

Mediterranean Flavours

Set Dinner | 3-Course S\$78* | 4-Course S\$88*

Add S\$28* for a flute of Champagne Henriot, Blanc Souverain, Blanc de Blancs NV

ENTRÉE

Atlantic Blue Crab & Citrus Salad

D S A

Atlantic Blue Crab, Pomelo, Pickled Green Apple, Shaved Fennel,
Champagne Vinaigrette, Ikura, Micro Herbs

or

Salade Maison

◆ N G

House Salad, Endive, Macerated Pear, Pickled Lemon,
Walnut Miso Dressing

SOUP

Lobster Bisque, A Seafarer's Classic

D G S A

Slow-Roasted Lobster Bisque, Cognac Cream,
Poached Lobster Medallion, Moringa Oil

or

Zucchini Leek Soup

◆ D G

Aromatic Oil, Leek Chips, House-made Brioche,
Herbes De Provence

PLAT PRINCIPAL

Beef Entrecôte

D G A

250g Angus Beef, Green Asparagus, Potato Gratin,
Roasted Piquillo Pepper, Saffron Sauce

or

Pan-Seared Sustainably Sourced Sea Bass & Prawns

D G S

Light Miso-Honey-Lemongrass Glaze, Risotto, Charred Asparagus,
Small Vegetable, Espelette Chilli

or

Tortiglioni al Pesto Rosso

◆ N D G

Smoked Tomato, Pine Nut, 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 stated 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 S\$78* | 4-Course S\$88*

Add S\$28* for a flute of Champagne Henriot, Blanc Souverain, Blanc de Blancs NV

ENTRÉE

Salade Maison

House Salad, Local Rocket, Kale, Endive, Macerated Pear,
Pickled Lemon, Walnut Miso

N G

Second dish of the 4-course menu:

Zucchini Leek Soup

Crouton, Aromatic Provençal Herb Oil

D G

PLAT PRINCIPAL

Légumes Provençal

Vegetable Tian, Organic Quinoa, Aubergine, Herbes De Provence

or

Gnocchi de Pommes de Terre

Butternut, Sage, Local Mushroom,
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 S\$68* | 4-Course S\$88*

Add S\$28* for a flute of Champagne Henriot, Blanc Soverain, Blanc de Blancs NV

ENTRÉE

Salade Maison

N G

House Salad, Local Rocket, Kale, Endive, Macerated Pear,
Pickled Lemon, Walnut Miso

Second Dish of the 4-Course Menu:

Tomato Basil Soup

G

Crouton, Aromatic Provençal Herb Oil

PLAT PRINCIPAL

Légumes Provençal

Vegetable Tian, Organic Quinoa, Aubergine, Herbes De Provence

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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