



LE CELLIER

Appetizers

Salade du Chef

roasted pumpkin, quinoa, cherry tomatoes, arugula, orange citrus dressing

USD 16

Salade Caesar (live prepared at your table)

following 1924 recipe of chef Cesare Cardini; romaine, boiled egg, croûtons, parmesan

USD 15

Salade du Jardin

mesclun salad, green apple, avocado, garlic croûtons, hardboiled egg, crispy bacon

USD 15

Pumpkin & Smoked Cheese Ravioli

garlic cream, parmesan crisps, herbs oil

USD 15

Salade Niçoise

lettuce, black olive, tuna, tomatoes, potatoes, green beans, hard boiled egg

USD 18

Octopus

chimichurri marinated grilled octopus, beetroot hummus, cauliflower purée

USD 18

Beetroot Cured Marinated Salmon

beetroot marinated salmon, tapioca tuiles, pickled vegetables

USD 18

Marinated Seabass

beetroot cured seabass, avocado purée, caviar, orange gel, apple & celery sauce

USD 18

Dry Aged Beef Carpaccio

angus 30-day dry aged beef tenderloin, homemade pickled, truffle ice cream, black garlic purée

USD 19

Duo of Foie Gras

pan-fried foie gras & terrine, glazed citrus fruits, tomatoes chutney, lime & honey glaze

USD 30



We are pleased to advise you, if you have any food allergy or special dietary requirement.
30% off on price for half portion order.

All prices are inclusive of service charge and government tax

Soups

Signature Onion Soup 
parmesan cheese, onion soup, puff pastry
USD 15

Le Cellier Lobster Bisque   
cheese & herbal croûtons
USD 18

Wild Mushroom Soup  
truffle oil, truffle mushroom
USD 15

Asparagus Soup   
garlic croûtons, green oil, mild poached egg
USD 15

Vegetarian Choice

Truffle Gnocchi    
served with truffle cream sauce
USD 18

Tomatoes Risotto   
served with grilled vegetables & parmesan, saffron foam
USD 18

Cauliflower Steak   
peri-peri marinated cauliflower steak, beetroot hummus, 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

tomatoes risotto, assorted seafood, bisque foam

USD 28

Snow Fish

miso coated snow fish fillet, seasonal vegetables, champagne cream sauce, herbs oil

USD 45

Hokkaido Scallop

garlic crusted scallop, butterfly pea risotto, saffron foam

USD 35

Trio of Lobster

lobster thermidor, lobster bisque risotto, lobster foam, crispy tuiles

USD 35

Garlic Roasted Chicken Roulade

green pea purée, slow roasted chicken roulade, black purée sauce, truffle mashed potatoes

USD 25

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

Duck Hachis Parmentier

confit duck, creamy mashed potatoes, truffle foam

USD 25

Marinated Grilled Pork Neck

fired grilled pork neck, green pea purée, creamy mashed potatoes, black pepper sauce

USD 25

Smoked BBQ Pork Rib

creamy mashed potatoes, homemade bbq sauce

USD 25

Slow Braised Beef Cheek

creamy polenta, homemade pickled vegetables, beef jus

USD 35

Fired Grilled Angus Ribeye

served on hot stone, carrot purée, café de Paris butter, pommes dauphine

USD 37

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Suggested sharing for

Friends and families

Cheese Platter

USD 40

assorted cheeses (yellow cheddar, parmesan, mozzarella, brie), cheese cracker, jam, fruits

Grilled Seafood

(lobster, salmon, river prawn, squid & mussel)

2- Persons

USD 70

3- Persons

USD 85

Grilled Sausage Platter (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 85

1 kg

USD 165

Chef's Signature Smoked BBQ Pork Ribs

(homemade bbq sauce)

500 gm

USD 60

1 kg

USD 115

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Exclusive Grill

Prime cuts

Jack Creek Flank Steak

500 gm	USD 90
1 kg	USD 175

Lamb Rack

500 gm	USD 90
1 kg	USD 175

Beef Wellington

(24 hours advance order required)

500 gm	USD 95
1 kg	USD 185

Kobe Wine Feed Wagyu A5

300 gm	USD 150
500 gm	USD 240

*All sharing platters will be served with
choice of 1 side dish & 1 sauce.*



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Side Dishes

Truffle Fries 🍄

USD 8

Classic Mashed Potato 🍷

USD 7

French Broccoli au Gratin 🍷

USD 7

Ratatouille 🍄

USD 7

Wild Mushroom Fricassée 🍷 🍄

USD 7

Seasonal Grilled Vegetables

USD 7

Sautéed Spinach 🍷

USD 6

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 🍷 🍳

USD 4

Black Pepper Sauce 🍄

USD 4

Chilli 🌶️ Garlic 🍄 Peanut 🥜 Pork 🐷 Wine 🍷 Dairy 🥛 Mushroom 🍄 Mussels 🐚 Egg 🍳 Vegan 🌱 Vegetarian 🌿 Half Portion 🍽️

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Pasta

Spaghetti de Fruits de Mer 🦞🍷🍷
with spicy tomatoes sauce & seafood
USD 28

Fusilli Saint-Tropez 🍷🍷🍷
with eggplant sauce, black olive
USD 16

Spaghetti Tiger Asiatique 🍷🍷
garlic, chili, grilled tiger prawn, basil
USD 25

Spaghetti Mémé Lyonnaise 🍷🍷🍷
creamy pasta served with bacon
USD 18

Linguine aux Langoustines 🍷🍷🍷🍷
grilled lobster, pink sauce, mushroom
USD 35

Chocolate Variation 🍷
white & dark chocolate mousses, chocolate brownie,
citrus fruits, chocolate soil, chocolate ice cream, hot chocolate sauce
USD 12

Passion Fruit Mousses Cake 🍷
served with strawberry sorbet
USD 12

Coconut & Pineapple 🍷
coconut marinated vanilla rolls, pineapple compote, citrus fruits, coconut sauce
USD 12

Seasonal Fresh Fruits Salad
USD 6

Crêpe Suzette 🍷🍷
orange crêpe suzette, vanilla ice cream, orange and grand marnier sauce
USD 12

Café Gourmand 🍷
(chocolate macaron, chocolate bonbon, chocolate lollipop)
USD 10

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

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Sweets

Set Menu

Canapés

Chef's special

Amuse Bouche

Organic Egg

sweet potatoes foam, sous vide egg, crispy beetroot

1st Starter

Beetroot Marinated Seabass

beetroot marinated seabass fillet, orang gel, caviar, green apple

Or

Dry Aged Beef Carpaccio

cauliflower purée, pickled veggies, truffle ice cream

2nd Starter

Wild Mushroom Soup

grilled mushroom, truffle oil

Or

Le Cellier's Signature Lobster Bisque

lobster salad, cheese croûtons

1st Main

Citrus Marinated Salmon

cauliflower purée, parsley cream sauce, fennel salad

Or

Lobster

mild poached lobster, yellow curry sauce, stew lentils scented with pork

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

Cheese

truffle stuffed brie cheese, truffle ice cream

Dessert

mango mousses cake, strawberry sorbet

Full course set menu 130 \$ net per person

With wine pairing 175 \$ net per person

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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



30% OFF ON PRICE FOR HALF PORTION ORDER
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