

Chef's Tasting Menu

by Chef de Cuisine Joan Octavi

Set Lunch | 2-Course S\$48* | 3-Course S\$58*

House Pour Rosé, White or Red Wine S\$16*

Non-Alcoholic Wine S\$12*

Non-Alcoholic Sparkling S\$14*

Iced Lychee Mint Tea S\$10* | Iced Strawberry Limeade S\$10*

ENTRÉE

Mediterranean Heirloom Tomato Salad

ND G

Burrata di Bufala, Vanilla, Strawberry, Mint, Macadamia Nuts

Salade Maison

◆ N

House Salad, Endive, Macerated Pear, Pickled Lemon, Walnut Miso

Zucchini Leek Soup

◆ D G

Leek Chip, Aromatic Provençal Herb Oil, Crouton

Avgolemono (Greek Lemon Chicken Soup)

D G

Lemon, Dill Oil, House-made Brioche, Feta Cheese

PLAT PRINCIPAL

Beef Entrecôte (Supplement of S\$18*)

D

250g Angus Beef, Green Asparagus, Potato Gratin,
Roasted Piquillo Pepper, Saffron Sauce

Poisson du Jour

D G S

Moroccan Spices, Salsa Verde, Green Pea, Manila Clam

Magret de Canard a l'Orange

D G

Duck Breast, Potato Mousseline, Broccolini, Cointreau Jus

Tortiglioni al Pesto Rosso

ND G

Smoked Tomato, Pine Nut, Basil, Pink Peppercorn

DESSERT

Pistachio-misu

◆ ND G

Guanaja Dark Chocolate, Pistachio Mascarpone Crème,
Espresso Crumble, Pistachio Gelato, Turkish Coffee Jelly,
Pistachio Praline Kunafa

Citrus & Basil

◆

Grapefruit, Lemon, Orange, Basil Sorbet

◆ Vegetarian Option

Dish contains: N Nuts D Dairy G Gluten S Seafood

* 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.