

# DINNER

## DISTRACTIONS

### TARAMA-ZA'ATAR

Smoked Cod Fish Roe, Sumac, Focaccia Toast - 16

### GRILLED PIQUILLOS

Shallots, Olive Oil - 8

## CHARCUTERIE

### THE CHARCUTERIE BOARD

San Daniele Ham, Parisian Ham, Chorizo, Salchichón - 36

### THE GOOD CHARCUTERIE

Charcuterie Board & Pâté (Min. 2 Guests) - 50

### BEEF HAM « LIKE A CARPACCIO »

Homemade Dry-Aged Beef Ham - 28

### PÂTÉ DE CAMPAGNE

Homemade Duck & Pork Pâté, Cornichons - 15

## OYSTER BAR

### 6 OYSTERS BLACK PEARL

Spéciale N°4, Marennes-Oleron - 54

### 6 OYSTERS AMÉLIE

Super Spéciale N°3, Marennes-Oleron - 68

## STARTERS

### BEEF TARTARE TRADITION

Tartare Sauce, Fresh Herbs, Cube Fries - 30

### SMOKED SALMON ESSENTIAL

Homemade Jasmine Smoked, Soy Lemon Cream - 24

### EGGS MAYO

Sherry Soy Aioli, Fresh Herbs, Garlic Croûtons - 12

### CHARRED LEEKS ESSENTIAL

Sauce Ravigote, Hazelnut Oil - 16

### THE CAESAR SALAD

Crispy Bacon - 18 / Add Chicken +6 / Add Anchovies +4

### LA SALADE PARISIENNE

Butter Lettuce, White Ham, Eggs, Potatoes, Mushrooms, Tomatoes

To Share / 1 to 2 Recommended - 24

### CHEESE SOUFFLÉ

Gruyère Soufflé & Mix (20 min) - 22

### THE FRENCH ONION SOUP

Caramelized Onions, Broth, Cheese Gratin - 18

## CARVERY \*\*

### GRILLED XXL TURBOT

Spanish Turbot (180g) - Béarnaise Tartare Sauce

To Share / 1 to 2 Recommended - 65

### WOOD-OVEN ROASTED PRIME RIB

Australian Angus Signature Black, Au Jus & Lemon Cream

180g - 48 / 300g - 80 / 500g - 130

## MAINS

### CHAR-GRILLED SEABASS VIERGE

Singapore sustainable (150g) Pastis Aioli & Vierge - 28

### GRILLED SALMON BÉARNAISE

Spinach & Asparagus - 34

### "BUNTUT" INDONESIAN OXTAIL SOUP

Mandarin Rice, Sambal, Emping Crackers - 35

### MINUTE "RIBEYE" STEAK FRITES

Black Angus MS3 Ribeye - Australia (180g) - 48

### TOMAHAWK CÔTE DE BOEUF

Australian Angus Black Onyx MS 3+ Served "Au Jus" & Moutarde

To Share / 2 to 4 Recommended - Priced per 100g - 25

### RACK OF LAMB PROVENCE

New Zealand Lamb - "Au Jus" & Vierge

Recommended to Shared for 2 - 400g - 78

### PORK CHOP GRENOBLOISE

Lemon, Capers, Butter, Croûtons - 36

### DUCK CONFIT - MUSHROOMS

Homemade Duck Leg Confit, Jus - 32

## SIDES

### LETTUCE & CROÛTONS

Garlic Croûtons, Old Jerez & Olive Oil - 8

### MUSHROOMS GARLIC

Mushroom Mix Fricassée - 12

### SPINACH SESAME

Spinach, Garlic, Sesame - 12

### FRENCH FRIES ALLUMETTES

Hand-Cut Slim French Fries - 8

### MASH TRADITION

Mashed Potato, Milk, Cream, Butter - 10

### COQUILLETES HAM & CHEESE

Parisian Ham, Parmesan, Gruyère - 14

### BB CAPSICUM-ONION-TOMATO SKEWER

Konro-Grilled Veggies - 10

### CHARRED ASPARAGUS SKEWER

Konro-Grilled Green Asparagus - 16

## DESSERTS

### THE CHEESE OF TODAY

From the Cheese Room: 75g - 28 / 125g - 42

### SOUFFLÉ AU PRALINÉ

Praliné Soufflé & Smooth Ice Cream - 16

### THE REAL FRENCH TOAST

Caramelized Brioche French Toast & Smooth Ice Cream - 16

### TART "A LA CRÈME"

Filo Tart, Yogurt Ice Cream, Chantilly - 14

### BASQUE CHEESE CAKE

Cream Cheese Basque Cake - 12

### CHILLED GRAPEFRUIT & POMELO

Orange-Grenadine Broth & Granité - 14

### MANGO - EARL GRANITÉ

Earl Grey Granité, Passion Fruit Syrup, Fresh Raspberries - 14

### PISTACHIO CHERRIES SUNDAE

Pistachio Ice Cream, Cherries, Jam, Pistachio & Chantilly - 16

### CHOCOLAT LIÉGEOIS SUNDAE

Chocolate Ice Cream, Chocolate Sauce, Chantilly, Almonds - 11

*Prices are subject to 10% Service Charge and Prevailing goods and services tax.*

*价格需加收服务费和政府消费税。*

*\*\*Daily Carvery items are subject to availability and may change without prior notice.*