

MEZZE

Tuscan Farro Soup (V)(D)

Rustic white bean soup

16

Fried Baby Squid (D)

Coriander, green chili, mayonnaise and shichimi

18

Pita with Hummus Dip (V)(N)

Served with pickled onions, harissa and pita bread

20

Pita with Matbucha Dip (V)

Spicy tomato dip, Turkish flakes and pita bread

20

Momotaro Salad (V)(D)

Assorted vegetables tossed in champagne vinaigrette and feta espuma

24

Pan-Fried Halloumi (V)(D)

Served with organic honey and fig

24

Burrata Salad (V)(N)(D)

Served with sweet cherry tomatoes, beetroot, maple-glazed macadamia nuts, pickled onion and blossom orange honey

28

Seafood Stew

Tomato base served with seabass, scallop and king prawn

30

Grilled Harissa Octopus (N)

Served with white corn puree and smoked capsicum

36

(V) Vegetarian | (N) Contains Nuts | (D) Contains Dairy

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Pita with Hummus

Momotaro Salad

Pan-Fried Halloumi

Burrata Salad

Grilled Harissa Octopus



Roasted Glazed Baby Chicken



Crispy Duck Confit



Seafood Pasta



Seabass Fillet



Sher Wagyu Ribeye MB 6/7



MAINS

Saffron Pumpkin Risotto (V)(N)(D)

Served with feta crumble and pine nuts
26

Roasted Glazed Baby Chicken (D)

Served with a creamy saffron risotto and baby carrot
28

Crispy Duck Confit (D)

Served with a spicy lentil ragu, pumpkin puree and orange reduction
32

Seafood Pasta

King prawn and scallops served with cherry tomato, chili and fresh herbs
36

Seabass Fillet (D)

Served with borlotti beans, English pea and chanterelle mushroom and marble sauce
42

Harrisa Lamb Chop (N)(D)

Served with ratatouille and chimichurri sauce
46

Sher Wagyu Ribeye MB 6/7 – 200g (D)

Served with baby turnip, carrot, pumpkin puree, romesco and pearl onions with peppercorn sauce
68

Lobster Pasta (D)

Served in light tomato cream base, chili and fresh herbs
68

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TO SHARE (4 – 6 pax)

Wagyu Cote De Boeuf MB 6/7 – 1kg - 1.8kg (waiting time 40 mins)

2gr full blood wagyu cote de boeuf bone-in ribs served with peppercorn sauce and chimichurri

***choice of 2 items from sides menu*

28 per 100g

Whole Seabass 0.7kg - 1.5kg (waiting time 30 mins)

Oven-baked European seabass from Greece served with chimichurri

***choice of 2 items from sides menu*

9 per 100g

SIDES

Homemade Focaccia (V)

Served with olive oil

6

Roasted Portobello (V)

Served with Jamaican herbs

18

Roasted Baby Carrot (V)(N)(D)

Served with pomegranate tahini

16

Fork Crushed Potato (V)

Served with rosemary garlic and sumac powder

14

Broccolini (V)(D)

Toasted broccolini sprinkled with parmesan cheese

14

Parmesan Truffle Fries (V)(D)

Shoestring fries with grated parmesan and truffle oil

14



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DESSERT

Dark Chocolate Ginger Cake (N)

Served with coconut chantilly and almond sable

12

Red Wine Poached Pear (D)

Served with cobbler lotus, mascarpone cream and lemon lime sorbet

14

Champagne Punch with Fruit Compote

Served with apricot, raspberry, blueberry and strawberry

16

Pistachio Kataifi (N)(D)

Served with almond cream, lemongrass anglaise and vanilla ice cream

18



NON-ALCOHOLIC

Coffee

Espresso	5.0
Long Black	5.0
Latte	6.0
Cappuccino	6.0

Soft Drinks

Sprite	
Tonic Water	
Soda Water	5.0
Coke	
Coke Zero	
Dry Ginger Ale	

Tea

Breakfast Brew	
Bergamot Rooibos	
Mint Blend	6.0
Tie Guan Yin	
Strawberry Pu'er	

Bottled Water

Acqua Panna (500ml)	6.5
San Pellegrino (500ml)	6.5

Be WTR: (free-flow per guest)

Still	2.0
Sparkling	2.0

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WINE LIST

White Wine

2023 Postales Del Fin Del Mundo,
Chardonnay
Patagonia, Argentina
15 | 75

2023 Loveblock, Sauvignon Blanc
Marlborough, New Zealand
16 | 85

NV Chateau De Chemilly, Chardonnay
Chablis, France
19 | 100

2022 Amayna, Sauvignon Blanc Leyda
Valley, Chile
115

2018 Pascal Bouchard, Chardonnay
Chablis, France
135

2021 Tenuta Carretta Cayega Roero, Arneis
Blanc
Piedmont, Italy
135

2023 Domaine Thomas & Fils 'Grand
Chaille', Sauvignon Blanc
Sancerre, France
145

2023 Domaine Du Roc Des Boutires- 'La
Grange Murger', Chardonnay
Pouilly-fuisse, France
160

2022 Chamisal, Estate, Chardonnay
California, USA
165

Red Wine

2022 Montgras, Merlot
Central Valley, Chile
15 | 75

2024 Postales Del Fin Del Mundo, Malbec
Patagonia, Argentina
16 | 85

2021 Penfolds Kh 76, Shiraz Cabernet
South Australia, Australia
19 | 95

2022 Château Teyssier Pezat,
Merlot/Cabernet Franc, Bordeaux, France
115

2022 Edouard - Delaunay 'Septembre', Pinot
Noir Burgundy, France
125

2022 Piccini Memoro Quattro, Zinfandel
Puglia, Italy
130

2020 Stark-conde, Cabernet Sauvignon
Stellenbosch, South Africa
140

2020 Orben Rioja Crianza, Tempranillo
Rioja, Spain
175

2020 Chamisal, Pinot Noir
California, USA
195

2020 Chateau La Nerthe,
Syrah/Grenache/Mourvèdre Chateauneuf-
du-pape, France
220

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WINE LIST

Champagne

Gaston Chiquet "Tradition" Premier Cru, Brut	26 155
Gaston Chiquet Premier Cru, Rose, Brut	30 165
Gaston Chiquet Grand Cru 'Aÿ', Blanc De Blancs, Brut	30 165
Egly-ouriet, Les Premices, Brut	210
Agrapart Les 7 Crus, Extra Brut	210
Veuve Cliquot, Brut	198
Ruinart Blanc De Blancs, Brut	320
Dom Perignon, Brut	580
Krug Grande Cuvée, Brut	580
Rose Wine	
NV Château De L'escarelle, Cinsault Provence, France	16 85
2024 Chateau D'esclans Whispering Angel, Grenache, Provence, France	18 95

SPIRIT LIST

Whisky	Gls (45ml) Bottle
Glenfiddich 12yr	16 198
Glenfiddich 15yr	22 288
Bowmore Sherry 12yr	17 248
Balvenie 12yr Doublewood	18 228
Balvenie 14yr Caribbean Cask	26 328
Laphroaig 10yr	20 248
Dalmore 12yr	22 258
Dalmore 15yr	28 358
The Macallan 12yr Sherry Oak	26 358
The Macallan 12yr Double Cask	26 358
The Macallan 15yr Double Cask	32 428
Monkey Shoulder	15 178
Kakubin Suntory	15 168
Toki Suntory	16 188
Hibiki Harmony	26 328
Hakushu Distiller's Reserve	23 348
Yamazaki Distiller's Reserve	22 328
Yamazaki 12yr	29 498
Maker's Mark	16 188
Cognac	
Bisquit & Dubouché	16 188
Gin	
Hendrick's	16 188
Another Hendrick's	16 188
Roku	16 188
Vodka	
Grey Goose	16 188
Haku	16 188
Tequila	
Codigo Blanco	16 188
Rum	
Bacardi Carta Blanca	16 188
Bottled Beer	
Pilsner Urquell	14

All prices are in SGD and subject to service charge and prevailing government taxes.
Wine Corkage is a 1-for-1 basis. Wine Vintages may vary. Please ask our colleagues for assistance.
Spirit bottle purchases come with 6 types of mixers complimentary and kept for 60 days from the day of purchase.