










ENTRÉE

ANGUS BEEF TARTARE		32
seaweed, cured yolk, potato, kaluga caviar, lemon, espelette pepper		
FOIE GRAS 		36
rhubarb, brioche, pistachio, lavender		
CRAB		32
beetroot, ginger, fennel, apple cider		
ESCARGOTS	one dozen	48
	half dozen	24
sichuan peppercorns, scallion, anchovy butter, sourdough		
'MY VERSION OF BOUILLABAISSE'		28
sea bass, crab, lemongrass, plum tomato, rouille		
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

BLACK ONYX TENDERLOIN ~30 minutes waiting time 250 g 92

KIDMAN STRIPLOIN ~30 minutes waiting time 300 g 45

Served with

Yuzu Béarnaise | Poivre Sarawak Sauce

LUMINA LAMB 58

~30 minutes waiting time

leek soubise, black garlic, sherry, shallots

BANGALOW PORK BELLY  42

coffee, eggplant, paprika, citrus, rosella flowers

POULET DE PRINTEMPS 38

~30 minutes waiting time

lentils, chestnut, broccolini, house spices,
morel farci

LA MER

SEASONAL LOBSTER 108

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

TOOTHFISH 45

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

POISSON DU JOUR  42

asparagus, potato, kaffir lime, grenobloise

HOKKAIDO SCALLOPS   42

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

PLATS D'ACCOMPAGNEMENT

SAVOY CABBAGE   	22
sunchokes, black truffle, almonds	
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.

CHEF'S TASTING MENU

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

Add a flute of champagne, selected by our Sommelier...25

- TO START -

4-COURSE MENU: CHOOSE TWO

ANGUS BEEF TARTARE

seaweed, cured yolk, potato, kaluga caviar, lemon, espelette pepper

OR

FOIE GRAS

rhubarb, brioche, pistachio, lavender

OR

'MY VERSION OF BOUILLABAISSE'

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

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

vanilla sablé, fruit gel, vanilla gelato