

## STARTERS

KELLY GALWAY OYSTERS (IE)	HALF-DOZEN	46
Family-owned, served with yuzukoshō mignonette		
CLASSIC LOBSTER BISQUE '18		32
Shadi Schrenckii caviar, lobster timbale, tarragon		
RANGERS VALLEY WAGYU CARPACCIO '18		26
truffle vinaigrette, manchego, endives, apples		
SALAD PRINTEMPS '18		18
the season's best, lime vinaigrette		
SALT-BAKED BEETROOT MEDLEY		23
stracciatella, wild leatherwood honey, tomatoes on the vine		
UNI CUSTARD		28
scallop tartare, black garlic crumble		
PAN-SEARED FOIE GRAS		32
green apple, pain perdu, umeboshi gastrique		
HEIRLOOM SOURDOUGH		6
Served with a side of house-made butter		

## SIDES

TRUFFLED MAC & CHEESE	16	PROVENÇAL RATATOUILLE	14
TRUFFLE FRIES	14	CLASSIC POMME ANNA	10
GREMOLATA PEARL COUSCOUS	14		

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HELMED BY CHEF BENJAMIN TAN, OUR MENU IS A TRIBUTE  
TO THE TIMELESS EUROPEAN CLASSICS THAT PEOPLE  
HAVE COME TO KNOW AND LOVE.

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## M A I N S

### GNOCCHI DE POMME DE TERRE

king edward potatoes, light truffle jus,  
shaved seasonal truffle

32

### CLASSIC BOUILLABAISSE

seasonal catch from Lombok, roasted fennel,  
tomato confit, rouille

39

### WESTHOLME WAGYU STRIPLOIN

pink peppercorn & bone marrow crust,  
pomme anna, choice of sauces

69

### IBÉRICO PORK COLLAR

sauerkraut, fried bintje potatoes, spiced jus

42

### BRANDT BONE-IN SHORT RIB

red wine glaze, parsley & dill gremolata

SINGLE 58 / FOR TWO 96

### LOBSTER & KOMBU LINGUINE

half Atlantic lobster, crustacean oil, scallions

52

### TURBOT MEUNIÈRE

chateau potatoes, wilted spinach

SINGLE 48 / FOR TWO 96

### ROASTED BLACK TRUFFLE CHICKEN '18

free-range heritage poulet, sauce perigourdine

*perfect for two, limited portions daily for dinner,  
pre-orders recommended*

78

