



LUNCH MENU

SALAD / SOUPS

 HEIRLOOM TOMATO POMEGRANATE BURRATA SALAD with toasted baguette, roasted pepitas, sliced almond, baby spring greens and fig jam	22
NIÇOISE SALAD mêslun salad, cherry tomatoes, black olives, french beans, white anchovies, tuna chunks, idaho potatoes, quail eggs with basil oil	16
 CAESAR SALAD romaine lettuce, bacon bits, parmesan cheese, fried capers, garlic croutons with caesar dressing	14
add on: grilled chicken or smoked salmon	4

 ALASKAN CRAB & FRESH SALMON SALAD fresh salmon, alaskan king crab, baby spinach, romaine lettuce, crispy anchovies and shallot with kani wasabi dressing	24
 QUINOA TABBOULEH quinoa, sea salt, lemon juice, olive oil, feta cheese, garlic and mint leaves	14
LOBSTER BISQUE creamy emulsion with diced lobster	16
CLASSIC ONION SOUP beef consomme served with gratinated Gruyère crouton	14

CARPACCIO / TARTARE

BEEF CARPACCIO with smoked cured egg yolk, onion, olive oil and lemon juice	16
TUNA CARPACCIO with sea salt, olive oil, fried capers and lemon juice	18
TORCHED SALMON & AVOCADO TARTARE fresh salmon, avocado topped with ikura, ginger oil, sliced crispy shallots, tempura bits and garlic chips	18

SANDWICHES

all sandwiches and tartines are served with a side of salad or fries

 LE CROQUE MONSIEUR Paris ham, cheddar, parmesan and Gruyère cheese in crusty sourdough	16
add on: two fried eggs	4
 BEAST BURGER wagyu beef patty, bacon, gorgonzola, cheddar, tomato slices, lettuce, gherkins and caramelized onions	18
add on: one fried egg	2
CLUB SANDWICH double decker bread with bacon, grilled chicken, cheese, fried egg, tomato slices and lettuce	16
*vegetarian option available	
PARMA HAM BURRATA CHEESE TARTINE burrata cheese and parma ham on toasted sourdough	18
 AVOCADO SALMON TARTINE smashed avocado, herb cream cheese, fried capers and smoked salmon on toasted sourdough	18
 HEIRLOOM TOMATO AND FETA CHEESE TARTINE marinated heirloom tomato and feta cheese crumble on toasted sourdough	18

CHARCOAL GRILLED

choice of one sauce and one side for all mains selection

AUSTRALIAN ANGUS BEEF TENDERLOIN	200g	42
STRIPOIN	250g	34
 RIB EYE	250g	36
LA CÔTE DE BŒUF U.S prime rib	1kg	120
BABY BACK RIB pork rib marinated with homemade BBQ sauce	400g	36
KUROBUTA PORK CHOP	300g	36
BABY LAMB RACK	300g	48
BABY CHICKEN		24
whole		18
half		18
 PAN-SEARED SALMON	200g	22
BARRAMUNDI PAPILLOTE	200g	24
oven-baked sea bass with lemon herbs and olive oil		

sauce (choose one)

- red wine jus
- white wine cream
- black pepper jus
- chimichurri
- béarnaise
- blue cream cheese

sides (choose one)

- mesclun salad
- creamy spinach
- mashed potatoes
- onion confit
- ratatouille
- mushroom fricassé
- french fries
- grilled asparagus

additional side or sauce

6

LOCAL DELIGHTS

 CRISPY PORK KNUCKLE oven-roasted pork knuckle, with spicy thai nam jim sauce and sesame oil scented asian flavoured sauerkraut	22	36
	(half)	(full)
 LOBSTER PORRIDGE teochew-style lobster rice porridge in crab broth, baby abalone, crispy conpoy, bonito flakes, fried shredded ginger and scallion		38
3 CUP LOBSTER IN CLAYPOT wok-fried rock lobster, rice wine, thai basil leaves, sesame oil and steamed rice		38
HOKKIEN NOODLE prawn stock braised yellow noodles and rice vermicelli, prawns, crispy baby squids, roasted pork, bean sprouts and chives		14
CHICKEN CLAYPOT RICE fragrant rice cooked in claypot with fresh chicken, chinese mushroom, preserved sausage and salted fish		16
 NASI GORENG wok-fried sambal rice with prawns, chicken satay and peanut sauce, fried chicken, fried egg, achar and keropok		18
 SINGAPORE LAKSA noodles in coconut and spicy dried shrimp broth, cherrystone clams, prawns, crispy tau pok, laksa leaves		16
KUROBUTA CLAYPOT RICE braised kurobuta pork belly served with soft boiled egg		18

COLD CUT/CHEESE

1 METER BOARD selection of 5 cold cuts & 5 cheeses	58	
HALF METER BOARD selection of 3 cold cuts & 3 cheeses	36	
served with French baguette basket, olives, gherkin, crackers, dried fruits, honey, mixed nuts and pommery mustard		
COLD CUT PLATTER selection of 3 cold cuts	28	
CHEESE PLATTER selection of 3 cheeses	28	
cold cut selection:		
• paris ham	• pork rilette	• bresaola
• parma ham	• duck rilette	• capocollo
• chambost saucisson		
cheese selection:		
• brie	• camembert	• goat cheese
• roquefort	• emmental	• grana padano
• gruyère	• burrata	

TRIO DE RILLETES salmon, pork and duck rillettes with crispy baguette	28
PARMA HAM italian ham dry cured for 24 months (100g)	14
PALETA IBERICA DE BELLOTA Joselito Italian ham dry cured for 36 - 48 months (100g)	38



HOMEMADE SWEETS

 MOLTEN CHOCOLATE CAKE made with Valrhona Guanaja 70%, mini Magnum®	15
MOLTEN CHEESE CAKE cream cheese, Valdeón cheese	16
 THIN CRUSTED APPLE PIE cinnamon caramelized apple pie	10
CRÈME BRULÉE a rich custard infused with Madagascar vanilla	10
THE PROFITEROLE choux pastry with vanilla ice cream and hot chocolate sauce	12
THAI MILK TEA PUDDING thai milk tea flavoured pudding with caramelized coconut banana and evaporated milk	10
ORH NEE BRÛLÉE yam paste with pumpkin marmalade	12
ICE CREAM & SORBET 3 scoops of ice cream or sorbet flavour: vanilla, chocolate, strawberry, mango, yuzu, lime	12

 chef's recommendation  vegetarian  spicy

all prices are subject to prevailing government taxes and service charges