

# SHARING PLATTERS

## PREMIUM CHARCUTERIE PLATTER

Artisanal Breads, Tomato Vanilla Jam, Le Bordier Beurre,  
Truffle Brie Cheese de Meaux, Mimolette, Murcia al Vino, Iberico Ham, Truffle  
Brie Cheese de Meaux

68

or

## PAELLA DE MARISCO

Scallops, Tiger Prawns, Squid, Clams, Menton Lemon Aioli

68



## CHERNA DE VIVERO

Red Garoupa (800g to 1kg)  
Basque Garlic, Chili, Sherry Vinegar, Olive

128

or

## CÔTE DE BOEUF

Premium Bone in Ribeye (1kg)  
Rosemary, Exotic Spices, Red Wine Shallot Jus, Béarnaise

168

*Served with Potato Gratin and Escalivada (Roasted Vegetables)*

Sharing Platter for Two - 228 | Côte de Bœuf Supplement - 30



## DESSERT SAMPLER

Raspberry Champagne Jelly, Hazelnut Dark Chocolate Choux  
Tarte au citron, Meringue Canelé de Bordeaux, Miso Madeleines

68

## WINE PAIRINGS

2024 Albariño, Pazo Señorans - 90  
*Rías Baixas, Spain*

2022 Chianti Classico, Tenuta di Arceno - 90  
*Tuscany, Italy*

*Menu is subject to change without prior notice.*

*Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes.*