

STARTERS

	HEIRLOOM TOMATO POMEGRANATE BURRATA SALAD with toasted baguette, roasted pepitas, sliced almond, baby spring greens and fig jam	22
	QUINOA TABBOULEH quinoa, sea salt, lemon juice, olive oil, feta cheese, garlic and mint leaves	14
	TUNA CARPACCIO with sea salt, olive oil, fried capers and lemon juice	18
	BEEF CARPACCIO with smoked cured egg yolk, onion, olive oil and lemon juice	16
	TORCHED SALMON & AVOCADO TARTARE fresh salmon, avocado topped with ikura, ginger oil, sliced crispy shallots, tempura bits and garlic chips	18
	NIÇOISE SALAD mesclun salad, cherry tomatoes, black olives, french beans, white anchovies, tuna chunks, idaho potatoes, quail eggs with basil oil	16
	CAESAR SALAD romaine lettuce, bacon bits, parmesan cheese, fried capers, garlic croutons with caesar dressing	14
	add on: grilled chicken or smoked salmon	4

SOUPS

	LOBSTER BISQUE creamy emulsion with diced lobster	16
	CLASSIC ONION SOUP beef consomme served with gratinated Gruyère crouton	14

SANDWICHES/TARTINES

(all sandwiches and tartines are served with a side of salad or fries)

	PARMA HAM BURRATA CHEESE TARTINE burrata cheese and parma ham on toasted sourdough	18
	AVOCADO SALMON TARTINE smashed avocado, herb cream cheese, fried capers and smoked salmon on toasted sourdough	18
	HEIRLOOM TOMATO AND FETA CHEESE TARTINE marinated heirloom tomato and feta cheese crumble on toasted sourdough	18
	LE CROQUE MONSIEUR Paris ham, cheddar, parmesan and Gruyère cheese in crusty sourdough	16
	add on: two fried eggs	4
	CLUB SANDWICH double decker bread with bacon, grilled chicken, cheese, fried egg, tomato slices and lettuce	16
	*vegetarian option available	
	BEAST BURGER wagyu beef patty, bacon, gorgonzola, cheddar, tomato slices, lettuce, gherkins and caramelized onions	18
	add on: one fried egg	2

DAILY SPECIAL 2 COURSE SET LUNCH

\$16

**STARTER and MAIN
or
MAIN and DESSERT**

chat with our m'bassador to
know more on our daily special

CHARCOAL GRILLED FROM THE LAND

choice of one sauce and one side for all mains selection

AUSTRALIAN 30-36 MONTHS PASTURE FED ANGUS BEEF

(natural free range, antibiotic & hormone free)

TENDERLOIN	200g	42
STRIPLOIN	250g	34
RIB EYE	250g	36

CHICKEN/LAMB/KUROBUTA

KUROBUTA PORK CHOP	300g	36
BABY LAMB RACK		48
CHICKEN		
whole		24
half		18

FROM THE OCEAN

choice of one side for all mains selection

MAINE LOBSTER	550g	68
BARRAMUNDI PAPILOTE	200g	22
with lemon herbs and olive oil		
PAN-SEARED SALMON	200g	24

Sauce (choose one)







- red wine jus
- black pepper jus
- béarnaise
- white wine cream
- chimichurri
- blue cream cheese

sides (choose one)

- mesclun salad
- onion confit
- french fries
- creamy spinach
- ratatouille
- grilled US asparagus
- mashed potatoes
- mushroom fricassée

additional side or sauce **6**

LOCAL DELIGHTS

	CRISPY PORK KNUCKLE oven-roasted pork knuckle, with spicy thai nam jim sauce and sesame oil scented asian flavoured sauerkraut	22	36
		(half)	(full)
	LOBSTER PORRIDGE teochew-style lobster rice porridge in crab broth, baby abalone, crispy conpoy, bonito flakes, fried shredded ginger and scallion		38
	3 CUP LOBSTER IN CLAYPOT wok-fried Maine lobster, rice wine, sesame oil and steamed rice		68
	HOKKIEN NOODLE prawn stock braised yellow noodles and rice vermicelli, prawns, crispy baby squids, roasted pork, bean sprouts and chives		14
	CHICKEN CLAYPOT RICE fragrant rice cooked in claypot with fresh chicken, chinese mushroom, preserved sausage and salted fish		16
	NASI GORENG wok-fried sambal rice with prawns, chicken satay and peanut sauce, fried chicken, fried egg, achar and keropok		18
	SINGAPORE LAKSA noodles in coconut and spicy dried shrimp broth, cherrystone clams, prawns, crispy tau pok, laksa leaves		14
	KUROBUTA CLAYPOT RICE braised kurobuta pork belly served with soft boiled egg		18

COLD CUT/CHEESE

1 METER BOARD	58	
selection of 5 cold cuts & 5 cheeses		
HALF METER BOARD	36	
selection of 3 cold cuts & 3 cheeses		
served with French baguette basket, olives, gherkin, crackers, dried fruits, honey, mixed nuts and pommery mustard		
COLD CUT PLATTER	28	
selection of 3 cold cuts		
CHEESE PLATTER	28	
selection of 3 cheeses		
cold cut selection:		
• paris ham	• pork rilette	• bresaola
• parma ham	• duck rilette	• capocollo
• chambost saucisson		
cheese selection:		
• brie	• camembert	• goat cheese
• roquefort	• emmental	• grana padano
• gruyère	• burrata	
TRIO DE RILLETES	28	
salmon, pork and duck rillettes with crispy baguette		
PARMA HAM	14	
italian ham dry cured for 24 months (100g)		
PALETA IBERICA DE BELLOTA	38	
Joselito Italian ham dry cured for 36 - 48 months (100g)		
add on		
• French baguette	5	

HOMEMADE SWEETS

	MOLTEN CHOCOLATE CAKE made with Valrhona Guanaja 70%, mini Magnum®	15
	MOLTEN CHEESE CAKE cream cheese, Valdeón cheese	16
	THIN CRUSTED APPLE PIE cinnamon caramelized apple pie	10
	CRÈME BRULÉE a rich custard infused with Madagascar vanilla	10
	THE PROFITOLE choux pastry with vanilla ice cream and hot chocolate sauce	12
	THAI MILK TEA PUDDING thai milk tea flavoured pudding with caramelized coconut banana and evaporated milk	10
	ORH NEE BRÛLÉE yam paste with pumpkin and marmalade	12

