

ENTRÉE

Soupe à l'Oignon	DGA	28
Onion soup, gruyère, beef brisket, black truffle		
Tartare de Bœuf ★	GA	32
Carbon-neutral Five Founder's beef rump, n25 caviar, seaweed, cured yolk, potato, lemon, Espelette pepper		
Carpaccio de Pétoncles	DS	26
Scallop carpaccio, passion fruit bavarois, pomegranate gastrique, fennel		
Escargots	a dozen	42
Almond, scallions, garlic butter, citrus, olive sourdough	half dozen	24
	NDGS	
Thon Obèse	DGA	24
Big eye tuna, apple melon vierge, capsicum, extra virgin olive oil		
Poulpe Grillé ★	DS	28
Abrolhos octopus, sarriette de Garrigues, corn, prawn extract		
Foie Gras de Canard ★	NDGA	35
Duck liver, mirabelle plum, elderflower, coffee soil		
Salade Maison	◆ NG	20
House salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso		

VÉGÉTARIEN ET VÉGÉTALIEN

Gnocchis de Pommes de Terre	◆ GD	32
Butternut pumpkin, sage, local mushroom, aged Parmigiano Reggiano		
Légumes Provençal	◆	35
Vegetable tian, organic quinoa, aubergine, herbes de Provence		
Steak Impossible	◆ GA	32
Beetroot, shallot confit, mushroom jus		

★ Chef's Recommendation ◆ Vegetarian Option

PLATS PRINCIPAUX

LA TERRE

Black Onyx Tenderloin ~30 min waiting time	250 g	92
Rosedale Ruby Ribeye ~30 min waiting time	250 g	72
Little Joe Striploin ~30 min waiting time	250 g	48

SERVED WITH

Lemon Béarnaise Bordelaise Sauce	D GA	
+ Rossini-Style Supplement	GA	15
Duck foie gras, périgourdine sauce		
Longe d'Agneau ★	DGA	60
~30 minutes waiting time Lumina lamb rack, leek soubise, black garlic, sherry, shallots, local moringa oil		
Collier de Porc Ibérique	DGPA	45
Ibérico pork collar, beer, sea buckthorn, local basil, mountain yam, rinds		
Caille Rôtie	NDGA	38
Jumbo quail, lentils, chestnut, morel mushrooms, local rosemary		
Confit de Canard ★	DGA	48
French duck confit, celeriac, potato, passion fruit, tamarind, local Tuscan kale		

LA MER

Homard Thermidor	whole	108
Lobster thermidor, mustard, sake, cognac, cod roe, tarragon, vine tomatoes	half	58
	DGSA	
Légine	GSA	48
Glacier toothfish, spring peas, anchovy, carrots, lemon confit, sakura ebi		
Poisson du Jour	DG	45
Fish of the day, asparagus, kaffir lime, local dill, potato, grenobloise		
Pétoncles d'Hokkaido ★	NDSA	48
Scallops, parsnip, almond milk, samphire, vin jaune, black truffle		

PLATS D'ACCOMPAGNEMENT

Broccolini	◆ NDG	20
Almond butter, sunchoke, black truffle		
Purée de Pommes	DP	15
Smoked pancetta, garlic confit		
Champignons	◆ DG	18
Abalone mushrooms, trumpet mushrooms, local blue and pink oyster mushrooms, pearl onion, shio kombu		
Carottes Miniatures	◆ ND	16
Baby carrots, beets, marjoram, sherry maple, smoked burrata, macadamia		

DESSERT

Pavlova ✱	D	20
Meringue, raspberry, vanilla cream		
Crème Brûlée	NDG	18
Caramelised pear, sablé breton		
Mille-Feuille ✱	NDG	22
Hazelnut praline, vanilla crèmeux, caramelised hazelnut		
Tarte Tatin aux Pommes	NDG	20
Apple, Manuka honey, puff pastry, salted caramel macadamia		
Mignardises	NDG	12
Assortment of mini French pastries and bonbons		
Glace Artisanale	per scoop	10
Artisanal Gelato - Vanilla Chocolate Artisanal Sorbet - Yuzu Raspberry		

CONSCIOUS CHOICES

In line with our sustainability efforts, we offer a selection of responsibly sourced seafood, cage-free eggs, and locally grown greens. Our dishes also showcase freshly grown herbs from our very own Fullerton Farm, whenever possible.

✱ Chef's Recommendation ◆ 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 requirements.

SET DINNER MENUS

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

◆ D G

Zucchini Leek Soup

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

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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

NG

Second dish of 4-course menu:

Zucchini Leek Soup

Croutons, aromatic Provençal herb oil

DG

PLAT PRINCIPAL

Légumes Provençal

Vegetable tian, organic quinoa, aubergine, herbes de Provence

or

Gnocchi de Pommes de Terre

Butternut pumpkin, sage, local mushrooms, aged Parmigiano Reggiano

DGA

or

Steak Impossible

Beetroot, shallot confit, mushroom jus

GA

DESSERT

Crème Brûlée

Caramelised pear, sablé

NDG

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 Souverain, Blanc de Blancs NV +28

ENTRÉE

SALADE MAISON

NG

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

Steak Impossible

GA

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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