



## today's specials

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<i>gf</i> <i>v</i>	<i>soup of the day</i> <b>Cream of Pumpkin</b> <i>crème fraîche, cornbread croutons</i>	
	<i>appetiser</i> <b>New England Oyster Stew</b> <i>oysters, white wine, cream &amp; fried crackers</i>	29
<i>df</i>	<i>appetiser</i> <b>Mussels Escabeche</b> <i>Bouchot mussels marinated w/O-Med chardonnay wine vinegar, evoo, aromatics &amp; fresh herbs, grilled sourdough</i>	29
<i>p</i>	<i>main</i> <b>White Alba Truffle &amp; Oyster Alfredo</b> <i>artisanal fettuccine, lardons, cream, white truffle (3g)</i>	98
<i>df</i> <i>gf</i>	<i>main</i> <b>Wagyu Mayura Flank Steak MBS 8/9</b> <i>Grilled and served with onion confit gravy</i>	98
<i>df</i> <i>gf</i>	<i>main</i> <b>Dukkah-crusted Lamb Ribs</b> <i>Braised and roasted, served with chickpea, spinach &amp; tomato stew</i>	45

*df*|dairy-free   *v*|vegetarian   *vg*|vegan   *p*|contains pork   *gf*|gluten-free

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# white Alba truffle & oyster alfredo



a seasonal indulgence



# festive classics



## seafood pot pie

Creamy lobster  
bisque with fresh  
XL tiger prawns,  
mussels, squid and  
clams in a  
puff pastry shell



# festive classics

available  
from 5th Dec



## sage & foie gras sausage-stuffed boneless duck

whole deboned Irish  
Silver Hills duck, foie  
gras & sage sausage  
stuffing,  
red wine & cherry glaze

\$269  
serves 6 people

3 day  
pre-order required



1 DAY PRE-ORDER



Premium Kurobuta  
Pork Belly Porchetta





## brunch menu

### appetisers & snacks

### pastas, stews & soups

	<b>Duck Fat Fries</b>	15
	<i>House-made duck fat aioli, parmigiano reggiano, paprika</i>	
df gf	<b>Duck Fat-Fried Potato Pavé &amp; Aioli</b>	15
	<i>Crispy layered cakelets of thinly sliced potatoes</i>	
gf	<b>Foie Gras Crème Brûlée</b>	24
df, p gf	<b>Charcuterie Board</b>	18 (S) 34 (L)
	<i>Rosette Salami, Saucisson Sec &amp; Rosa di Norcia Prosciutto mustard, cornichons, seasonal fruit</i>	
gf	<b>Iberico Pâté de Campagne</b>	16
	<i>Housemade Iberico pork, liver &amp; pistachio w/ cornichons &amp; mustard</i>	
v gf	<b>Hazelnut &amp; Bleu d'Auvergne Salad</b>	19
	<i>House vinaigrette, seasonal fruit</i>	
df, p	<b>Frisée-Lardon Salad</b>	23
	<i>Bacon &amp; aged O-Med cabernet sauvignon vinaigrette, barn-raised poached egg</i>	
gf v	<b>Tomato &amp; Ricotta Salad</b>	19
	<i>Marinated heirloom tomatoes, housemade ricotta, basil, mint, parsley</i>	
v	<b>Mini Baguette &amp; Butter</b>	3
	<i>with smoked paprika &amp; tomato butter</i>	5

	<b>Soup du jour</b>	14
	<i>please check with your server</i>	
gf	<b>Mussels Normandy</b>	32
	<i>Live bouchot mussels, cream, white wine, swiss chard, sourdough</i>	
p	<b>Bacon &amp; Mushroom Fettuccine Alfredo</b>	appetiser 18 main 26
	<i>Cream, butter with smokey bacon, mushrooms &amp; parsley</i>	
p	<b>Beef Bourguignon Pappardelle</b>	appetiser 24 main 48
	<i>72-hr sous vide Tajima Wagyu Brisket mbs 8/9, mushrooms &amp; lardons, red wine, buttered noodles</i>	
v	<b>Pasta alla Norma</b>	appetiser 18 main 26
	<i>Fried eggplant, tomatoes, basil, parmigiano reggiano, arbequina olive oil</i>	

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## sandwiches

<sup>p</sup>	<b>Ham &amp; Cheese Sandwich</b>	29
	<i>Rosa di Norcia Prosciutto, brie, cherry compote, bechamel, barn-raised poached egg, served open-faced on sourdough</i>	
	<b>Steak Sandwich</b>	48
	<i>Grilled full-blood Tajima flank steak MBS 6/7, olive, roasted tomato, herb &amp; mushroom mix, gruyère cheese, served open-faced on sourdough</i>	

## side dishes

<sup>df</sup> <sup>gf</sup>	<b>Duck Fat-Fried Potato Pavé &amp; Aioli</b>	15
	<i>Crispy layered cakelets of thinly sliced potatoes</i>	
<sup>vg</sup> <sup>df</sup> <sup>gf</sup>	<b>Mashed Potatoes</b>	12
	<i>Cream, butter</i>	
<sup>v</sup> <sup>df</sup> <sup>gf</sup>	<b>Fine Beans</b>	12
	<i>Tossed in sherry vinaigrette &amp; dressed with O-med Arbequina olive oil</i>	
<sup>v</sup> <sup>gf</sup>	<b>Brussels Sprouts Amandine</b>	12
	<i>Toasted almonds, brown butter</i>	
<sup>vg</sup> <sup>df</sup> <sup>gf</sup>	<b>Grilled Broccolini</b>	14
	<i>w/ violette mustard vinaigrette &amp; tarragon</i>	

## main courses

<sup>df</sup>	<b>Premium Kurobuta Pork Belly Porchetta</b>	231
	<b><u>(1-day pre-order required)</u></b>	
	<i>Stuffed with Dutch milk-fed veal, chestnut &amp; sausage stuffing, parsley, lemon, garlic, fennel, House-made gravy, whole grain mustard (serves 4-5 people)</i>	
	<b>French Fried Chicken</b>	
	<i>Hormone &amp; antibiotic-free, 24hr brine, buttermilk-fried with herb, garlic, lemon &amp; honey brown butter drench. (we use the whole bird, cut may vary)</i>	5 pcs 38 2 pcs 20
	<b>Classic Roast Chicken</b>	half 34 whole 62
	<i>Housemade chicken demi-glace, 24hr housemade brine, herb butter</i>	
<sup>df</sup>	<b>Fried Veal Chop</b>	78
	<i>Violette mustard &amp; lemon</i>	
	<b>Seafood Pot Pie</b>	87
	<i>Creamy lobster bisque with fresh XL tiger prawns, mussels, squid and clams in puff pastry</i>	

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# stout cake sundae





## artisanal cheese boards

*served with seasonal fruits, housemade  
candied nuts,  
organic litchi honey, preserves & bread  
chips*

3 types - 33

5 types - 48

### **Cantal Affinage 6 Months**

#### **AOC**

*Raw, unpasteurised cow's milk.  
Dark yellow, natural rind with  
an ivory, compact pâte.*

### **30-month Aged Comté**

*Hard cow's milk cheese with a  
sweet, nutty flavour. Pale, yellow  
pâte with crunchy salt crystals.*

### **Brie de Meaux**

*Raw, cow's milk. Soft & creamy  
with a tender, bloomy rind.*

### **Sainte-Maure de Touraine**

*Fresh goat cheese, nutty with a  
soft pâte, thin rind with  
blue-grey moulding.*

### **Bleu d'Auvergne**

*Cow's milk. Creamy, buttery  
texture with pungent grassy,  
herbaceous notes.*

## desserts

*df* **Ice Creams & Sorbets\*** 6  
*\** *Vanilla, triple choc, doris plum,  
lemon sorbet*

**Valrhona Dark Chocolate** 12  
**Tart**

*Abinao 85% couverture with sea  
salt*

**Olive Oil & Chocolate Slice** 12

*Dense Valrhona Abinao 85%  
cake, O-med arbequina olive oil,  
maldon salt flakes, fresh  
pepper, cardamom-infused  
chantilly*

**Pear & Frangipane Tart** 12

*gf* **Pistachio Crème Brûlée** 12  
*Dukkah, bandung chantilly*

**Chocolate & Stout Sundae** 18

*Vanilla ice cream, stout cake,  
whisky & bailey's creme  
anglaise, chantilly, orange  
florentine*

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