





foie gras-stuffed boneless Challand duck

deboned French Challand duck, foie gras, sage, chestnut & mushroom stuffing,

> red wine & cherry glaze mashed potatoes spring vegetable medley

\$269 serves 6-8 people

3 day pre-order required



Challand duck & foie gras en croûte

premium French
Challand duck
breast, foie gras,
porcini-mushroom
mousseline, chestnuts.
red-wine cherry glaze,
cherry & duck
drippings-dressed
winter green salad

135serves 2

family-sized mains quality gatherings



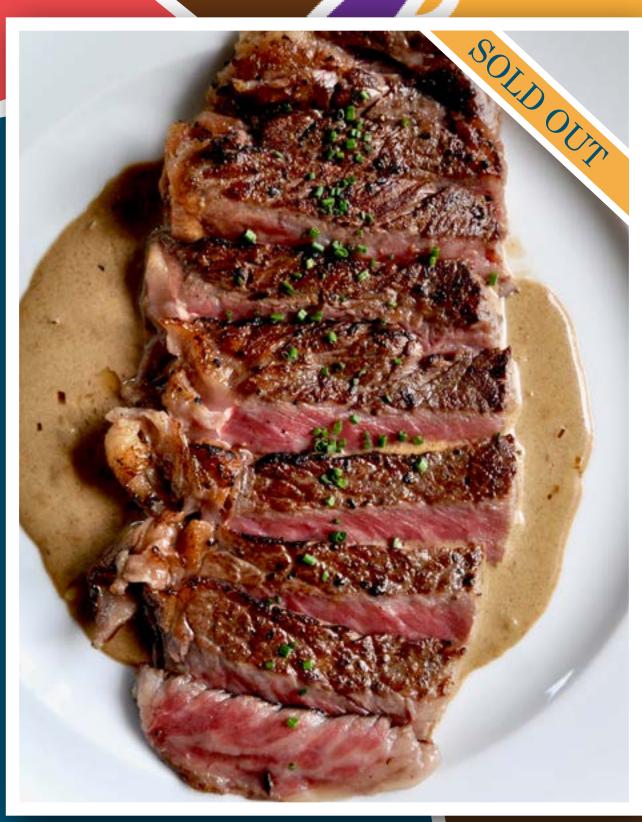


wagyu beef stroganoff

72-hr sous vide Tajima wagyu brisket mbs 8/9

\$130 serves 2-3 people

1 hour pre-order is required



Tajima mbs 7/8
Wagyu
Striploin

Wagyu Tajima MBS 7/8
striploin steak
porcini cream sauce,
mashed potatoes, salad,
mustard
98- (~ 280g)
69- (~ 160g)



frenchied fried chicken

herb, lemon & honey butter drench buttermilk fried, hormone & antibiotic-free, brined for 24hrs.



fried chicken platter for 2

+ sharing platter of all 10 sides (see below)

5 pcs fried chicken

french fried chicken

herb, lemon & honey butter drench buttermilk fried, hormone & antibiotic-free, brined for 24hrs.

77

2pc fried chicken plate + today's sides		32	
sides			
fine beans house vinaigrette, honey, pickled onions	9	mint-pickled sweet zucchini	9
		mashed potatoes	9
creamy ricotta & marinated tomato salad	9	chilli-cheddar cornbread	9
butter-fried capers & fresh herbs		potato salad	9
roasted eggplant w/ green goddess hummus plumped currants, fried chickpeas	9	spice roasted cauliflower aioli, almonds, currants	9
		house-made milk bun	3
butternut pumpkin yuzu aioli, walnut oil	9		1



main courses



lobster bisque pot pie whole, shelled sous vide lobster zuchinni, fennel & fresh herbs 69add pan seared foie gras 18-



Wagyu Tajima MBS 7/8 striploin steak porcini cream sauce, mashed potatoes, salad, mustard 98- (~ 280g) 69- (~ 160g)



Spanish Batallé pork collar hazelnuts, brown butter, creamy mustard sauce, fine beans, mashed potatoes 42-



roast chicken (1/2 bird)
hormone & antibiotic-free, 24hr brine, herb
butter, gravy, today's sides
32-



ImpossibleTM cheeseburger pasta burger mince, cheese sauce, tomato, paprika, pickles & diced red onion 26- **V**



bacon & mushroom alfredo cream, butter with smoky bacon, mushrooms & parsley





roasted Mediterranean sea bream sauce vierge, fine beans, potato salad



mussels Normandy live French bouchot mussels, white wine, cream, swiss chard, sourdough

28-

wagyueak steak sandwich



grilled Tajima MBS 8/9 striploin, mushrooms, gruyere cheese, mustard, tomatoes, olives, fresh herbs 49-

add on duck fat fries 5-



desserts



salted caramel banana bread choc chips, whipped cream





Valrhona dark chocolate tart abinao 85% couverture w/ sea salt



cherry tart almond frangipane, cherry liqueur glaze

9



citrus, rosemary olive oil cake



\$29 for 3-courses

choose one of each course

\$26 2-courses

choice of main & an appetiser or dessert

available daily for lunch only

appetisers

creamy ricotta & marinated tomato salad

butter-fried capers & fresh herbs

cream of pumpkin soup

walnut oil & croutons

roasted baby eggplants

green goddess-hummus, chickpeas, currants

mains

roasted Mediterranean sea bream

sauce vierge, fine beans, potato salad +\$8

Impossible™ cheeseburger pasta

burger mince, cheese sauce, tomato, paprika, pickles & diced red onion (vegetarian) +\$5

roast chicken

hormone & antibiotic free, 24hr brine, daily sides

desserts

citrus, rosemary & olive oil cake whipped cream

dark chocolate tart +\$5

85% couverture w/ sea salt

salted caramel banana bread

choc chips, whipped cream

cherry tart +5

almond frangipane, cherry liqueur glaze



= spicy **V** = vegetarian friendly



= contains pork