

Available daily from 12.00 p.m. | Last order at 2.00 p.m.

## ENTRÉE

<b>SOUPE À L'OIGNON</b> 🌾🍷🍷	28
onion soup, gruyère, beef brisket, black truffles	
<b>CARPACCIO DE PÉTONCLES</b> 🍷🐟	26
scallop carpaccio, passion fruit bavarois, pomegranate gastrique, fennel	
<b>ESCARGOTS</b> 🌾🍷🍷🐟	one dozen 42
almond, scallions, garlic butter, citrus, olive sourdough	half dozen 24
<b>THON OBÈSE</b> 🌾🍷🍷	24
big eye tuna, apple melon vierge, capsicum, extra virgin olive oil	
<b>POULPE GRILLÉ</b> 🍷🐟	28
Abrolhos octopus, sarriette de garrigues, corn, prawn extract	
<b>FOIE GRAS DE CANARD</b> 🌾🍷🍷🍷	35
duck liver, mirabelle plum, elderflower, coffee soil	
<b>SALADE MAISON</b> 🌾🌾🍷	20
house salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso	

## VÉGÉTARIEN ET VÉGÉTALIEN

<b>GNOCCHIS DE POMMES DE TERRE</b> 🌾🍷🍷	32
butternut pumpkin, sage, local mushroom, aged Parmigiano Reggiano	
<b>STEAK IMPOSSIBLE</b> 🌾🍷🍷🍷	32
beetroot, shallot confit, mushroom jus	

# PLATS PRINCIPAUX

## LA TERRE

TAJIMA WAGYU RIBEYE ~30 minutes waiting time 250 g 98

LITTLE JOE STRIPLOIN ~30 minutes waiting time 250 g 48

### SERVED WITH

lemon béarnaise 🍷 | bordelaise sauce 🍷 🍷

+ ROSSINI-STYLE SUPPLEMENT 🍷 🍷 15  
duck foie gras, périgourdine sauce

LONGE D'AGNEAU 🍷 🍷 🍷 60  
~30 minutes waiting time  
lumina lamb loin, leek soubise, black garlic, sherry,  
shallots, local moringa oil

COLLIER DE PORC IBÉRIQUE 🍷 🍷 🐷 🍷 45  
Ibérico pork collar, beer, sea buckthorn, local basil,  
mountain yam, rinds

CONFIT DE CANARD 🍷 🍷 🍷 48  
French duck confit, celeriac, potato, passion fruit,  
tamarind, local Tuscan kale

## LA MER

LÉGINE 🍷 🍷 🐟 🍷 48  
glacier toothfish, spring peas, anchovy, carrots,  
lemon confit, sakura ebi

POISSON FILIFORME 🍷 🍷 45  
threadfin, asparagus, kaffir lime, local dill, potato,  
grenobloise

PÉTONCLES D'HOKKAIDO 🍷 🍷 🍷 🐟 48  
scallops, parsnip, almond milk, samphire,  
vin jaune, black truffle

*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

BROCCOLINI   	20
almond butter, sunchokes, black truffle	
PURÉE DE POMMES  	15
smoked pancetta, garlic confit	
CHAMPIGNONS    	18
abalone mushrooms, trumpet mushrooms, local blue and pink oyster mushrooms, pearl onion, shio kombu	
CAROTTES MINIATURES    	16
baby carrots, beets, marjoram, sherry maple, smoked burrata, macadamia	

# DESSERT

PAVLOVA  	20
meringue, raspberry, vanilla cream	
CRÈME BRÛLÉE   	18
caramelised pear, sablé breton	
MILLE-FEUILLE   	22
hazelnut praline, vanilla crèmeux, caramelised hazelnut	
TARTE TATIN AUX POMMES    	20
apple, Manuka honey, puff pastry, salted caramel macadamia	
MIGNARDISES   	12
assortment of mini French pastries and bonbons	
GLACE ARTISANALE <span style="float: right;">per scoop</span>	10
artisanal gelato  - vanilla, chocolate, raspberry artisanal sorbet - yuzu, raspberry	

 VEGETARIAN  CONTAINS GLUTEN  CONTAINS DAIRY

 CONTAINS NUTS  CONTAINS PORK  CONTAINS SEAFOOD

 CONTAINS ALCOHOL

*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.*