### PLATEAU DE FRUITS DE MER
Chef’s Selection of Fresh Oysters, Lobster Jumbo Prawns, Mussels & Tar Tar
**Petit** 125 | **Grand** 175 | **Royal** 275

### SEASONAL OYSTERS
Singapore’s Freshest Selection of Market Oysters Served with Lemon, Mignonette & Cocktail Sauce
**Half Dozen** 40 | **One Dozen** 75

### PATES FRAICHES
House-Made Pasta

### PLATEAU DE FRUITS DE MER
Chef’s Selection of Fresh Oysters, Lobster Jumbo Prawns, Mussels & Tartare
**Petit** 125 | **Grand** 175 | **Royal** 275

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Singapore’s Freshest Selection of Market Oysters Served with Lemon, Mignonette & Cocktail Sauce
**Half Dozen** 40 | **One Dozen** 75

### MEDITERRANEAN MEZZE
Sun-Dried Tomato Hummus Baba Ganoush, Tzatziki 20

### CRISPY ARTICHOKES "À LA ROMANA"
Amalfi Lemon Aioli 22

### PÂTÉ EN CROÛTE
Duck, Foie Gras, Peppercorns Pickles & Mustard 22

### HERB FALAFEL
Cucumber, Red Onion Harissa Yogurt 20

### PISSALADIÈRE
Caramelized Onion, Anchovy & Olive Mediterranean Flatbread 18

### TURKISH FLATBREAD
Herb Spiced Beef, Roasted Peppers Ricotta Salata 28

### TUNA CRUDDO
Cucumber, Celery, Olive, Amalfi Lemon

### MOULES FRITES
Garlic & White Wine Broth, French Fries

### BEET & GOAT CHEESE SALAD
Candied Walnuts, Baby Sorrel

### MAINE LOBSTER SALAD "TROPEZIENNE"
Artichoke & Fennel Salad, Amalfi Lemon

### SPANISH OMELETTE
Sweet Peppers, Potatoes, Arugula, Farm Cheese

### TRADITIONAL RATATOUILLE
Basil Pesto

### SAFFRON TAGLIOLINI
Lemon, Chili, Garlic, Bottarga AP 28 | MC 36

### RIGATONI POMODORO
Spicy Fennel Sausage AP 28 | MC 36

### LA TERRE
From The Land

### MOROCCAN CHICKEN TAGINE
Olives, Turnips, Lemon, Couscous

### TUSCAN SPICED RIBEYE
Salsa Verde

### LA TABLE
To Share

### LE MARCHE
From The Market

### BEEF & GOAT CHEESE SALAD
Candied Walnuts, Baby Sorrel

### MAINE LOBSTER SALAD "TROPEZIENNE"
Artichoke & Fennel Salad, Amalfi Lemon

### SPANISH OMELETTE
Sweet Peppers, Potatoes, Arugula, Farm Cheese

### TRADITIONAL RATATOUILLE
Basil Pesto

### SALT BAKED BRANZINO
For Two 98

### SPICEY FRIED RIB EYE
Salsa Verde

### LA MER
From The Sea Side

### TUNA CRUDDO
Cucumber, Celery, Olive, Amalfi Lemon

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Garlic & White Wine Broth, French Fries

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From The Land

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Olives, Turnips, Lemon, Couscous

### TUSCAN SPICED RIBEYE
Salsa Verde

### LE JARDIN
From The Garden

### OLIVE OIL CRUSHED POTATOES
12

### Sautéed Kale
12

### LEMON COUSCOUS
12

### CHARRED BROCCLI
15

### SLICED HEIRLOOM TOMATOES
15

### EXECUTIVE CHEF JONA THAN KINSELLA

### MEDITERRANEAN FEAST
Leave yourself in the hands of our Chef & enjoy a menu featuring classic & seasonal dishes served for the table to share.

### Prices listed are subject to GST & Service Charge

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### EXECUTIVE CHEF JONA THAN KINSELLA
DESSERT MENU

GRAPEFRUIT GIVRÉ
Rose Loukum, Sesame Halva, Grapefruit Sorbet
12.

MINT CHOCOLATE PAVÉ
Mint Mousse, Flourless Chocolate Cake, Chocolate Sorbet
12.

SOLLIÈS FIG TART
Vanilla Sable, Mascarpone Cream, Red Wine Sorbet
12.

BOULUD SUD MIGNARDISES
Rose Loukum, Pistachio Baklava, Amalfi Lemon Macaron
Orange-Saffron Marshmallow, Turkish Coffee Truffle
12.

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