



today's specials

gf
v ***Soup of the day***
Cream of Potato & Leek

main
df **Wagyu Mayura Flank**
gf **Steak MBS 8/9**
Grilled and served with onion
confit gravy

98

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

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



duck fat-fried potato pavé & aioli



waygu steak sandwich



Bangalow pork chop



charcuterie board



dinner menu

appetisers & snacks

	French Fried Chicken Winglets	9
	<i>Herb, lemon & honey butter drench, brined & buttermilk fried</i>	
df gf	Duck Fat-Fried Potato Pavé & Aioli	15
	<i>Crispy layered cakelets of thinly sliced potatoes</i>	
gf	Foie Gras Crème Brûlée	24
df, p gf	Charcuterie Board	18 (S) 34 (L)
	<i>Rosette Salami, Saucisson Sec & Rosa di Norcia Prosciutto mustard, cornichons, seasonal fruit</i>	
gf	Iberico Pâté de Campagne	16
	<i>Housemade Iberico pork, liver & pistachio w/ cornichons & mustard</i>	
df gf	Mussels Escabeche	12
	<i>Bouchot mussels marinated w/O-Med chardonnay wine vinegar, evoo, aromatics & fresh herbs, grilled sourdough</i>	
v gf	Hazelnut & Bleu d'Auvergne Salad	19
	<i>House vinaigrette, seasonal fruit</i>	
df, p	Frisée-Lardon Salad	23
	<i>Bacon & aged O-Med cabernet sauvignon vinaigrette, barn-raised poached egg</i>	

gf v	Tomato & Ricotta Salad	19
	<i>Marinated heirloom tomatoes, housemade ricotta, basil, mint, parsley</i>	
v	Mini Baguette & Butter	3 5
	<i>with smoked paprika & tomato butter</i>	

pastas, stews & soups

	Soup du jour	14
	<i>please check with your server</i>	
gf	Mussels Normandy	32
	<i>Live bouchot mussels, cream, white wine, swiss chard, sourdough</i>	
p	Bacon & Mushroom Fettuccine Alfredo	appetiser 18 main 26
	<i>Cream, butter with smokey bacon, mushrooms & parsley</i>	
p	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>	
v	Pasta alla Norma	appetiser 18 main 26
	<i>Fried eggplant, tomatoes, basil, parmigiano reggiano, arbequina olive oil</i>	

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main courses

<i>df</i>	Premium Kurobuta Pork Belly Porchetta <u>(1-day pre-order required)</u> <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>	231
	Wagyu Tajima Bavette Steak <i>Wagyu Tajima MBS 6/7 steak, green peppercorn sauce</i>	88
<i>gf</i>	Dukkah-crusted Lamb Ribs <i>Braised and roasted, served with chickpea, spinach & tomato stew</i>	45
<i>df</i>	Fried Bangalow Pork Chop <i>Violette mustard & lemon</i>	<i>S~280g 49</i> <i>L~380g 59</i>
	Classic Roast Chicken <i>Housemade chicken demi-glace, 24hr housemade brine, herb butter</i>	<i>half 34</i> <i>whole 62</i>
	Pan-Seared Mediterranean Seabass Fillet w/ Sauce Vierge <i>Shaved Spanish bottarga, O-Med Arbequina Olive Oil</i>	44
	Sole à la Grenobloise <i>Whole New Zealand sole, capers, lemon, brown butter & parsley</i>	48

side dishes

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

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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*