

APPETISERS

BURRATA (V&N)

Fresh Italian Burrata Cheese with Fig Marmalade, Tarragon Pesto and Grilled Sourdough

\$28

SCALLOPS

Carpaccio of Hokkaido Sea Scallops, House-Made Tarama, Chive Oil and Grated Yuzu

\$26

CUISSES DE GRENOUILLE

Pan-Fried Local Boneless Frog Legs with Pink Garlic, Parsley and Wild Mushroom Emulsion

\$26

FOIE GRAS

House-Made Foie Gras Terrine Infused with Truffles and Cognac, Sliced Smoked Eel, Farmer's Bread and Petite Beetroot Salad

\$28

OCTOPUS

Chargrilled Galician Octopus with Avocado, Lime Crème Fraîche and Smoked Sweet Paprika

\$26

SOUP

LOBSTER BISQUE

Traditional Lobster Bisque, Coral Oil, Basil, Emmental Ravioli and Micro Cress

\$28

VELOUTÉ DE CRESSON (V&N)

Watercress Velouté with Smoked Parsnip, Tofu Cubes and Crushed Hazelnuts

\$18

HOT AND SOUR

Hot and Sour Soup with Chicken, Mushrooms and Crabmeat

\$18

DE-LIGHT

QUINOA (V) 280KCAL PER 100G

Anjou Quinoa Salad, Soft Baby Beets, Pink Apple, Baked Chickpeas, Lemon and Olive Dressing

\$20

KALE 380 KCAL PER 100G

Local Kale Salad with Black Olive Cookie, Baby Heirloom Tomatoes, Toasted Pumpkin Seeds and Passion Fruit Vinaigrette

\$22

LEGUMES (V) 380 KCAL PER 100G

An Assortment of the Season's Best Vegetables, Quinoa Cracker and Walnut Vinaigrette

Kindly ask our friendly Ambassador for the seasonal vegetables

\$28

FROM THE GRILL

POULET

serves 3-4

Pot-Roasted French Corn-Fed Chicken with Ratte Potatoes, Heirloom Carrots, Chicken Jus and Pommery Mustard

\$98

CHARGRILLED TO PERFECTION

choose your meat

Australian Grass Fed Rib Eye 180g **\$68**

Australian Angus Tenderloin 180g **\$78**

Australian Wagyu Flank 180g **\$58**

Australian Wagyu Beef Striploin Marble 8/9 180g **\$108**

Australian Wagyu Côte De Boeuf 1kg Serves 2-3 **\$180**

NZ Lamb Rack with House-Made Merguez Ras El Hanout 180g **\$68**

choose your sauce

Poivre / Bearnaise / Bordelaise / Garlic Parsley Butter / Blue Cheese

SIDES

SIDES (WESTERN)

Fries
Classic Mashed Potatoes
Roasted Green Beans and Shallot Confit
Creamed Spinach
House-Made Parmesan Gnocchi
Sautéed Wild Mushrooms with Parsley and Garlic Butter

\$12 each

SIDES (ASIAN)

Braised Tofu with Vegetarian XO Sauce and Tamari Soy Sauce
"Mapo Tofu" Stir-Fried Minced Pork with Hot Bean and Szechuan Pepper
Stir-Fried Broccoli, Garlic and Rice Wine

\$16 small / \$24 large

FROM THE STOVE

WAGYU BEEF CHEEK

48 Hour Slow-Cooked Wagyu Beef Cheek, Truffled Mashed Potatoes and Seasonal Greens

\$38

AUSTRALIAN PORK

Grilled Pommery Marinated Pork Chop with Tender Haricots Verts and Black Garlic Jus

\$38

HOMARD

Cocotte of Whole Roasted Maine Lobster with French Grenaille Potatoes and Fennel Butter

\$88

GNOCCHI (V&N)

Fricassee of Gnocchi with Aged Comté Cheese, Trumpet Mushrooms, Pumpkin Emulsion and Smashed Hazelnuts

\$32

DIM SUM

STEAMED BASKET

Siew Mai **\$12**
Scallop Siew Mai **\$12**
Prawn Dumpling **\$12**
Steamed Pork Ribs with Black Beans **\$12**
Phoenix Claw **\$12**
Xiao Long Bao **\$18**
Char Siew Pork Buns **\$18**

Racines

ROOTS OF GASTRONOMIE FRANÇAISE AND REFINED LOCAL CHINESE CUISINE

CHEF'S FRENCH DÉGUSTATION

Traditional Lobster Bisque, Coral Oil, Basil and Emmental Ravioli and Micro Cress

or

Chargrilled Galician Octopus with Avocado, Lime Crème Fraîche and Smoked Sweet Paprika

--

48 Hour Slow-Cooked Wagyu Beef Cheek, Truffled Mashed Potatoes and Seasonal Greens

or

Pan-Seared Locally Sourced Barramundi, Heirloom Carrots, Tomatoes, Braised Banana Shallots, Leek Confit and Lemon Tarragon Butter

--

Mousse Au Chocolat or Yuzu Tart

\$78

CHEF'S CHINESE INSPIRATION

Hot and Sour Soup with Chicken, Mushrooms, Crabmeat, Tarragon Pesto and Grilled Sourdough

or

Wok-Fried Crispy Cereal Tiger Prawns, Garlic Butter and Curry Leaves

--

Nonya Style Stir-fried Calamari

or

Sweet and Sour Crispy Kurobuta Pork

--

Mango Sticky Rice

\$78

CHAMPAGNE

**DUVAL-LEROY
BRUT RESERVE NV**
Reims, France

150ml / 750ml
\$26 / \$130

**TAITTINGER BRUT
RESERVE NV**
Reims, France

150ml / 750ml
\$32 / \$155

WINE

WHITE WINE

Henri Bourgeois Les Baronnes Sancerre Blanc Loire Valley, France

150ml / 750ml
\$23 / \$110

ROSÉ WINE

Château de Berne 'Terres de Berne' 2015 Provence, France

150ml / 750ml
\$25 / \$120

RED WINE

Joseph Drouhin Laforêt Bourgogne Rouge 2013 Burgundy, France

150ml / 750ml
\$20 / \$95

DESSERT WINE

Hans Tschida Auslese 2015, Burgenland, Austria

90ml / 750ml
\$16 / \$120

FROM THE WOK

SINGAPORE STYLE SRI LANKAN CRAB (800 TO 900G)

serves 2

Wok-Fried Black Pepper Crab
"Singapore-Style" Wok-Tossed Crab with Chilli Crab Sauce and Mantou

\$110 each

PRAWNS

serves 2

Steamed Tiger Prawns with White Soy, Ginger and Shaoxing Rice Wine
Wok-Fried Crispy Cereal Tiger Prawns, Garlic Butter and Curry Leaves

\$58 each

SQUID

serves 2

Wok-ried Crispy Calamari, Ginger and Spring Onions
Nyonya Style Stir-Fried Calamari

\$68 each

FROG

serves 2

Stir-Fried Frog Legs in Spicy Szechuan Salt
Stir-Fried Frog Legs with Ginger, Scallions and Chinese Wine

\$58 each

FISH

seasonal

Steamed with Fermented Soybeans and Fresh Coriander Paste,
Crispy Shallots and Bok Choy
Hong Kong-Style with Scallions, Coriander and Seasonal Vegetables

market price

MEATS

traditional

Sweet and Sour Crispy Kurobuta Pork **\$38**
Kung Pao Sakura Chicken, Peanuts, Dried Chillies and Szechuan Pepper **\$32**
Wok-Fried Angus Beef Cubes, Kampot Black Pepper and Crispy Onions **\$68**

RICE & NOODLES

small or large

Fried Rice with Pork and Prawn **\$18/\$32**
Vegetarian Fried Rice with Vegetarian Char Siew (V) **\$16/\$28**
Wok-Fried Egg Noodles with Dark Soy, Garlic, Chives and Bean Sprouts (V) **\$18/\$32**
Hainanese Chicken Rice with Traditional Condiments **\$22/\$36**

OCEAN

CHEF'S "FRUITS DE MER" SPECIAL (SEAFOOD ON ICE)

serves 2

Maine Lobster, Alaskan King Crab, Black Mussels, Tiger Prawns,
Freshly Shucked Seasonal Oysters, Hamachi and Hokkaido Sea Scallop Carpaccio

\$98

SEASONAL FRESH OYSTERS

6pcs or 12pcs

Freshly Shucked Seasonal Oysters with Classic Condiments

\$38 / \$68

ABALONE

Fresh Australian Abalone with Capellini, Sea Urchin Sauce and Lemon Bread Crumbs

\$78

PRAWNS

Grilled Skull Island Prawns with House-Made Chimichurri and Baby Mesclun

\$48

BARRAMUNDI

Pan-Seared Locally Sourced Barramundi, Heirloom Carrots, Tomatoes, Braised Banana Shallots, Leek Confit and Lemon Tarragon Butter

\$38

MENU LEGEND: V: VEGETARIAN N: CONTAINS NUTS

All prices are in Singapore dollars and subject to 10% service charge and 7% GST

DESSERTS

MANGO STICKY RICE

Sliced Mango, Sticky Rice and House-Made Coconut Ice Cream

\$14

RED BEAN

Azuki Bean Cream, Orange Peel, Mochi and House-Made Green Tea Ice Cream

\$16

YUZU TART

Yuzu Tart, Lemon Custard, and Rice Crispies Crumble

\$16

TIRAMISU

Freshly Baked Banana Bread, Crème de Cacao, Mascarpone and Cocoa Nibs

\$16

FRAISIER

Fresh Strawberries, Tahitian Vanilla Crème Pâtissière, Strawberry Gelée and Joconde Sponge

\$16

PARIS-BREST

Hazelnut Praline Mouseline, Choux and Caramelised Hazelnuts

\$16

MOUSSE AU CHOCOLAT

Light Valrhona Mousse, Chantilly and Crispy Pearls

\$16

MOELLEUX

15 minutes bake time
Valrhona Chocolate Fondant Cake, House-Made Vanilla Ice Cream and Sea Salt Sable

\$16

SOUFFLÉ

15 minutes bake time
Cointreau and Indonesian Vanilla Soufflé

\$16

SELECTION OF HOUSE-MADE ICE CREAM AND SORBETS

served with nuts and crisps
Tahitian Vanilla / Coconut / Salted Caramel / Yuzu Mango Sorbet / Chocolate

\$5 per scoop

CHEESE

CHARCUTERIE PLATTER

serves 1 or 2-3

Chef's Selection of Five Classic French Cold Cuts with Cornichons, Cocktail Onion, Pommery Mustard and Grilled Farmer's Bread

\$28 / \$48

CHEESE PLATTER (N)

serves 1 or 2-3

Chef's Selection of Four French Cheeses with Olive Tapenade, Grilled Herb Crostini, Nuts and Dried Fruit

\$18 / \$32

Enhance your lunch or dinner with our dessert/wine/port and cocktail selections. Please ask our ambassador for the beverage menu and wine list.