

Available daily from 6.30 p.m. | Last order at 10.00 p.m.

ENTRÉE

SOUPE À L'OIGNON 	28
onion soup, gruyère, beef brisket, black truffles	
TARTARE DE BŒUF 	32
carbon-neutral five founder's beef rump, seaweed, cured yolk, potato, n25 caviar, lemon, espelette pepper	
CARPACCIO DE PÉTONCLES 	26
scallop carpaccio, passion fruit bavarois, pomegranate gastrique, fennel	
ESCARGOTS 	one dozen 42
almond, scallions, garlic butter, citrus, olive sourdough	half dozen 24
THON OBÈSE 	24
big eye tuna, apple melon vierge, capsicum, extra virgin olive oil	
POULPE GRILLÉ 	28
Abrolhos octopus, sarriette de garrigues, corn, prawn extract	
FOIE GRAS DE CANARD 	35
duck liver, mirabelle plum, elderflower, coffee soil	
SALADE MAISON 	20
house salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso	

VÉGÉTARIEN ET VÉGÉTALIEN

GNOCCHIS DE POMMES DE TERRE 	32
butternut pumpkin, sage, local mushroom, aged parmigiano reggiano	
LÉGUMES PROVENÇAL 	35
vegetable tian, organic quinoa, aubergine, herbes de Provence	
STEAK IMPOSSIBLE 	32
beetroot, shallot confit, mushroom jus	

PLATS PRINCIPAUX

LA TERRE

TAJIMA WAGYU RIBEYE ~30 minutes waiting time	250 g	98
BLACK ONYX TENDERLOIN ~30 minutes waiting time	250 g	92
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		
CAILLE RÔTIE 🍷 🍷 🍷		38
jumbo quail, lentils, chestnut, morel mushrooms, local rosemary		
CONFIT DE CANARD 🍷 🍷 🍷		48
French duck confit, celeriac, potato, passion fruit, tamarind, local Tuscan kale		

LA MER

HOMARD THERMIDOR 🍷 🍷 🍷 🐟	whole	108
lobster thermidor, mustard, sake, cognac, cod roe, tarragon, vine tomatoes	half	58
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 	per scoop 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.*