



today's specials

appetiser 29

New England Oyster Stew

*Oysters, white wine, cream &
fried crackers*

main 98

df **Wagyu Mayura Flank**

gf **Steak MBS 8/9**

*Grilled and served with onion
confit gravy*

side 14

v **Braised Yellow Endive**

df *with sauce gribiche ~ olive*

gf *oil, chopped egg, capers,*

cornichons, tarragon,

mustard, vinegar

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

Prices are subject to 10% service charge and prevailing government taxes.

prix fixe lunch set

classic & fuss-free
gets you through the day



bread & butter

-

soup of the day

-

roast chicken & tarragon tart
creamy roast chicken, tarragon,
peas & bacon, puff pastry

-

ice-cream or sorbet
vanilla, chocolate, plum ice creams
or lemon sorbet



brunch menu

appetisers & snacks

	Duck Fat Fries	15	<i>House-made duck fat aioli, parmigiano reggiano, paprika</i>	<i>gf</i>	Tomato & Ricotta Salad	19
				<i>v</i>	<i>Marinated heirloom tomatoes, housemade ricotta, basil, mint, parsley</i>	
<i>df</i> <i>gf</i>	Duck Fat-Fried Potato Pavé & Aioli	15	<i>Crispy layered cakelets of thinly sliced potatoes</i>	<i>v</i>	Mini Baguette & Butter	3
					<i>with smoked paprika & tomato butter</i>	5
<i>gf</i>	Foie Gras Crème Brûlée	24		pastas, stews & soups		
<i>df</i> <i>p</i> <i>gf</i>	Charcuterie Board	18 (S) 34 (L)	<i>Rosette Salami, Saucisson Sec & Rosa di Norcia Prosciutto mustard, cornichons, seasonal fruit</i>		Soup du jour	14
					<i>please check with your server</i>	
<i>gf</i>	Iberico Pâté de Campagne	16	<i>Housemade Iberico pork, liver & pistachio w/ cornichons & mustard</i>	<i>gf</i>	Mussels Normandy	32
					<i>Live bouchot mussels, cream, white wine, swiss chard, sourdough</i>	
<i>df</i> <i>gf</i>	Mussels Escabeche	12	<i>Bouchot mussels marinated w/O-Med chardonnay wine vinegar, evoo, aromatics & fresh herbs, grilled sourdough</i>	<i>p</i>	Bacon & Mushroom Fettuccine Alfredo	appetiser 18 main 26
					<i>Cream, butter with smokey bacon, mushrooms & parsley</i>	
<i>v</i> <i>gf</i>	Hazelnut & Bleu d'Auvergne Salad	19	<i>House vinaigrette, seasonal fruit</i>	<i>p</i>	Beef Bourguignon Pappardelle	appetiser 24 main 48
					<i>72-hr sous vide Tajima Wagyu Brisket mbs 8/9, mushrooms & lardons, red wine, buttered noodles</i>	
<i>df</i> <i>p</i>	Frisée-Lardon Salad	23	<i>Bacon & aged O-Med cabernet sauvignon vinaigrette, barn-raised poached egg</i>	<i>v</i>	Pasta alla Norma	appetiser 18 main 26
					<i>Fried eggplant, tomatoes, basil, parmigiano reggiano, arbequina olive oil</i>	

df|dairy-free *v*|vegetarian *vg*|vegan *p*|contains pork *gf*|gluten-free
please do inform your server of all dietary requirements or allergies before ordering

Prices are subject to 10% service charge and prevailing government taxes.



duck fat fries



waygu steak sandwich



ham & brie sandwich



bangalow pork chop

french fried chicken

best seller



sandwiches

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

side dishes

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

main courses

<i>df</i>	Premium Kurobuta Pork Belly Porchetta	231
	(1-day pre-order required)	
	<i>Stuffed with Dutch milk-fed veal, chestnut & sausage stuffing, parsley, lemon, garlic, fennel, House-made gravy, whole grain mustard (serves 4-5 people)</i>	
<i>df</i>	Fried Bangalow Pork Chop	S~280g 49 L~380g 59
	<i>Violette mustard & lemon</i>	
	French Fried Chicken	
	<i>Hormone & antibiotic-free, 24hr brine, buttermilk-fried with herb, garlic, lemon & honey brown butter drench. (we use the whole bird, cut may vary)</i>	5 pcs 38 2 pcs 20
	Classic Roast Chicken	half 34 whole 62
	<i>Housemade chicken demi-glace, 24hr housemade brine, herb butter</i>	
	Pan-Seared Mediterranean Seabass Fillet w/ Sauce Vierge	44
	<i>Shaved Spanish bottarga, O-Med Arbequina Olive Oil</i>	

df dairy-free *v* vegetarian *vg* vegan *p* contains pork *gf* gluten-free
please do inform your server of all dietary requirements or allergies before ordering

Prices are subject to 10% service charge and prevailing government taxes.

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*

*df|dairy-free v|vegetarian vg|vegan p|contains pork gf|gluten-free
please do inform your server of all dietary requirements or allergies before ordering*

Prices are subject to 10% service charge and prevailing government taxes.