

REPAS D'AFFAIRES

LUNCH | LAST ORDER AT 2.00 P.M.

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

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

TO START

SALADE DE TOMATES   

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

OR

AHI TUNA NIÇOISE

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

OR

VICHYSOISE  

mussels, caramelised onion tartine, boursin, shallot oil

PLAT
PRINCIPAL

CÔTE COURTE DE BŒUF + 15  

port wine, duck fat, potato fondant, asparagus

OR

SET POISSON DU JOUR

Jerusalem artichokes, lime, anchovy vierge

OR

CANARD ROTI LENTEMENT  

Belgian endives, cherry gastrique, allspice

OR

POULET  

maize coulis, broccolini, marsala jus

OR

ENDIVES   

pear, lettuce, walnut, fermented soybean, honey

DESSERT

GÂTEAU DE LAVE AU CHOCOLAT  

raspberry, wild berry sorbet

OR

TARTE A LA CRÈME BRÛLÉE   

vanilla sablé, fruit gel, vanilla gelato

 VEGETARIAN  CONTAINS GLUTEN  CONTAINS DAIRY

 CONTAINS NUTS  CONTAINS PORK  CONTAINS SEAFOOD

 CONTAINS ALCOHOL

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

CHEF'S TASTING MENU

DINNER | LAST ORDER AT 9.00 P.M.

3-COURSE...78 | 4-COURSE...98

Add a flute of Veuve Clicquot Brut NV...25

TO START

TARTARE DE BŒUF 🌾🍷

carbon-neutral five founders beef rump, seaweed, cured yolk, potato, n25 caviar, lemon, espelette pepper

OR

THON OBÈSE 🌾🥄🍷

big eye tuna, apple melon vierge, capsicum, extra virgin olive oil

second dish
for 4-course menu

POULPE GRILLÉ 🍷🐟

Abrolhos octopus, sarriette de garrigues, corn, prawn extract

OR

SOUPE À L'OIGNON 🌾🍷🍷🍷

onion soup, gruyere, beef brisket, black truffle

PLAT PRINCIPAL

LONGE D'AGNEAU 🌾🍷🍷

lumina lamb loin, leek soubise, black garlic, sherry, shallots, local moringa oil

OR

COLLIER DE PORC IBÉRIQUE 🌾🍷🐷🍷

Ibérico pork collar, beer, sea buckthorn, local basil, mountain yam, rinds

OR

LÉGINE 🌾🍷🐟🍷

glacier toothfish, spring peas, anchovy, carrots, lemon confit, sakura ebi

DESSERT

CRÈME BRÛLÉE 🌾🥄🍷

caramelised pear, sablé breton

OR

PAVLOVA 🥄🍷

meringue, raspberry, vanilla cream

🌿 VEGETARIAN 🌾 CONTAINS GLUTEN 🍷 CONTAINS DAIRY

🥄 CONTAINS NUTS 🐷 CONTAINS PORK 🐟 CONTAINS SEAFOOD

🍷 CONTAINS ALCOHOL

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CHEF'S TASTING MENU: VEGETARIAN

DINNER | LAST ORDER AT 9.00 P.M.

3-COURSE...68 | 4-COURSE...88

Add a flute of Veuve Clicquot Brut NV...25

TO START

SALADE MAISON  

house salad, local rocket, kale, endives,
macerated pears, pickled lemon, walnut miso

PLAT
PRINCIPAL

LÉGUMES PROVENÇAL

vegetable tian, organic quinoa, aubergine, herbes de Provence

OR

GNOCCHIS DE POMMES DE TERRE 

butternut pumpkin, sage, local mushroom,
aged parmigiano reggiano

*second dish
for 4-course menu*

STEAK IMPOSSIBLE  

beetroot, shallot confit, mushroom jus

DESSERT

CRÈME BRÛLÉE   

caramelised pear, sablé breton

OR

PAVLOVA  

meringue, raspberry, vanilla cream



CONTAINS GLUTEN



CONTAINS DAIRY



CONTAINS NUTS



CONTAINS ALCOHOL

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CHEF'S TASTING MENU: VEGAN

DINNER | LAST ORDER AT 9.00 P.M.

3-COURSE...68 | 4-COURSE...88

Add a flute of Veuve Clicquot Brut NV...25

TO START

SALADE MAISON 🌾🥜

house salad, local rocket, kale, endives,
macerated pears, pickled lemon, walnut miso

PLAT
PRINCIPAL

LÉGUMES PROVENÇAL

vegetable tian, organic quinoa, aubergine, herbes de Provence

*second dish
for 4-course menu*

STEAK IMPOSSIBLE 🌾🍷

beetroot, shallot confit, mushroom jus

DESSERT

GLACE ARTISANALE

yuzu sorbet

OR

GLACE ARTISANALE

raspberry sorbet

🌾 CONTAINS GLUTEN 🥜 CONTAINS NUTS 🍷 CONTAINS ALCOHOL

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