



# ENTRÉE

ANGUS BEEF TARTARE		32
carbon-neutral five founders beef, rump, seaweed, cured yolk, potato, kaluga caviar, lemon, espelette pepper		
FOIE GRAS 		36
rhubarb, brioche, pistachio, lavender, local flowers		
CRAB		32
swimmer crab, beetroot, ginger, fennel, local fennel cress, apple cider		
ESCARGOTS	one dozen	48
	half dozen	24
sichuan peppercorns, scallion, anchovy butter, sourdough, local parsley		
'MY VERSION OF BOUILLABAISSE'		28
sea bass, swimmer crab, mussels, lemongrass, plum tomato, rouille, local dill		
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, passionfruit		
ENDIVES  		20
local kale, rocket, pear, walnuts, fermented soybean, honey		

# VEGETARIAN

KABOCHA SQUASH 		32
potato gnocchi, sage, maitake, parmesan, local blue and pink oyster mushrooms		
VEG PROVENÇALE  		36
organic quinoa, smoked aubergine, paprika, herbes de Provence, courgette, capsicum, local spinach		
IMPOSSIBLE STEAK - VEGAN 		32
beetroots, shallot confit, mushroom jus		
OMNI CRABCAKES - VEGAN 		26
mango, avocado, espelette pepper, coriander		

# PLATS PRINCIPAUX

## LA TERRE

TAJIMA WAGYU RIBEYE ~30 minutes waiting time	300 g	98
BLACK ONYX TENDERLOIN ~30 minutes waiting time	250 g	92
LITTLE JOE STRIPLOIN ~30 minutes waiting time	250 g	45

Served with

Yuzu Béarnaise | Poivre Sarawak Sauce

LUMINA LAMB	58
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~30 minutes waiting time

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

BANGALOW PORK BELLY	42
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coffee, eggplant, paprika, citrus, rosella flowers,  
local vanilla bean

CUISSE DE POULET RÔTIE	38
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lentils, chestnut, broccolini, house spices,  
morel farci, local oyster mushroom, local rosemary

DUCK CONFIT	48
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corn, fava beans, cherry, local thyme

## LA MER

MAINE LOBSTER	108
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roasted whole lobster, heirloom tomatoes, bottarga,  
choron, cognac, local basil, vanilla

TOOTHFISH	45
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toothfish, anchovy carrot velouté,  
spring peas, baby leeks, sakura ebi, Cajun

POISSON DU JOUR 	42
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fish of the day, asparagus, potato, kaffir lime,  
grenobloise, local dill

HOKKAIDO SCALLOPS	42
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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

- SAVOY CABBAGE    22  
sunchokes, black truffle, almonds
- 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.