






ENTRÉE

FOIE GRAS 		36
rhubarb, brioche, pistachio, lavender, local flowers		
ESCARGOTS	one dozen	48
sichuan peppercorns, scallion, anchovy butter, sourdough, local parsley	half dozen	24
ALBROLHOS OCTOPUS		26
sarriette de garrigues, corn, prawn oil, local coriander cress		
YELLOWFIN TUNA		26
yellowfin tuna, avocado, yuzu kosho, salmon roe, local cucumber, lime, passion fruit		
ENDIVES  		20
local kale, rocket, pear, walnuts, fermented soybean, honey		

VEGETARIAN

KABOCHA SQUASH 		32
potato gnocchi, sage, maitake, parmesan, local blue & pink oyster mushrooms		
VEG PROVENÇALE  		36
organic quinoa, smoked aubergine, paprika, herbes de Provence, courgette, capsicum, local spinach		

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

LITTLE JOE STRIPLOIN ~30 minutes waiting time 250 g 45

Served with

Yuzu Béarnaise | Poivre Sarawak Sauce

LUMINA LAMB ~30 minutes waiting time 58

leek soubise, black garlic, sherry, shallots,
local moringa oil

BANGALOW PORK BELLY  42

coffee, eggplant, paprika, citrus, rosella flowers,
local vanilla

DUCK CONFIT 48

corn, fava beans, cherry, local thyme

LA MER

MAINE LOBSTER 108

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

POISSON DU JOUR 42

fish of the day, asparagus, potato, kaffir lime,
grenobloise, local dill


HOKKAIDO SCALLOPS   42

scallops, parsnip, celeriac, almond milk, samphire,
vin jaune, truffle, local dill

In line with our sustainability efforts, we offer a selection of
seafood from sustainable sources.

Our dishes also showcase freshly grown herbs from
our very own Fullerton Farm, whenever possible.

PLATS D'ACCOMPAGNEMENT

- PURÉE DE POMMES   15
smoked pancetta, garlic confit, local chives
- WILD MUSHROOMS  16
local mushrooms, pearl onion, shio kombu
- BABY CARROTS    16
burrata, beets, marjoram, sherry, maple, macadamia,
local sage

DESSERT

- APPLE TARTE TATIN  20
caramelised golden apple, puff pastry, caramel,
pecan gelato
- CHOCOLATE 3 WAYS  22
manjari chocolate bar,
chocolate soil, local vanilla bean & chocolate gelato,
chocolate soup, wild orchid
- CITRUS 18
lemon crème, streusel, orange,
mango gel, yoghurt meringue,
local vanilla, blue pea flower
- LAVENDER CRÈME BRÛLÉE 18
lavender crème, blueberry ice cream,
local 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 house wine...16

Choice of white, rosé or red wine

SALADE DE TOMATES

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

AHI TUNA NIÇOISE

herring caviar, local lettuce, 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, local thyme

SET POISSON DU JOUR

jerusalem artichokes, lime, anchovy vierge, local dill

POULET

maize coulis, broccolini, marsala jus, local rosemary

CANARD ROTI LENTEMENT

belgian endives, cherry gastrique, allspice

ENDIVES

local kale, rocket, pear, walnuts, fermented soybean, honey

GÂTEAU DE LAVE AU CHOCOLAT

raspberry, wild berry sorbet

TARTE À LA CRÈME BRÛLÉE

local vanilla, sablé, fruit gel, gelato