





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

~30 minutes waiting time

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

BANGALOW PORK BELLY 42

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

CUISSE DE POULET RÔTIE 38

lentils, chestnut, broccolini, house spices,
morel farci, local oyster mushroom, local rosemary

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

TOOTHFISH 45

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

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

- 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.

CHEF'S TASTING MENU

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

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

- TO START -

4-COURSE MENU: CHOOSE TWO

ANGUS BEEF TARTARE

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

OR

FOIE GRAS

rhubarb, brioche, pistachio, lavender, local flowers

OR

'MY VERSION OF BOUILLABAISSE'

sea bass, swimmer crab, mussels, lemongrass, plum tomato, rouille, local dill

- PLAT PRINCIPAL -

CÔTE COURTE DE BOEUF

port wine, potato fondant, asparagus, duck fat, local thyme

OR

LUMINA LAMB

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

OR

TOOTHFISH

spring peas, baby leeks, sakura ebi, cajun, anchovy carrot velouté

- DESSERT -

APPLE TARTE TATIN

caramelised golden apple, puff pastry, caramel, pecan gelato

OR

TARTE A LA CRÈME BRÛLÉE

local vanilla, sablé, fruit gel, gelato

