



LE CELLIER

Appetizers

CHEF SALAD 🌱 🍷

Roasted Pumpkin, Quinoa, Cherry Tomatoes, Arugula, Orange Citrus Dressing

USD 15

HONEY GLAZED GOAT CHEESE & MELON SALAD 🍷

Honey Melon, Mozzarella Ciliegine, Mesclun Salad, Balsamic Reduction, Honey Glazed Goat Cheese

USD 18

CAESAR SALAD 🍷 🐷

Crispy Romaine, Boiled Egg, Croton, Bacon, Parmesan Cheese

USD 15

PUMPKIN & SMOKED CHEESE RAVIOLI 🍷 🍷

Garlic Cream, Parmesan Crisps

USD 15

TOMATOES & BURRATA 🍷 🍷

Tomatoes & Baked Beetroot, Pesto Sauce, Balsamic Reduction

USD 18

GRILLED OCTOPUS 🍷 🍷 🍷

Chimichurri Marinated Grilled Octopus, Beetroot Hummus, Romesco Sauce, Chili Oil

USD 18

BEETROOT CURED MARINATED SALMON

Sesame Crusted Tuna, Beetroot Gel, Arugula, Pickled Vegetables

USD 18

DRY AGED BEEF CARPACCIO 🍷

Angus 30 Day Dry Aged Beef Tenderloin, Cauliflower Purée, Truffle Ice Cream, Black Garlic Purée

USD 19

FOIE GRAS 🍷 🍷

Pan-fried Foie Gras, Red Wine Poached Pear, Glazed Citrus Fruit, Beetroot Fluid Gel

USD 30

TUNA MILLEFEUILLE 🍷

Marinated Tuna, Seasonal Fruits, Tomatoes Salsa, Sesame Mayonnaise, Wasabi

USD 20



30% OFF ON PRICE FOR HALF PORTION ORDER
All prices are inclusive of service charge and government tax

Soups

FRENCH ONION SOUP

Puff Pastry, Truffle Oil

USD 15

LE CELLIER LOBSTER BISQUE

Cheese & Herbal Crouton

USD 18

WILD MUSHROOM SOUP

Truffle Oil, Truffle Mushroom

USD 15

SWEET CORN SOUP

Garlic Croton, Green Oil, Crispy Sweet Corn

USD 12

Vegetarian choice

TRUFFLE GNOCCHI

Served with Truffle Cream Sauce

USD 18

TOMATOES RISOTTO

Served with Grilled Vegetables & Parmesan, Saffron Foam

USD 18

CAULIFLOWER STEAK

Beetroot Hummus, Periperi Marinated Cauliflower, Toasted Cashew Nut, Cauliflower Purée

USD 18

           

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Main Courses

MARKET FISH FILLET

7 Day Dry Aged Salmon Fillet, Sweet Potatoes, Parsley Cream Sauce

Or

Pan-fried Seabass Fillet, Grilled Asparagus, Champagne Cream Sauce

USD 30

SEAFOOD RISOTTO

Bisque Risotto, Assorted Seafood, Saffron Foam

USD 28

SNOW FISH

Miso Coated Snow Fish Fillet, Seasonal Vegetables, Champagne Cream Sauce, Herbs Oil

USD 45

HOKKAIDO SCALLOP

Pan-fried Scallop, Green Pea Puree, Spring Vegetables, Saffron Foam

USD 35

GARLIC ROASTED CHICKEN ROULADE

Green Pea Purée, Slow Roasted Chicken Roulade, Black Pepper Sauce, Truffle Mashed Potatoes

USD 25

MARINATED IBERICO GRILLED PORK CHEEK

Fired Grilled Pork Cheek, Pumpkin Puree, Curry Sauce, Grilled Vegetables

USD 28

BRAISED LAMB SHANK

Creamy Polenta, Slow Braised Lamb Shank, Grilled Vegetables, Assorted Pickled Vegetables

USD 38

           

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Main Courses

RACK OF LAMB

Green Crusted Lamb Rack, Grilled Vegetables, Truffle Mashed Potatoes, Lamb Jus
USD 42

30th DAY DRY AGED DUCK BREAST

Carrot & Ginger Purée, Slow Roasted Duck Breast, Red Wine Poached Pear, Sweet Potatoes
USD 28

CONFIT DRY AGED DUCK LEG

Slow Confit Duck Leg, Roasted Baby Potatoes, Grilled Vegetables, Duck Jus
USD 25

FOIE GRAS STUFFED QUAIL

Roasted Foie Gras Stuffed Quail, Buttery Potatoes, Quail Jus, Grilled Broccolini
USD 27

SMOKED BBQ PORK RIBS

Creamy Mashed Potatoes, Homemade BBQ Sauce
USD 25

SLOW BRAISED BEEF CHEEK

Creamy Polenta, Glazed Veggies, Beef Jus
USD 35

FIRED GRILLED ANGUS RIBEYE

Served on Hot Stone, Carrot Purée, Café de Paris Butter, Pommes Dauphine
USD 37

           
Chili Garlic Peanut Pork Wine Dairy Mushroom Mussels Egg Vegan Vegetarian Half Portion

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Suggested sharing for

Friends and families

CHARCUTERIE BOARD (3-4 PAX) USD 60

Assorted Ham (Parma Ham, Duck Rillettes, Chorizo, Pork Terrine)

Assorted Cheese (Yellow Cheddar, Parmesan, Blue Cheese)

GRILLED SEAFOOD

Lobster, Salmon, River Prawn, Squid & Mussel

2- Persons USD 70

3- Persons USD 95

GRILLED SAUSAGE PLATTERS (2-3PAX) USD 35

(Chicken Frankfurter, Smoked Chorizo, Toulouse, Kaya Sausage)  

Served with Mustard Sauce & BBQ Sauce

CHEF'S SIGNATURE CHATEAUBRIAND STEAK

500 gm USD 90

1 kg USD 175

CHEF'S SIGNATURE SMOKED BBQ PORK RIBS

Homemade BBQ sauce

500 gm USD 60

1 kg USD 115



Chili



Garlic



Peanut



Pork



Wine



Dairy



Mushroom



Mussels



Egg



Vegan



Vegetarian



Half Portion

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Exclusive grill

Prime cuts

JACK CREEK FLANK STEAK

500 gm	USD 95
1 kg	USD 185

LAMB RACK

500 gm	USD 95
1 kg	USD 185

BEEF WELLINGTON

(24 hours advance order required)

500 gm	USD 95
1 kg	USD 185

KOBE WINE FEED WAGYU A5

300 gm	USD 160
500 gm	USD 250

ALL SHARING PLATTERS WILL BE SERVED WITH
CHOICE OF ONE SIDE DISH & ONE SAUCE.



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Side dishes

TRUFFLE FRIES
USD 8

CLASSIC MASHED POTATO ⓘ
USD 7

FRENCH BROCCOLI AU GRATIN ⓘ
USD 7

GRATIN DAUPHINOIS ⓘ
USD 7

WILD MUSHROOM FRICASSÉE ⓘ🍄
USD 7

SEASONAL GRILLED VEGETABLES 🍷
USD 7

Sauces

RED WINE SHALLOT SAUCE 🍷
USD 4

OLD MUSTARD GRAVY ⓘ🍄
USD 4

HOME-MADE BBQ SAUCE
USD 4

SPICY SEAFOOD SAUCE 🍷🌶️
USD 4

BÉARNAISE SAUCE 🍷 0
USD 4

Chili Garlic Peanut Pork Wine Dairy Mushroom Mussels Egg Vegan Vegetarian Half Portion

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Pasta

TRIPLE S SPAGHETTI

Seafood Spaghetti, Saucy, Spicy (Tomatoes Sauce, Seafood)

USD 28

MEDITERRANEAN PASTA

Tomatoes, Black Olive, Caper, Onion, Parsley, Lemon, Feta Cheese, Linguine

USD 16

SPAGHETTI AGLIO E OLIO

Garlic, Chili, Grilled Tiger Prawn

USD 25

SPAGHETTI CARBONARA

Creamy Pasta served with Bacon

USD 18

LOBSTER LINGUINE

Grilled Lobster, Pink Sauce, Mushroom

USD 32

Sweets

CHOCOLATE VARIATION

White & Dark Chocolate Mousses, Chocolate Brownie, Citrus Fruits, Chocolate Soil, Chocolate Ice Cream, Hot Chocolate Sauce

USD 12

PASSION FRUIT MOUSSEE CAKE

Served with Strawberry Sorbet

USD 12

COCONUT & PINEAPPLE

Coconut Marinated Vanilla Rolls, Pineapple, Compote, Citrus Fruits, Coconut Sauce

USD 12

SEASONAL FRESH FRUIT SALAD

USD 6

CAFE GOURMET

Chocolate Macaron, Chocolate Bonbon, Chocolate Lollipop

USD 10

           
Chili Garlic Peanut Pork Wine Dairy Mushroom Mussels Egg Vegan Vegetarian Half Portion

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Set menu

CANAPÉS

Chef's special

AMUSE BOUCHE

MUSHROOM ROYALE 🍄 🍷

Mushroom Royale, Beef Consommé, Caviar

1st Starter

SCALLOP CARPACCIO 🍷

Hokkaido Scallop Carpaccio, Apple & Celery Sauce, Green Apple, Salmon Roe

Or

DRY AGED BEEF CARPACCIO 🍷

Cauliflower Puree, Pickled Veggies, Truffle Ice Cream

2nd Starter

TRUFFLE MUSHROOM CREAM 🍷

Grilled Mushroom, Truffle Cream

Or

LE CELLIER'S SIGNATURE LOBSTER BISQUE 🍷 🍄 🍷

Lobster Salad, Cheese Crouton

1st Main

CITRUS MARINATED SALMON 🍷 🍷

Cauliflower Purée, Parsley Cream Sauce, Fennel Salad

Or

LOBSTER 🍷 🍷

Mild Poached Lobster, Coconut Curry Sauce, Stew Lentils

2nd Main

BLACK ANGUS STEAK 🍷 🍷

Lightly Smoked Shallot Purée, Grilled Vegetables, Sweet Potatoes, Beef Jus

Or

LAMB STRIPLOIN 🍷 🍷

Slow Roasted Lamb Striploin, Charred Eggplant, Pumpkin Purée, Lamb Jus

SWEET

CHOCOLATE LAVA 🍷

Dark Chocolate Mousses, Citrus Fruits, Strawberry Sorbet

5 courses at 65 \$ net / 6 courses at 75 \$ net



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Premium Set menu

CANAPÉS

Chef's special

LOBSTER 🦞🍷🌱

Mild Poached Lobster, Champagne Cream Sauce, Caviar

FOIE GRAS TERRINE 🍷🌱

Foie Gras Terrine, Compressed Apple, Garlic Bread, Toasted Cashewnut

HOKKAIDO SCALLOP 🦪🌱

Green Crusted Pan-fried Scallop, Butternut Squash Soup

SNOW FISH 🍷🌱

Pan-fried Snow Fish, Parsley Cream Sauce, Verjus Purée, Fennel Salad

PALATE CLEANSER 🍷

Orange Sorbet served in Orange Shell

KOBE WINE FEED WAGYU A5 🍷🌱

Lightly Smoked Shallot Purée, Charred Eggplant, Potatoes Terrine, Beef Jus

MANGO SHAPE DESSERT 🌱

Mango Mousses, Vanilla Crumble, Strawberry Sorbet

Full course set menu 130 \$ net per person

With wine pairing 175 \$ net per person

Chili Garlic Peanut Pork Wine Dairy Mushroom Mussels Egg Vegan Vegetarian Half Portion

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Beverage Selection

Bottle Beers

Carlsberg	330 ml	USD 3.7
Budweiser	330 ml	USD 7.1
Heineken	330 ml	USD 3.7
Corona	350 ml	USD 5.7
Tuborg	640 ml	USD 4.6

House Spirits

Bicken's Gin	USD 3.72
Skyy Vodka	USD 3.72
Bacardi Rum	USD 3.72
Jim Beam Bourbon	USD 3.72
Jose Cuervo Tequila	USD 3.72
Chivas 12 Years	USD 4.28

Classic Cocktails

Peach Bellini	USD 8.58
French 75	USD 8.58
Aperol Spritz	USD 8.58
Mojito	USD 5.29
Mai Tai	USD 5.29
Margarita	USD 5.29
Negroni	USD 5.29
Old Fashion	USD 5.29
Moscow Mule	USD 5.29

Mocktails

Cooler Sunset	USD 4
Le Cellier's Favorite	USD 4
Blood Orange Freshner	USD 4
Vitamine Booster	USD 4



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