




LUNCH MENU

SALAD / SOUPS

	HEIRLOOM TOMATO POMEGRANATE BURRATA SALAD with toasted baguette, roasted pepitas, sliced almond, baby spring greens and fig jam	22
	NIÇOISE SALAD mescun 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

	ALASKAN CRAB & FRESH SALMON SALAD fresh salmon, alaskan king crab, baby spinach, romaine lettuce, crispy anchovies and shallot with kani wasabi dressing	24
	QUINOA TABBOULEH quinoa, sea salt, lemon juice, olive oil, feta cheese, garlic and mint leaves	14
	LOBSTER BISQUE creamy emulsion with diced lobster	16
	CLASSIC ONION SOUP beef consomme served with gratinated Gruyère crouton	14

CARPACCIO / TARTARE

BEEF CARPACCIO with smoked cured egg yolk, onion, olive oil and lemon juice	16
TUNA CARPACCIO with sea salt, olive oil, fried capers and lemon juice	18
TORCHED SALMON & AVOCADO TARTARE fresh salmon, avocado topped with ikura, ginger oil, sliced crispy shallots, tempura bits and garlic chips	18

SANDWICHES

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

	LE CROQUE MONSIEUR Paris ham, cheddar, parmesan and Gruyère cheese in crusty sourdough	16
	add on: two fried eggs	4
	BEAST BURGER wagyu beef patty, bacon, gorgonzola, cheddar, tomato slices, lettuce, gherkins and caramelized onions	18
	add on: one fried egg	2
	CLUB SANDWICH double decker bread with bacon, grilled chicken, cheese, fried egg, tomato slices and lettuce	16
	*vegetarian option available	
	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

CHARCOAL GRILLED

choice of one sauce and one side for all mains selection

AUSTRALIAN ANGUS BEEF			
TENDERLOIN	200g	42	
STRIPLOIN	250g	34	
 RIB EYE	250g	36	
LA CÔTE DE BŒUF	1kg	120	
<i>U.S prime rib</i>			
<i>choice of two sauces and two sides</i>			
BABY BACK RIB	400g	30	
<i>pork rib marinated with homemade BBQ sauce</i>			
KUROBUTA PORK CHOP	300g	36	
BABY LAMB RACK	300g	48	
BABY CHICKEN			
<i>whole</i>		24	
<i>half</i>		18	
 PAN-SEARED SALMON	200g	24	
BARRAMUNDI PAPILLOTE	200g	22	
<i>oven-baked sea bass with lemon herbs and olive oil</i>			
<u>sauce (choose one)</u>			
• red wine jus	• black pepper jus	• béarnaise	
• white wine cream	• chimichurri	• blue cream cheese	
<u>sides (choose one)</u>			
• mesclun salad	• onion confit	• french fries	
• creamy spinach	• ratatouille	• grilled asparagus	
• mashed potatoes	• mushroom fricassé		
<i>additional side or sauce</i>			

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 rock lobster, rice wine, thai basil leaves, sesame oil and steamed rice		38
	HOKKIEN NOODLE prawn stock braised yellow noodles, and rice vermicelli prawns, 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, tau pok, laksa leaves		16
	KUROBUTA CLAYPOT RICE braised kurobuta pork belly served with soft boiled egg		18




COLD CUT/CHEESE

1 METER BOARD selection of 5 cold cuts & 5 cheeses	58
HALF METER BOARD selection of 3 cold cuts & 3 cheeses	36
served with French baguette basket, olives, gherkin, crackers, dried fruits, honey, mixed nuts and pommery mustard	
COLD CUT PLATTER selection of 3 cold cuts	28
CHEESE PLATTER selection of 3 cheeses	28
cold cut selection:	
• paris ham	• pork rillette
• parma ham	• duck rillette
• chambost saucisson	• bresaola
	• capocollo
cheese selection:	
• brie	• camembert
• roquefort	• emmental
• gruyère	• burrata
	• goat cheese
	• grana padano

TRIO DE RILLETES salmon, pork and duck rillettes with crispy baguette	28
PARMA HAM italian ham dry cured for 24 months (100g)	14
PALETA IBERICA DE BELLOTA Joselito Italian ham dry cured for 36 - 48 months (100g)	38

HOMEMADE SWEETS

	MOLTEN CHOCOLATE CAKE made with Valrhona Guanaja 70%, mini Magnum®	15
	ORH NEE BRÛLÉE yam paste with pumpkin marmalade	12
	THIN CRUSTED APPLE PIE cinnamon caramelized apple pie	10
	THE PROFITEROLE choux pastry with vanilla ice cream and hot chocolate sauce	12
	CRÈME BRULÉE a rich custard infused with Madagascar vanilla	10
	THAI MILK TEA PUDDING thai milk tea flavoured pudding with caramelized coconut banana and evaporated milk	10
	MOLTEN CHEESE CAKE cream cheese, roquefort cheese	16
	ICE CREAM & SORBET 3 scoops of ice cream or sorbet flavour: vanilla, chocolate, strawberry, mango, yuzu, lime	12

 chef's recommendation  vegetarian  spicy

all prices are subject to prevailing government taxes and service charges