

# 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, apple cider		
ESCARGOTS	one dozen	48
sichuan peppercorns, scallion, anchovy butter, sourdough	half dozen	24
'MY VERSION OF BOUILLABAISSE'		28
sea bass, swimmer crab, mussels, lemongrass, plum tomato, rouille		
ALBROLHOS OCTOPUS 		26
sarriette de garrigues, corn, prawn oil		
YELLOWFIN TUNA		26
yellowfin tuna, avocado, yuzu kosho, salmon roe, local cucumber, lime, passion fruit		
ENDIVES  		20
pear, walnuts, fermented soybean, honey, local kale, local rocket		

# 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, moringa oil

BANGALOW PORK BELLY  42

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

POULET DE PRINTEMPS 38

~30 minutes waiting time

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

DUCK CONFIT 48

corn, fava beans, cherry

## LA MER

MAINE LOBSTER 108

roasted whole lobster, heirloom tomatoes,  
bottarga, choron, cognac, 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

HOKKAIDO SCALLOPS   42

scallops, parsnip, celeriac, almond milk, samphire,  
vin jaune, 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

SAVOY CABBAGE   	22
sunchokes, black truffle, almonds	
PURÉE DE POMMES  	15
smoked pancetta, garlic confit	
WILD MUSHROOMS 	16
local mushrooms, pearl onion, shio kombu	
BABY CARROTS   	16
burrata, beets, marjoram, sherry, maple, macadamia	

## 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, vanilla streusel, orange, mango gel, yoghurt meringue, local vanilla bean, blue pea flower & lemon	
LAVENDER CRÈME BRÛLÉE	18
lavender crème, blueberry ice cream, 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 | **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 BOUILLABAISSÉ'**  
sea bass, crab, lemongrass, plum tomato, rouille

PLAT PRINCIPAL | **CÔTE COURTE DE BOEUF**  
port wine, duck fat, potato fondant, asparagus

OR

**LUMINA LAMB**  
leek soubise, black garlic, sherry, shallots, moringa oil

OR

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

OR

*Supplement: +22*

**TAJIMA WAGYU RIBEYE** <sup>150G</sup>  
wild mushrooms, asparagus, kombu butter

OR

*Supplement: +29*

**SEASONAL LOBSTER** <sup>½ PORTION</sup>  
heirloom tomatoes, vanilla, bottarga, basil, cognac, choron

DESSERT | **APPLE TARTE TATIN**   
caramelised golden apple, puff pastry, caramel, pecan gelato

OR

**TARTE A LA CRÈME BRÛLÉE**  
vanilla sablé, fruit gel, vanilla gelato

FINISH | **MIGNARDISES**  
selection of artisanal French pastries  
*Add digestif: +10*

 CONTAINS NUTS

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