Octopus 14**

marinated octopus carpaccio, compressed watermelon, olive oil caviar, meyer lemon emulsion, garden herbs

**Queen Scallop 18**

seared queen scallop, cauliflower purée, black garlic sabayon

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**SOUP**

**Jerusalem Artichoke 12**

smooth velouté, soft-boiled egg, forest mushroom, truffle foam

**Lobster 15**

lobster cappuccino, saffron potatoes, crispy lobster cigar

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**MAIN COURSE**

**Lamb 38**

lamb loin, parsley crust, chick peas mousseline, spiced merguez sausage, carrot, caramelised mint jus

**Corn Fed Poulet 29**

poulet supreme, stuffed wing, braised celeriac, baby romaine, pearl onion, shimeji mushroom, almond milk jus

**Angus Beef 40**

roasted tenderloin, parsnip purée, morel mushroom, asparagus, chives oil, madeira jus

**72°C Braised Beef Short Rib 32**

beef short rib, fluffy potato, maitake mushroom, edamame, truffle sauce

**Kurobuta Pork 33**

braised pork cheek and St Louis rib, potato fondant, buttered shaved broccoli, natural jus

**Black Cod 34**

steamed black cod fillet in spicy cioppino stew, farm vegetables, basil butter toast

**Red Mullet 26**

pan-seared red mullet, breaded polenta, asparagus, vine tomato, crustacean emulsion

**Sea Bass 25**

line-caught sea bass, crispy skin, butternut squash purée, smoked eggplant caviar, basil beurre blanc, celeries

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**CHEF RECOMMENDATION**

**Naked Lobster (125g) 80**

wrapped with parma ham, slow-cooked pork lardon, spicy chorizo stew, lobster emulsion



**Chateaubriand Steak Diane (360g) 80**

gratinated potato, baby spinach, seasonal vegetable, mushroom sauce

## DESSERT

### **Strawberry 11**

strawberry lemon curd tart with basil sorbet

### **Trio of Exotic Mango 12**

frozen mango ice-cream, mango passion pearl, mango pineapple blitz torte cake

### **Chocolate Surprise 12**

chocolate bomb – chocolate vanilla whip ganache with melody of berries



### **Cherry 15**

cherry jubilee with vanilla ice-cream



### **Crêpe 15**

crêpe suzette with vanilla ice-cream

*vegetarian*



*gueridon service*

