




SIGNATURE SET DINNER

3-Course | 88 per person





 Signature Sourdough Bread & Ayvar Dip

STARTER

   **Artisanal Burrata from Puglia**

Chitose Tomato Tartare, Kalamata Olive, Perilla

or

    **Crispy Jumbo Lump Blue Swimmer Crab Cake**



'Bang Bang' Style, Peanut, Scallion, Preserved Chilli Emulsion

MAIN

  **Wanderer Free-Range Black Angus Beef Skirt Steak, 200g**



Triple Peppercorn Sauce

or

  **Great Southern Pinnacle, Premium Grass-Fed Beef Tenderloin, 180g +30**





Triple Peppercorn Sauce

or

  **USDA-Certified Heritage Black Angus New York Striploin, 250g +30**

Steak Compound Butter

or

    **MSC-Certified Live Maine Lobster, 450g +32**



Broiled with Garlic Butter

or

   **Catch of the Day**





Seasonal Sustainable Fish, White Balsamic Beurre Blanc, Pearls of the Ocean

or

  **'Peri Peri' Cage-Free Chicken Breast**

Cedar Plank Roasted, Charred Lime, Shaved Fennel & Orange Salad

or

    **Strozzapreti Pasta**

Mushroom & Walnut Bolognese, Grana Padano

Served with:

 **Beef Fat-Roasted Yukon Potatoes**

Curry Leaf, Dried Chilli



 **PIRA Oven-Roasted Ratatouille Vegetables**

DESSERT

  **Pandan 'Basque' Cheesecake**

Coconut Sorbet

or

  **Granny's Apple Crumble**

Rum & Raisin Ice Cream, Oats, Vanilla Custard

COFFEE OR TEA



SIGNATURE SET DINNER

4-course | 125 per person

Signature Sourdough Bread & Seasonal Dip

STARTER

Artisanal Burrata from Puglia
Chitose Tomato Tartare, Kalamata Olive, Perilla

or

Hand-Cut Beef Tartare
USDA Prime Beef, Single Malt Dressing, Bone Marrow Crostini

or

Crispy Jumbo Lump Blue Swimmer Crab Cake
'Bang Bang' Style, Peanut, Scallion, Preserved Chilli Emulsion

SOUP

Traditional French Onion Soup
Crispy Youtiao, Melted Gruyère Cheese

or

Potato & Leek Velouté
Cage-Free 64° Celsius Egg, Truffle Shavings, Leek Ash

MAIN

Ranger Valley 'Black Market' Pure Black Angus Flat Iron Steak, Marble Score 5+, 200g
Triple Peppercorn Sauce

or

Great Southern Pinnacle, Premium Grass-Fed Beef Tenderloin, 180g +30
Triple Peppercorn Sauce

or

USDA-Certified Heritage Black Angus New York Striploin, 250g +30
Steak Compound Butter

or

MSC-Certified Live Maine Lobster, 450g +32
Broiled with Garlic Butter

or

Catch of the Day
Seasonal Sustainable Fish, White Balsamic Beurre Blanc, Pearls of the Ocean

or

'Peri Peri' Cage-Free Chicken Breast
Cedar Plank Roasted, Charred Lime, Shaved Fennel & Orange Salad

or

Strozzapreti Pasta
Mushroom & Walnut Bolognese, Grana Padano

Served with:

Triple Cooked Handcut Fries
Truffle Aioli

Grilled Asparagus & Broccolini
Golden Garlic, Lemon Drizzle

DESSERT

Grand Cru Chocolate Tartlet
Kumquat Caramel, Hazelnut Feuilletine, Extra Virgin Olive Oil Gelato

or

Pimm's-Inspired Botanical Gelée
Yuzu-Cucumber Sorbet, Chitose, Strawberries, Cucumber, Citrus

COFFEE OR TEA

Chef's Signature Vegetarian Plant-Based Alcohol Gluten Nuts Pork Dairy Shellfish Seafood Eggs

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