

SHARING PLATTERS

PREMIUM CHARCUTERIE PLATTER

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

68

or

PAELLA DE MARISCO ~30 min waiting time

Scallop, Tiger Prawn, Squid, Clam, Menton Lemon Aioli

68



CHERNA DE VIVERO

Red Garoupa (800g to 1kg)

Basque Garlic, Chili, Sherry Vinegar, Olive

128

or

CÔTE DE BOEUF ~30 min waiting time

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, Canelé de Bordeaux, Miso Madeleine

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.