



ORGANIC MIX GARDEN SALAD (HOME-GROWN)	42
Roasted almond sliver toasted with organic almond vinaigrette	
MIX GARDEN SALAD	35
Toasted with roasted sesame dressing	
ROASTED TOMATO SALAD	52
Buffalo mozzarella, Himalayan pink rock salt, green leaves and torch ginger flower vinaigrette	
SMOKED DUCK SALAD	55
Orange, cilantro, micro leaves and blueberry vinaigrette	
PAN-SEARED MAGURO	55
Avocado tartare and microgreens	
FOIE GRAS SANDWICH	65
Figs chilli jam and butter rolls dusted with roasted seaweed	
CARAMELISED ONION TART	35
Green leaves, feta cheese and balsamic reduction	
CAESAR SALAD	
Classic	35

Grilled Organic Chicken

Grilled Lemon Prawn

Black Truffle

45

48

50



CLASSIC CREAM MUSHROOM	30
MINESTRONE SOUP	30
SEAFOOD CHOWDER	 35



Choice of Pasta

Linguine I Fettuccine I Spaghetti I Penne I Squid Ink Sp	aghetti
SCAMPI AGLIO OLIO	68
SPICY TOMATO & DIVER SCALLOP	65
SPICY THAI SEAFOOD BASIL	65
BEEF CHEEK BOLOGNESE	68
BONE MARROW PARMIGIANO REGGIANO CARBONARA	60
FUNGI CREAM	50
	40

Gluten-Free Delights

Choice of Pasta Fusilli I Spaghetti I Penne	
SPICY TOMATO & DIVER SCALLOP	68
ROASTED SMOKED TOMATO CONCASSE	48
	48
SOYA-BASED BOLOGNAISE	48



ROASTED PUMPKIN RISOTTO Served with fried vegetable cutlet	38
PORCINI RISOTTO With 5-spice duck leg confit	70
CAPELLINI ALLA VONGOLE 'TUHAU' AGLIO OLIO	58
PAN-ROASTED SEA BASS Served with roasted sweet potato and wild torch ginger flower slaw	48
OCEAN SALMON TROUT Served with lime and lemongrass cream, roasted miso mash and tempura bok choy	80
OVEN-BAKED HALIBUT Served with baked cassava lime and bluebell vine cream sauce	70
TIGER PRAWNS Served with cheese and garlic mash	70
BRAISED LAMB SHOULDER	80

Served with yam chips and sautéed French beans

CHILLED 2-BONE FRENCH CUT RACK OF LAMB	350g	130
TENDERLOIN	200g	120
RIBEYE	200g	130
STRIPLOIN	200g	140





Meltique Beef assures consistent tenderness through our patented process. Meltique beef's inspiration comes from the French culinary technique called 'Pique'. Pique is a technique involving inserting fats or herbs into lean meat by using special larding needles to enhance the flavour, juiciness and consistency of beef.

AUSTRALIAN MELTIQUE BEEF STRIPLOIN

150

220g

AUSTRALIAN MELTIQUE BEEF RIBEYE

160

220g

Choice of Starch

Stick Fries I Potato Wedges I Mash Potato Cheese and Garlic Mash I Classic Yorkshire Pudding

Choice of Vegetable

Sautéed French Beans I Sautéed Garlic Cherry Tomato Tempura Bok Choy I Wild Torch Ginger Flower Slaw Sautéed Mix Mushroom

Choice of Sauce

Mushroom I Black Pepper I Beef Au Jus Lime & Lemongrass Cream I Bluebell Vine Cream



BAKED CHEESECAKE	35
Topped with raspberry coulis	
WARM CHOCOLATE LAVA Served with vanilla ice-cream and warm butterscotch	32
WALNUT PIE	28
COCONUT MILK & RED DATES PANNA COTTA Served with salted caramel	30
GREEN TEA ICE-CREAM	18
GULA MELAKA SORBET	20
TROPICAL MIX FRUIT PLATTER	18

