



# DINNER MENU

晚餐菜单



OCEAN RESTAURANT

# OCEAN RESTAURANT



## OLIVIER BELLIN, Celebrity Chef

Born and trained in France, Chef Olivier Bellin began his culinary career as an apprentice in Lycée Le Paraclet, Quimper. He would go on to work with master chefs Joël Robuchon, Jacques Thorel, Jean Coussau and Guy Guilloux.

Chef Olivier eventually returned to his parent's inn and transformed it into the famed two Michelin-starred L'Auberge des Glazicks. A dedicated chef with a great fondness for his hometown, his signature dishes often reflect a hint of his beloved Brittany.

A passionate advocate for sustainable dining, Chef Olivier's menus revolve around responsibly sourced seafood and locally farmed produce. His zero-waste approach and use of sustainable ingredients echoes the Singapore Oceanarium's dedication to ocean conservation. Chef Olivier strives to create a fully immersive dining experience for his guests as he believes that a good meal should leave a strong, emotional impression from the very first bite.

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AMUSE-BOUCHE OCEAN • 海之味精致开胃小菜

NORWEGIAN KING CRAB • 挪威帝王蟹   

Kaviari Caviar | Avocado | Sourdough Chip  
Kaviari 鱼子酱 | 牛油果 | 酸种面包脆片

NORMANDY SCALLOPS • 诺曼底扇贝  

Scallop Foam | Carrot | Tobiko  
扇贝泡沫 | 胡萝卜 | 飞鱼籽

ATLANTIC LOBSTER • 大西洋龙虾   

Celeriac Puree | Granny Smith | Bresaola  
芹菜根慕泥 | 青苹果 | 意式风干牛肉

NORTH SEA TURBOT • 北海大菱鲆鱼   

Orange Curry Foam | Jus | Green Asparagus | Manila Clam  
橙味咖喱泡沫 | 肉汁 | 绿芦笋 | 马尼拉蛤蜊

IBERICO PORK LOIN • 伊比利亚猪里脊  

Pork Jus | Romaine Lettuce Roll | Mandarin Puree  
猪肉汁 | 罗马生菜卷 | 橘泥

OR 或

A4 TOCHIGI WAGYU BEEF • A4栃木和牛 

Beef Jus | Romaine Lettuce Roll | Parsley  
牛肉汁 | 罗马生菜卷 | 欧芹  
(supplement 附加 \$48++)

GARIGUETTE STRAWBERRY • 加里盖特草莓  

Gazpacho | Lime Yoghurt Sorbet | Savory Biscuit  
草莓冷汤 | 青柠优格雪葩 | 咸香饼干

6 Course Dinner Menu 6道菜晚餐套餐 248++  
Wine Pairing 6杯葡萄酒搭配 148++



CHOICE OF MENU FORMAT (SET MENU) APPLIES TO ENTIRE PARTY. 全桌菜单形式(套餐)的选择需得一致。  
MENU AND INGREDIENTS ARE SUBJECT TO AVAILABILITY. 菜单和食材会根据供应情况做出调整。

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。

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AMUSE-BOUCHE OCEAN • 海之味精致开胃小菜

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NORMANDY SCALLOPS • 诺曼底扇贝  

Scallop Foam | Carrot | Tobiko

扇贝泡沫 | 胡萝卜 | 飞鱼籽

ABALONE • 鲍鱼 

Veal Jus | Seafood Consommé | Lime

小牛汁 | 海鲜清汤 | 青柠

FROG LEG • 田鸡腿  

Kataifi | Pink Garlic | Affilla Cress

金丝 | 粉红蒜 | 豆苗芽

ATLANTIC LOBSTER • 大西洋龙虾   

Celeriac Puree | Granny Smith | Bresaola

芹菜根慕泥 | 青苹果 | 意式风干牛肉

NORTH SEA TURBOT • 北海大菱鲆鱼   

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猪肉汁 | 罗马生菜卷 | 橘子泥

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A4 TOCHIGI WAGYU BEEF • A4栃木和牛 

Beef Jus | Romaine Lettuce Roll | Parsley

牛肉汁 | 罗马生菜卷 | 欧芹

(supplement 附加 \$48++)

GARIGUETTE STRAWBERRY • 加里盖特草莓  

Gazpacho | Lime Yoghurt Sorbet | Savory Biscuit

草莓冷汤 | 青柠优格雪葩 | 咸香饼干

8 Course Dinner Menu 8道菜晚餐套餐 288++

Wine Pairing 8杯葡萄酒搭配 198++



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