

Mediterranean Flavours

Set Dinner | 3-Course • 78 | 4-Course • 88

Add a flute of Champagne Henriot, Blanc Souverain, Blanc de Blancs NV +28

ENTRÉE

Atlantic Blue Crab & Citrus Salad

D S A

Chilled Atlantic blue crab, pomelo & pickled green apple, shaved fennel, champagne vinaigrette, ikura, micro herbs

or

Salade Maison

◆ N G

House salad, endives, macerated pears, pickled lemon, walnut miso dressing

SOUP

Lobster Bisque, A Seafarer's Classic

D G S A

Slow-roasted lobster shell bisque, cognac cream, poached lobster medallion, moringa oil

or

Zucchini Leek Soup

D G

Aromatic oil, leek chips, homemade brioche, herbes de Provence

PLAT PRINCIPAL

Beef Entrecôte

D G A

250g Angus beef, green asparagus, potato gratin, roasted piquillo peppers, saffron sauce

or

Pan-Seared Sustainably Sourced Sea Bass & Prawns

D G S

Light miso-honey-lemongrass glaze, risotto, charred asparagus, small vegetables, Espelette chilli

or

Tortiglioni al Pesto Rosso

N D G

Smoked tomato, pine nuts, basil, pink peppercorn

DESSERT

Valrhona Dark Chocolate

D G

Organic passion fruit, smoked butter ice cream, Arbequina olive oil

◆ Vegetarian Option

Dish contains: N Nuts D Dairy G Gluten S Seafood P Pork A Alcohol

Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes.
Menu is subject to change without notice. Our staff will be pleased to assist with dietary requests.

Chef's Tasting Menu

VEGETARIAN

Set Dinner | 3-Course • 78 | 4-Course • 88

Add a flute of Champagne Henriot, Blanc Souverain, Blanc de Blancs NV +28

ENTRÉE

Salade Maison

House salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso

N G

Second dish of 4-course menu:

Zucchini Leek Soup

Croutons, aromatic Provençal herb oil

D G

PLAT PRINCIPAL

Légumes Provençal

Vegetable tian, organic quinoa, aubergine, herbes de Provence

D

or

Gnocchi de Pommes de Terre

Butternut pumpkin, sage, local mushrooms, aged Parmigiano Reggiano

D G A

or

Steak Impossible

Beetroot, shallot confit, mushroom jus

G A

DESSERT

Crème Brûlée

Caramelised pear, sablé

N D G

or

Pavlova

Meringue, raspberry, vanilla cream

D

Dish contains: N Nuts D Dairy G Gluten A Alcohol

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Chef's Tasting Menu

VEGAN

Set Dinner | 3-Course • 68 | 4-Course • 88

Add a flute of Champagne Henriot, Blanc Soverain, Blanc de Blancs NV +28

ENTRÉE

Salade Maison

N G

House salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso

Second dish of 4-course menu:

Tomato Basil Soup

G

Croutons, aromatic Provençal herb oil

PLAT PRINCIPAL

Légumes Provençal

Vegetable tian, organic quinoa, aubergine, herbes de Provence

or

Gnocchi de Pommes de Terre

G

Butternut pumpkin, sage, local mushrooms

or

Steak Impossible

G A

Beetroot, shallot confit, mushroom jus

DESSERT

Glace Artisanale

Yuzu Sorbet or Raspberry Sorbet

Dish contains: N Nuts G Gluten A Alcohol

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