

# Mediterranean Flavours

Set Dinner | 3-Course • 78 | 4-Course • 88

Add a flute of Champagne Henriot, Blanc Souverain, Blanc de Blancs NV +28

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## ENTRÉE

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### Atlantic Blue Crab & Citrus Salad

D S A

Chilled Atlantic blue crab, pomelo & pickled green apple, shaved fennel, champagne vinaigrette, ikura, micro herbs

or

### Salade Maison

◆ N G

House salad, endives, macerated pears, pickled lemon, walnut miso dressing

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## SOUP

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### Lobster Bisque, A Seafarer's Classic

D G S A

Slow-roasted lobster shell bisque, cognac cream, poached lobster medallion, moringa oil

or

### Zucchini Leek Soup

D G

Aromatic oil, leek chips, homemade brioche, herbes de Provence

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## PLAT PRINCIPAL

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### Beef Entrecôte

D G A

250g Angus beef, green asparagus, potato gratin, roasted piquillo peppers, saffron sauce

or

### Pan-Seared Sustainably Sourced Sea Bass & Prawns

D G S

Light miso-honey-lemongrass glaze, risotto, charred asparagus, small vegetables, Espelette chilli

or

### Tortiglioni al Pesto Rosso

N D G

Smoked tomato, pine nuts, basil, pink peppercorn

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## DESSERT

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### Valrhona Dark Chocolate

D G

Organic passion fruit, smoked butter ice cream, Arbequina olive oil

◆ Vegetarian Option

Dish contains: N Nuts D Dairy G Gluten S Seafood P Pork A Alcohol

Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes. Menu is subject to change without notice. Our staff will be pleased to assist with dietary requests.

# Chef's Tasting Menu

## VEGETARIAN

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### ENTRÉE

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#### Salade Maison

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

NG

Second dish of 4-course menu:

#### Zucchini Leek Soup

Croutons, aromatic Provençal herb oil

DG

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### PLAT PRINCIPAL

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#### Légumes Provençal

Vegetable tian, organic quinoa, aubergine, herbes de Provence

D

or

#### Gnocchi de Pommes de Terre

Butternut pumpkin, sage, local mushrooms, aged Parmigiano Reggiano

DGA

or

#### Steak Impossible

Beetroot, shallot confit, mushroom jus

GA

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### DESSERT

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#### Crème Brûlée

Caramelised pear, sablé

NDG

or

#### Pavlova

Meringue, raspberry, vanilla cream

D

Dish contains: N Nuts D Dairy G Gluten A Alcohol

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# Chef's Tasting Menu

VEGAN

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## ENTRÉE

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### Salade Maison

N G

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

Second dish of 4-course menu:

### Tomato Basil Soup

G

Croutons, aromatic Provençal herb oil

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## PLAT PRINCIPAL

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### Légumes Provençal

Vegetable tian, organic quinoa, aubergine, herbes de Provence

or

### Gnocchi de Pommes de Terre

G

Butternut pumpkin, sage, local mushrooms

or

### Steak Impossible

G A

Beetroot, shallot confit, mushroom jus

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## DESSERT

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### Glace Artisanale

Yuzu Sorbet or Raspberry Sorbet

Dish contains: N Nuts G Gluten A Alcohol

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