

STARTERS

Wagyu Beef Carpaccio tenderloin, horseradish, micro-ress, mustard dressing	\$280	Lobster Poached whole Boston lobster, asparagus, lemon puree	\$380
Crab Shaved cucumber, avocado foam, tomato tea jelly	\$180	Anchovy Marinated pepper, glazed sherry vinegar	\$160
Foie gras Sear smoked duck liver , salted plum dressing	\$220	White Asparagus (v) Beurre noisette, 63c egg, lemon oil, chervil	\$190
Scallop Sea scallop, conpoy aioli, iberico chorizo, basil oil , rice cracker	\$210	Onion soup Gratinated with comte cheese	\$140
Curly Kale & mushrooms (v) Salad or cooked	\$120		

MAINS

House roast Black angus beef ribeye, fries, tomato, romaine	\$420	Lobster Boston lobster, fennel, lemon mash, White asparagus	\$420
Salmon Grilled artichoke, lemon mashed potato, tomato and capers butter	\$360	Sea bass Dauphinoise, spinach, champagne sauce	\$380
Pork Yamato pork chop, roquette and roasted whole candied garlic	\$420	Mussel and fries Marinere/ Beer/ Thai/ House	\$280/500g
Wagyu beef Saga tenderloin, mash potato, café de Paris butter, charred baby gem	\$680	Strozzapreti Traditional hand-roll pasta, rich meat sauce	\$260
Lamb Smoked rack of lamb, Lyonnaise, minted carrot	\$380	Riso (v) Carnaroli rice, white asparagus, summer truffle	\$220
Chicken Yellow chicken breast, curly kale, white polenta breaded cheese	\$350	Roots (v) Swede, parsnip, beet, potato	\$240
		Garden (v) Quinoa, morel, baby vegetables	\$260

Please advise us if you have any food allergies.

10% service charge applies

DESSERTS

Green tea Matcha mousse, chocolate and hazelnut praline, crisps	\$90	Chocolate Rich flourless chocolate cake, clotted cream and raspberries	\$90
Tarte Sharp lemon curd, clotted cream, lavender honey	\$85	Lychee Parfait, coconut milk, pandan meringue	\$80
Apple Pressed apple, vanilla ice-cream, granola crumble	\$100	Cheese Selection of French cheeses, quince jelly, apricot bread and fruits	\$160
Mango Mousses, gel, powder, pickled green shreds	\$80	Add Ice-cream in your dessert 1 / 2 scoop Check with server for daily flavor...	\$35/65

COFFEE

Espresso/ Decaffeinated Coffee/ Americano	\$40
Double Espresso/ Café Latte/ Cappuccino/ Mocha/ Hot Chocolate	\$50
Iced Coffee/ Iced Latte/ Iced Cappuccino/ Iced Mocha/ Iced Chocolate	\$60

TEA we are serving tea by Palais des Thés

Vice-Roi Des Indes T.G.F.O.P Black Tea /Blend of Darjeeling and Yunnan teas.	\$60
Blue Of London Black tea , Bergamot and orange blossom, cornflower petals, blue mallow.	\$60
Grand Jasmin Chun Feng,China Green Tea with jasmine flowers.	\$60
Japan Genmaicha Green Tea with roasted brown rice.	\$60
Pure Indulgence-Icy Mint Green Tea/Mint.	\$60
Vive Le The! Green Tea with Ginger & citrus bouquet.	\$60
The Des Sables Green tea ,mango, peach, and citrus with rose petals.	\$60
Chamomile ,Apple, Spices Chamomile/Herbal Tea, Caffeine-free	\$60
Lemongrass Ginger Carrot Ginger apple carrot lemongrass /Herbal infusion Caffeine-free	\$60
The Des Songes Blanc White tea with safflower & strawberry , rose ,orange blossom, and berries.	\$60

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