

---

## SOUP

---

### TRUFFLED MUSHROOM SOUP

*A plant-based Creamy Mushroom Soup infused  
with Truffle Oil.*

15

### ONION SOUP

*Caramelised Onion Broth with Gratin Gruyère Cheese.*

15

### STRAWBERRY GAZPACHO

*Chilled soup of Strawberries garnished with Dehydrated  
Strawberries & Peppermint.*

15

---

## ENTRÉE

---

### SAVOURY ICE CREAM SALAD

*Assorted Baby Leaves, Dehydrated Black Olives with savoury  
Ice Cream & Extra Virgin Olive Oil.*

15

### RATATOUILLE

*Mosaic of thinly sliced green & yellow Zucchini, Eggplant,  
Roma Tomato Confit in Piperade Sauce.*

15

### COUSCOUS SALAD

*Fresh Mixed Greens plated on top of Couscous  
& Gribiche Sauce.*

15

### TRUFFLE FRIES

*Thick-cut Fries seasoned with Parmesan Cheese  
& Truffled Extra Virgin Olive Oil.*

18

### FOIE GRAS TORCHON (a)

*Velvety-smooth, ultra-rich, French Duck Foie Gras  
marinated with Brandy & Five Spices.*

25

---

(a) Contains traces of alcohol    (n) Contains nuts    \* While ingredients last

**Remarks :** Price includes 6% GST & excludes 10% service charge.

---

PASTA

---

VEGETARIAN ARRABBIATA 🍴

*Spaghetti tossed in spicy Pomodoro Sauce, with green & yellow Zucchini, Eggplant & Parmesan cheese.*

25

SMOKED DUCK CARBONARA

*Spaghetti tossed in Duck Fat, Cream Sauce, Egg Yolk with Smoked Duck Breast & Parmesan Cheese.*

25

SPICY SEAFOOD AGLIO 🍴

*Spaghetti tossed in Garlic, Olive Oil, Anchovies, Chili Flakes, Prawns, Mussels & Squids.*

28

SQUID INK PASTA

*Spaghetti tossed in Olive Oil, Anchovies, Japanese Squid Ink with Squids, Mussels & Cherry Tomatoes.*

28

PESCATORA

*Spaghetti tossed in Pomodoro Sauce with Prawns, Mussels & Squids.*

28

POMODORO CREAM SEAFOOD PASTA

*Spaghetti tossed in rich Pomodoro Cream Sauce with Prawns, Mussels, Squids, Parmesan Cheese & Garlic Mayonnaise.*

31

SQUID INK JAPONICA RICE

*Japanese Short Grain Rice cooked with Japanese Squid Ink with Squids, Mussels, Cherry Tomatoes & Garlic Mayonnaise.*

31

---

(a) Contains traces of alcohol    (n) Contains nuts    \* While ingredients last

**Remarks :** Price includes 6% GST & excludes 10% service charge.

---

MAIN

---

CHICKEN ROULADE

*Roulade of juicy Chicken Thigh  
with pan roasted Brussels Sprouts & Jus Gras.*

29

BISTRO BURGER

*House-made thick Aussie Beef Patty with Onion Jam,  
Swiss Cheese, Brioche Bun accompanied by Truffle Fries.*

32

LAMB BURGER

*House-made Lamb Patty with Piperade,  
Swiss Cheese, Brioche Bun accompanied by Truffle Fries.*

32

BEER BATTER FISH & CHIPS (a)

*Ultra-crunchy Beer Batter Salmon with Truffle Fries.*

32

SMOKED DUCK BREAST

*Smoked, juicy tender Duck Breast with Beetroot Purée,  
Orange Confit & Puy Lentils.*

35

DUCK CONFIT

*18 hours confit of Duck Thigh cured in Sea Salt & Citrus Spice  
with Puy Lentils, Beetroot Gel & Orange Confit.*

35

SALMON (n)

*Sous vide fresh Norwegian Salmon with pickled Beetroot,  
Radish, Puy Lentils & Green Chili Pesto.*

45

MANHATTAN STEAK FRITES

*Australian Grass Fed Striploin with Truffle Fries  
& White Chocolate Béarnaise Sauce.*

58

LAMB RACKS

*4 racks of Lamb with glazed Baby Vegetables  
& Montpellier Butter.*

88

ANGUS BEEF STEAK

*200g+ CAAB Strip Steak with glazed  
Baby Vegetables & Montpellier Butter.*

88

K.I.B RIB-EYE STEAK

*200g+ Free Range, Grass Fed, King Island  
Rib-Eye with glazed Baby Vegetables  
& Montpellier Butter.*

108

---

(a) Contains traces of alcohol    (n) Contains nuts    \* While ingredients last

**Remarks :** Price includes 6% GST & excludes 10% service charge.

---

DESSERTS

---

SINGLE SCOOP ICE CREAM

*(Non-alcoholic)*

7

SINGLE SCOOP SPECIALTY ICE CREAM

*(May contain alcohol)*

10

“MATCHA LATTE” IN DESSERT FORM (n)

*Fresh Milk Panna Cotta, Uji Matcha Ice Cream  
& Sesame Tuile*

15

CRÈME BRÛLÉE

*Lush Egg Custard accompanied by White Chocolate Sherbet  
& Meringue Kisses.*

15

DECONSTRUCTED LEMON MERINGUE PIE

*Plated elements of Lemon Curd, Passion Fruit Gel, Italian  
Meringue, Orange Crumbs & White Chocolate Sherbet.*

15

TEXTURE OF CHOCOLATE

*Dark and Ivory Valrhona Chocolates in various forms,  
accompanied by Beetroot Gel, Dehydrated Olives  
& Cayenne Pepper.*

19

STICKY DATE WITH SALTED GULA MELAKA (n)

*Date Pudding with Salted Gula Melaka Sauce, Sesame Tuile  
& Tahitian Vanilla Ice Cream.*

19

FRENCH TOAST

*Individually hand toasted Bread Cubes  
with Tahitian Vanilla Ice Cream.*

19

ABSOLUTE CHOCOLATE

*Valrhona CARAÏBE 66% Chocolate Ganache  
with Campari Orange Sorbet.*

19

VANILLA SOUFFLÉ

19

CHEESE SOUFFLÉ

25

CHOCOLATE SOUFFLÉ

25

---

*(a) Contains traces of alcohol    (n) Contains nuts    \* While ingredients last*

**Remarks :** Price includes 6% GST & excludes 10% service charge.