

DINNER

DISTRACTIONS

TARAMA-ZA'ATAR

Smoked Cod Fish Roe, Sumac, Focaccia Toast - 14

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 - 22

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 - 54

STARTERS

BEEF TARTARE TRADITION

Tartare Sauce, Fresh Herbs, Cube Fries - 28

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 - 14

THE CAESAR SALAD

Crispy Bacon - 18 / Add Chicken +4 / 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) - 20

THE FRENCH ONION SOUP

Caramlized Onions, Broth, Cheese Gratin - 15

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 - 38 / 300g - 72 / 500g - 115

MAINS

CHAR-GRILLED SEABASS VIERGE

Singapore sustainable (150g) Pastis Aioli & Vierge - 22

GRILLED SALMON BÉARNAISE

Spinach & Asparagus - 30

"BUNTUT" INDONESIAN OXTAIL SOUP

Mandarin Rice, Sambal, Emping Crackers - 30

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 - 20

RACK OF LAMB PROVENCALE

New Zealand Lamb - "Au Jus" & Vierge

Recommended to Shared for 2 - 400g - 65

PORK CHOP GRENOBLOISE

Lemon, Capers, Butter, Croûtons - 32

DUCK CONFIT FOIE GRAS & CEPS

Roasted Ceps Garlic & Seared Foie Gras - 58

SIDES

LETTUCE & CROÛTONS

Garlic Croûtons, Old Jerez & Olive Oil - 8

MUSHROOMS GARLIC

Mushroom Mix Fricassée - 10

SPINACH SESAME

Spinach, Garlic, Sesame - 10

FRENCH FRIES ALLUMETTES

Hand-Cut Slim French Fries - 8

MASH TRADITION

Mashed Potato, Milk, Cream, Butter - 8

COQUILLETES HAM & CHEESE

Parisian Ham, Parmesan, Gruyère - 12

BB CAPSICUM-ONION-TOMATO SKEWER

Konro-Grilled Veggies - 10

CHARRED ASPARAGUS SKEWER

Konro-Grilled Green Asparagus - 14

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 - 14

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 - 14

CHOCOLAT LIÉGEOIS SUNDAE

Chocolate Ice Cream, Chocolate Sauce, Chantilly, Almonds - 10

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.*