



DINNER MENU

STARTERS

- HEIRLOOM TOMATO POMEGRANATE BURRATA SALAD** 22
roasted pepitas, sliced almond, baby spring greens
sliced almond, baby spring greens and fig jam
- CAESAR SALAD** 14
romaine lettuce, bacon bits, parmesan cheese,
fried capers, garlic croutons with caesar dressing
- add on:** 4
grilled chicken or smoked salmon

- GRILLED CILANTRO GARLIC OCTOPUS SALAD** 21
mixed salad with boiled potatoes
and baby heirloom tomatoes
- FRESH SALMON & ALASKAN CRAB SALAD** 25
baby spinach & romaine lettuce, ikura,
avocado, shredded nori and kani miso dressing
- QUINOA TABBOULEH** 16
quinoa, sea salt, lemon juice, olive oil,
feta cheese, garlic and mint leaves

- LOBSTER BISQUE** 18
creamy emulsion with lobster meats
- CLASSIC ONION SOUP** 14
beef consomme served
with gratinated Gruyère crouton
- TORCHED SALMON & AVOCADO TARTARE** 19
fresh salmon, avocado topped with ikura, ginger
oil, sliced shallots, tempura bits and garlic chips
- SCALLOP CARPACCIO** 28
hokkaido scallops marinated with yuzu,
soy & ginger topped with fresh shredded
shiso leaves, crispy bits, fried shallots
and garlic chips

LOCAL DELIGHTS

- CRISPY PORK KNUCKLE** 22 36
oven-roasted pork knuckle, (half) (full)
with spicy thai nam jim sauce and
sesame oil scented asian flavoured sauerkraut
- LOBSTER PORRIDGE** 38
teochew-style lobster rice porridge in crab broth,
baby abalone, crispy conpoy, bonito flakes,
fried shredded ginger and scallion
- SAMBAL CLAMS SHANG MEE** 24
crispy egg noodle with fresh manila clams
in homemade sambal gravy
- HOKKIEN NOODLE** 14
prawn stock braised yellow noodles
and rice vermicelli, prawns, roasted pork,
bean sprouts and chives
- CHICKEN CLAYPOT RICE** 16
fragrant rice cooked in claypot with fresh chicken,
chinese mushroom, preserved sausage and salted
fish
- NASI GORENG** 18
wok-fried sambal rice with shrimp, chicken satay &
peanut sauce, fried chicken, fried egg, achar and
keropok
- SINGAPORE LAKSA** 14
noodles in coconut and spicy dried shrimp broth,
cherrystone clams, prawns, braised tau pok,
laksa leaves
- KUROBUTA CLAYPOT RICE** 18
braised kurobuta pork belly served with soft boiled
egg and scallions
- WOK-FRIED FRAGRANT MALA FRIED RICE** 18
topped with fried egg and crispy kale

SANDWICHES

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

- LE CROQUE MONSIEUR** 23
Paris ham, cheddar, parmesan
and Gruyère cheese in crusty sourdough
- add on:** two fried eggs 4
- BEAST BURGER** 22
wagyu beef patty, bacon, cheddar,
tomato slices, lettuce, gherkins
and caramelized onions
- add on:** one fried egg 2
- LOBSTER ROLL** 30
chunks of fresh maine lobster meat tossed
in beurre blanc, brioche roll

CHARCOAL GRILLED

choice of one sauce and one side for all mains selection

AUSTRALIAN ANGUS BEEF

- TENDERLOIN** 250g 45
STRIPLOIN 250g 40
 RIB EYE 250g 48
 BONELESS BEEF SHORT RIBS 350g 42
with pistachio and herb crust
(slow cooked for 12 hours)

- BABY BACK RIBS** 400g 30
pork ribs marinated with homemade BBQ
sauce

- KUROBUTA PORK CHOP** 300g 40
AUSTRALIAN LAMB RACK 300g 48
CHICKEN
whole 24
half 18

FROM THE SEA

- BARRAMUNDI PAPILLOTE** 25
with lemon herbs and olive oil

- PAN-SEARED SALMON** 24

- PAN-SEARED BARRAMUNDI** 27

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

PASTA/RISOTTO

- WAGYU BEEF RAGOUT PASTA** 28
wagyu beef cheeks, natural jus, crushed
tomatoes, root vegetables and herbs
- SPAGHETTI VONGOLE** 20
white clams & stock with garlic and parsley
- TAGLIATELLE AL SALMONE** 18
smoked salmon, cream, cheese and poached egg
- SPAGHETTI BOLOGNESE** 16
bolognese sauce
- PUMPKIN & MUSHROOM RISOTTO** 16
sauteed with fresh mushrooms and
diced pumpkins

COLD CUT/CHEESE

- 1 METER BOARD** 59
selection of 5 cold cuts & 5 cheeses

- HALF METER BOARD** 38
selection of 3 cold cuts & 3 cheeses
- served with French baguette basket,
olives, gherkin, crackers, dried fruits,
honey, mixed nuts and pommery mustard

- CHEESE PLATTER** 28
selection of 3 cheeses

cold cut selection:

- paris ham
- pork rillette
- bresaola
- parma ham
- duck rillette
- capocollo
- chorizo
- 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** 20
Italian ham dry cured for 24 months (100g)

HOMEMADE SWEETS

- MOLTEN CHOCOLATE CAKE** 17
made with Valrhona Guanaja 70%,
mini Magnum®

- APPLE TART** 10
cinnamon caramelized apple pie

- CRÈME BRULÉE** 10
a rich custard infused with Madagascar vanilla

- THE PROFITROLE** 12
choux pastry with vanilla ice cream
and hot chocolate sauce

- LEMON TART** 10
mixed berries coulis

- MOLTEN PEANUT CHOCOLATE CAKE** 16
served with choice of vanilla,
strawberry or chocolate ice-cream

- ORH NEE BRÛLÉE** 12
yam paste with pumpkin marmalade

- ICE CREAM & SORBET** 12
3 scoops of ice cream or sorbet
flavour: vanilla, chocolate, strawberry,
mango, yuzu, lime



chef's recommendation spicy vegetarian

all prices are subject to prevailing government taxes and service charges