

SNACKS & SHARING PLATTERS

WINGS	
BLACK TRUFFLE	28
SPICY KOREAN 	24
SALTED YOLK	24
FRENCH FRIES 	
BLACK TRUFFLE & PARMESAN	18
SICHUAN MALA	16
CLASSIC	16
SWEET POTATO FRIES 	
BLACK TRUFFLE & PARMESAN	18
SICHUAN MALA	16
CLASSIC	16
PRAWN COCKTAIL 	24
mango emulsion, crushed pink pepper, espelette chilli, coriander cress	
EGGPLANT BRUSCHETTA	18
baba ganoush, vine tomato, basil pesto, micro green, olive oil, balsamic	
CHEF'S SIGNATURE	
WAGYU BEEF SHORT RIB 	138
port wine jus, tortilla, cornichon, pickled onion, chilli aioli, lettuce	
Preparation time: 20 to 25 minutes	
PHILLY STEAK SANDWICH	48
tenderloin, italian provolone, blue cheese, piquillo pepper, jalapeño, button mushrooms, onions	
MINI WAGYU BEEF SLIDERS	34,
cheddar, caramelised onions, tomato, gherkins, barbecue sauce	
3 pieces	
CHEESE & CHARCUTERIE PLATTER 	58
manchego, brie, morbier, parma ham, beef bresaola, salame rosette,	
dried fruits, nuts, crackers, olives, lavosh	
for 2 persons	
SAUSAGE PLATTER 	42
veal sausage, pork & herb sausage, chicken & cheese sausage,	
pretzel, sauerkraut, dijon mustard, wholegrain mustard	
YAKITORI	24
roasted sesame seeds, togarashi, assorted tsukemono	
GRILLED LOBSTER QUESADILLA 	46
boston lobster, mozzarella, bechamel sauce, chilli aioli	
TORTILLA CHIPS 	24
guacamole, tomato salsa, cheese dip	



vegetarian



contains pork



contains shellfish



chef's recommendation

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Menu is subject to change without prior notice. Our staff will be pleased to assist with dietary requirements.

PLANT-BASED SPECIALS

INSALATA DI CAPRESE 	28
tomato, basil pesto, kalamata olives, italian burrata, baby rocket, balsamic reduction	
GRILLED ZUCCHINI PLATTER 	26
baba ganosh, sundried tomato, kalamata olives, micro greens, balsamic reduction	
CHEESY MUSHROOM & TRUFFLE ARANCINI 	26
tomato fondue, parmesan cheese	
KUNG PAO ‘CHICKEN’ [MEATLESS] 	24
dried chilli, cashew nuts	
VEGGIE QUESADILLA 	26
caramelised onion, trio pepper, sauteed mushroom, jalapeno, mozzarella, chilli aioli	
MONGOLIAN SPICED KEBAB 	28 for 4 sticks
spice-marinated impossible meat skewers with mint and pistachio pesto	
SURF & TURF SLIDERS 	34 for 3 pieces
plant-based patty, crabless cake, aged cheddar, caramelised onion, tomato, gherkins, jalapeno aioli	

DESSERTS

BAILEYS TIRAMISU	24
CRISPY TARO ROLL WITH YAM PASTE	18
BELGIUM WAFFLE	14
ICE CREAM AND SORBET	12
Madagascar Vanilla / Chocolate Hazelnut / Uji Matcha / Blueberry Sorbet	



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