

ENTRÉE

FOIE GRAS ●		36
rhubarb, brioche, pistachio, lavender		
ESCARGOTS	one dozen	48
sichuan peppercorns, scallion, anchovy butter, sourdough	half dozen	24
ALBROLHOS OCTOPUS ●		26
sarriette de garrigues, corn, prawn oil		
YELLOWFIN TUNA		26
avocado, yuzu kosho, salmon roe, cucumber, lime		
ENDIVES ●●		20
pear, lettuce, walnuts, fermented soybean, honey		

VEGETARIAN

KABOCHA SQUASH ●		32
potato dumplings, sage, maitake, parmesan		
VEG PROVENÇALE ●●		36
quinoa, smoked aubergine, paprika, herbes de provence, courgette, capsicum		

VEGAN

IMPOSSIBLE STEAK ●		32
beetroots, shallot confit, mushroom jus		
OMNI CRABCAKES ●		26
mango, avocado, espelette pepper, coriander		

PLATS PRINCIPAUX

LA TERRE

TAJIMA WAGYU RIBEYE ~30 minutes waiting time 300 g 98

KIDMAN STRIPLOIN ~30 minutes waiting time 300 g 45

Served with

Yuzu Béarnaise | Poivre Sarawak Sauce

LUMINA LAMB ~30 minutes waiting time 58

leek soubise, black garlic, sherry, shallots

BANGALOW PORK BELLY ● 42

coffee, eggplant, paprika, citrus, rosella flowers

LA MER

SEASONAL LOBSTER 108

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

POISSON DU JOUR 42

asparagus, potato, kaffir lime, grenobloise

HOKKAIDO SCALLOPS ●● 42

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

PLAT D'ACCOMPAGNEMENT

- PURÉE DE POMMES   15
smoked pancetta, garlic confit
- WILD MUSHROOMS  16
button, trumpet, morel, 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, vanilla bean & chocolate gelato;
chocolate soup, wild orchid
- CITRUS 18
lemon crème, vanilla streusel, orange,
mango gel, yoghurt meringue
- 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.

REPAS D'AFFAIRES

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

Add house pour red or white wine... 16

SALADE DE TOMATES ●●●

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

AHI TUNA NIÇOISE ●

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

VICHYSOISE

mussels, caramelised onion tartine,
boursin, shallot oil

CÔTE COURTE DE BŒUF...+15

port wine, potato fondant, asparagus, duck fat

SET POISSON DU JOUR ●

jerusalem artichokes, lime, anchovy vierge

POULET

maize coulis, broccolini, marsala jus

MAGRET DE CANARD

belgian endives, cherry gastrique, allspice

ENDIVES ●●

pear, lettuce, walnut, fermented soybean, honey

GÂTEAU DE LAVE AU CHOCOLAT

raspberry, wild berry sorbet

TARTE À LA CRÈME BRÛLÉE ●

vanilla sable, fruit gel, vanilla gelato