665°F

EVENTS MENU

3-Course 128
4-Course 148

Pre-order applies to groups over 20 people

Signature Sourdough Bread & Seasonal Dip

STARTER
Choose Two

Crispy Jumbo Lump Blue Swimmer Crab Cake
Red Chilli & Cherry Tomato Sofrito, Ginger, Kaffir Lime

Puglian Burrata
English Peas, Asparagus, Broad Beans, Preserved Lemon, Perilla Mint

Hand-Cut Beef Tartare
USDA Prime Beef, Single Malt Dressing, Gaufrette Potatoes

Crisp Butter Lettuce
Organic Avocado, Peas & Beans, Fine Herbs, Champagne & Hazelnut Vinaigrette

Cameron Highland Tomatoes
Organic Avocado, Barrel-Aged Balsamic Vinegar, Parsley Coulis

Caesar Salad
Soft-Boiled Cage-Free Egg, You Tiao, Pancetta, Aged Parmesan

Normandy Scallop Carpaccio +10
Organic Avocado, Charred Cucumber, Citrus Fruits, Wood Sorrel

Charred Atlantic Octopus Leg +8
Confit San Marzano Plum Tomatoes, Nduja & Smoked Olives

SOUP OF YOUR CHOICE

Traditional French Onion Soup
Gruyère Cheese

Lobster Bisque
Aged Mandarin Peel, Ye Traditions Hakka Huangjiu

MAIN COURSE
Choose Two

Pure Black Crossbred F1 Wagyu Flat Iron Steak 200g
250 Days Barley-Fed, Hormone-Free
Marble Score 5+
Darling Downs, Southern Australia

Great Southern Pinnacle Beef Tenderloin 180g +16
Premium Grass-Fed, Hormone-Free
Southern Australia

Satsuma Full Blood Wagyu Rib Eye 180g +57
650+ Days Tofu, Sake & Shoyu-Fed, Hormone-Free
Marble Score A5
Minami Satsuma Valley, Kagoshima, Japan

Lumina Lamb Double Chop, Cap On 300g +10
Grass-Fed with Chicory Finish, Hormone-Free
Canterbury, New Zealand

Black Pork Tomahawk 300g
Soy-Pickled Garlic Sprouts, Ssamjang Butter
180 Days Corn, Wheat & Soybean-Fed, Hormone-Free
Jeju Island, South Korea

Organic Chicken Breast 200g
Peri-Peri Flavors, Pineapple Kimchi
Soybean, Corn & Pineapple Enzyme-Fed, Hormone-Free
Johor, Malaysia

Cedar Wood Roasted Sustainable Market Fish
Cucumber, Grapes, Caviar & Seaweed Butter Sauce

MSC-Certified Live Maine Lobster 450g +11
Broiled with Garlic, Parsley Butter

Lasagna al Forno
Porcini & Morel Ragù, Savoy Cabbage, Brown Butter Reduction

SIDES
Choose Three

Beef Fat Roasted Yukon Potatoes
Curry Leaf, Dried Chilli

Mashed Potatoes
Roasted Garlic

Triple-Cooked Hand-Cut Fries
Parmesan, Truffle Aioli

Roasted Baby Carrots
Calamansi, Maple Miso Butter

Crispy Onion Rings
Green Bean–Batter, Tamarind Aioli

Grilled Asparagus
Celtuce, Broccolini, Sambal Belachan Oil, Peanuts

Crispy Brussels Sprout
Sesame, Jalapeno, Shaved Bonito

Charred Spore Gardens Grey Oyster Mushrooms
Chimichurri, Crispy Chickpeas

SWEET FINISH
Choose Two

Grand Cru Chocolate Fondant
Guinness Ice Cream, Orange Confit

Key Calamansi Pie
Calamansi Curd, Lime & Rosemary Italian Meringue, Coconut Sorbet

Baked Camembert De Normandie
Chestnut Honey, Burnt Sage Ice Cream

Affogato
Penang Vanilla Ice Cream, Nespresso Coffee, Stroopwafel

Apple, Peach & Pecan Crumble
Penang Vanilla Ice Cream

Please inform our Service Team if you have any food allergy or dietary requirements.

Chef's Signature · Locally Sourced · Vegetarian · Alcohol · Spicy · Gluten · Soy · Dairy · Egg · Nuts · Sesame · Shellfish · Pork

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST