






ENTRÉE

FOIE GRAS 		36
rhubarb, brioche, pistachio, lavender		
ESCARGOTS	one dozen	48
	half dozen	24
sichuan peppercorns, scallion, anchovy butter, sourdough		
ALBROLHOS OCTOPUS 		26
sarriette de garrigues, corn, prawn oil		
YELLOWFIN TUNA		26
avocado, yuzu kosho, salmon roe, cucumber, lime		
ENDIVES  		20
pear, lettuce, walnuts, fermented soybean, honey		

VEGETARIAN

KABOCHA SQUASH 		32
potato dumplings, sage, maitake, parmesan		
VEG PROVENÇALE  		36
quinoa, smoked aubergine, paprika, herbes de provence, courgette, capsicum		

VEGAN

IMPOSSIBLE STEAK 		32
beetroots, shallot confit, mushroom jus		
OMNI CRABCAKES 		26
mango, avocado, espelette pepper, coriander		

PLATS PRINCIPAUX

LA TERRE

TAJIMA WAGYU RIBEYE ~30 minutes waiting time 300 g 98

KIDMAN STRIPLOIN ~30 minutes waiting time 300 g 45

Served with

Yuzu Béarnaise | Poivre Sarawak Sauce

LUMINA LAMB ~30 minutes waiting time 58

leek soubise, black garlic, sherry, shallots

BANGALOW PORK BELLY  42

coffee, eggplant, paprika, citrus, roselle flowers

LA MER

SEASONAL LOBSTER 108

roasted whole lobster, heirloom tomatoes,
bottarga, choron, cognac, basil, vanilla

POISSON DU JOUR 42

asparagus, potato, kaffir lime, grenobloise

HOKKAIDO SCALLOPS   42

parsnip, celeriac, almond milk, samphire, vin jaune,
truffle

PLATS D'ACCOMPAGNEMENT

- PURÉE DE POMMES   15
smoked pancetta, garlic confit
- WILD MUSHROOMS  16
button, trumpet, morel, pearl onion,
shio kombu
- BABY CARROTS    16
burrata, beets, marjoram, sherry, maple,
macadamia

DESSERT

- APPLE TARTE TATIN  20
caramelised golden apple, puff pastry, caramel,
pecan gelato
- CHOCOLATE 3 WAYS  22
manjari chocolate bar;
chocolate soil, vanilla bean & chocolate gelato;
chocolate soup, wild orchid
- CITRUS 18
lemon crème, vanilla streusel, orange,
mango gel, yoghurt meringue
- LAVENDER CRÈME BRÛLÉE 18
lavender crème, blueberry ice cream,
vanilla tuile

 GLUTEN-FREE

 VEGETARIAN

 CONTAINS NUTS

 CONTAINS PORK

Our staff will be pleased to assist with dietary requirements.

Menu is subject to change without prior notice.

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

REPAS D'AFFAIRES

2-COURSE...48 | 3-COURSE...58

Add a glass of red or white wine, or a flute of rosé ... 16

SALADE DE TOMATES

yuzu, basil, cucumber melon gazpacho,
smoked hazelnuts, bocconcini

AHI TUNA NIÇOISE

herring caviar, haricots verts, potato,
romaine lettuce, tomato olive dressing

VICHYSOISE

mussels, caramelised onion tartine,
boursin, shallot oil

CÔTE COURTE DE BŒUF...+15

port wine, potato fondant, asparagus, duck fat

SET POSSION DU JOUR

sunchokes, lime, anchovy vierge

POULET

maize coulis, broccolini, marsala jus

MAGRET DE CANARD

belgian endives, cherry gastrique, allspice

ENDIVES

pear, lettuce, walnut, fermented soybean, honey

GÂTEAU DE LAVE AU CHOCOLAT

raspberry, wild berry sorbet

TARTE À LA CRÈME BRÛLÉE

vanilla sable, fruit gel, vanilla gelato