SINCERE DINING

4-COURSE MENU 1,000

WELCOME BITES

PUMPKIN ESPUMA
Confit Pumpkin / Pumpkin Seeds / Brown Butter / Thyme

BEETROOT & CURED TROUT
Beetroot Textures / Sour Cream / Dill / Rye Bread

HONEY-ROASTED PORK BELLY
Pommes Dauphine / Carrot / Sunchoke / Peas / Jus

ORANGE AND CHOCOLATE
Orange Medley / Chocolate Sorbet / Tuile

Add 4-glass wine pairing: 700

5-COURSE MENU 1,500

WELCOME BITES

ROCK LOBSTER CAPPUCCINO
Lobster Cream Sauce / Chestnuts / Rice Textures

PRAWN MAYONNAISE
Mayonnaise Trio / Pickles / Crispy Bread

HOKKAIDO SCALLOPS
Sunchoke Purée / Confit Sunchoke / Wasabi Peas / Jus

BRAISED BEEF CHEEK
Baby Carrots / Carrot Purée / Pickled Carrots / Hazelnuts

HAZELNUT ENTREMET
Milk Chocolate / Royaltine / Hazelnut Praline / Chantilly

TASTE OF **WORKSHOP**

SHARING SET MENU 4,500

Join us on a culinary journey as we introduce you to WORKSHOP's finest and most celebrated dishes, designed to be shared between 4-5 people.

COTTAGE CHEESE * 4 PCS
SUNCHOKE ARANCINI * 4 PCS
CHICKEN CROQUETAS * 4 PCS
DUCK RILLETTES * 4 PCS

CAMEMBERT CLOUD * 1 PLATE
Chutney / Rye Bread / Seeds / Greens

MANCHEGO SNOW * 1 PLATE
Chutney / Rye Bread / Seeds / Greens

PUMPKIN ESPUMA * 4 PLATES
Confit Pumpkin / Pumpkin Seeds / Brown Butter

PRAWN MAYONNAISE * 5 PCS
Mayonnaise Trio / Pickles / Crispy Bread

BEETROOT & CURED TROUT * 1 PLATE
Beetroot Textures / Sour Cream / Dill / Rye Bread

FLAMBÉED TIGER PRAWNS * 5 PCS
Butter / Garlic / Pastis / Parsley

CRAB MEAT RISOTTO * 1 PLATE
Crab Bisque / Tomato Sauce / Parmesan / Rouille / Parsley

PAN-SEARED BARRAMUNDI * 1 PLATE
Ratatouille / Potato Confit / Fennel / Basil / Brown Sauce

CONFIT DUCK LEG * 1 PLATE
Sautéed Potatoes / Shallot / Parsley / Jus

HONEY-ROASTED PORK BELLY * 1 PLATE
Pommes Dauphine / Carrot / Sunchoke / Peas / Jus

CHOCOLATE MOUSSE * 1 PLATE
Dark Chocolate / Cocoa Nibs

ICED NOUGAT * 1 PLATE
Cranberry / Apricot / Longan / Cashew / Berries Sauce

HAZELNUT ENTREMET * 1 PLATE
Milk Chocolate / Royaltine / Hazelnut Praline / Chantilly

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX

STARTERS

BITES 4 PCS

COTTAGE CHEESE 150
Shallot / Garlic / Fresh Herbs / Crispy Bread

SUNCHOKE ARANCINI 150
Sunchoke Purée / Truffle Oil / Parmesan

SEAFOOD ARANCINI 190
Prawn / Mussel / Octopus / Parmesan / Spring Onion

CHICKEN CROQUETAS 150
Roasted Chicken / Béchamel / Emmental

CHEESE CROQUETAS 180
Potato / Béchamel / Smoked Paprika

HAM CROQUETAS 190
Cured Ham / Confit Pork Belly / Béchamel / Emmental

CROQUE MONSIEUR 190
White Bread / Béchamel / Paris Ham / Emmental

SNAILS ON TOAST 250
Baguette / Butter / Garlic / Pastis / Parsley

DUCK RILLETTES 180
Chutney / Pickled Shallots / Crispy Bread / Greens

MEAT & SEAFOOD

ROCK LOBSTER CAPPUCCINO * 2 PCS 590
Lobster Cream Sauce / Chestnuts / Rice Textures

CRAB & PRAWN BISQUE 450
Tiger Prawn / Croutons / Rouille / Parsley

PRAWN MAYONNAISE 360
Mayonnaise Trio / Pickles / Crispy Bread

TUNA SALAD 360
Confit Tuna / Bell Pepper / Olives / Boiled Egg

CURED TROUT 420
Pickled Shallots / Green Apple / Sour Cream / Dill

OCTOPUS CARPACCIO 390
Finger Lime / Fennel Salad / Sun-Dried Tomatoes

FLAMBÉED TIGER PRAWNS * 5 PCS / 10 PCS 320/550
Butter / Garlic / Pastis / Parsley

BEETROOT & CURED TROUT 350
Beetroot Textures / Sour Cream / Dill / Rye Bread

ONION SOUP 290
Confit Onion / Chicken Stock / Emmental / Sourdough

EGG MEURETTE 260
Confit Onion / Pancetta / Croutons / Red Wine Sauce

WAGYU BEEF CARPACCIO 420
Garlic Mayo / Parmesan / Croutons / Pickles

VEGETARIAN

MUSHROOM CREAM 240
Poached Egg / Croutons / Greens / Champignons

PUMPKIN ESPUMA 260
Confit Pumpkin / Pumpkin Seeds / Brown Butter

QUINOA SALAD 320
Ratatouille / Mixed Tomatoes / Micro Basil / Seeds

BEETROOT SALAD 290
Beetroot Textures / Sour Cream / Green Apple / Dill

CHILLED RATATOUILLE 290
Mixed Tomatoes / Mint / Sunflower Seeds / Basil

MIXED VEGGIES SALAD 290
Parmesan / Croutons / Tomatoes / Pickles / Seeds

CHEESE & COLD CUTS

CAMEMBERT CLOUD 240
Chutney / Rye Bread / Seeds / Greens

MANCHEGO SNOW 240
Chutney / Rye Bread / Seeds / Greens

JAMÓN DE CEBO IBERICO * 80 G 980
Pickles / Sun-Dried Tomatoes / Olives / Greens

CHEESE / COLD CUT PLATTER * 3x50 G 560
Pickles / Olives / Chutney / Nuts / Dried Fruits / Greens

CHEESE SELECTION * 50 G / 100 G 190 / 360
Ask our staff for today's selection

COLD CUT SELECTION * 50 G / 100 G 190 / 360
Ask our staff for today's selection

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MAINS

MEAT

DUCK TORTELLINI 450
Mushroom Textures / Brown Sauce / Greens / Parmesan

BRAISED LAMB SHANK 790
Mashed Potatoes / Onion / Baby Carrot / Spices / Jus

CONFIT DUCK LEG 420
Sautéed Potatoes / Shallot / Parsley / Jus

HONEY-ROASTED PORK BELLY 450
Pommes Dauphine / Carrot / Sunchoke / Peas / Jus

TOULOUSE SAUSAGE 550
Mashed Potatoes / Confit Onion / Green Salad / Jus

CHICKEN BREAST 390
Pumpkin Variations / Pumpkin Seeds / Brown Butter / Jus

BRAISED BEEF CHEEK PASTA 490
Red Wine Sauce / Mushroom / Pancetta / Emmental

BLACK ANGUS SIRLOIN 950
Mashed Potatoes / Shallot Trio / Greens / Red Wine Sauce

TIGER PRAWNS * 5 PCS 420
Zucchini Caviar / Seared Zucchini / Peanuts / Parsley

CRAB MEAT RISOTTO 650
Crab Bisque / Tomato / Parmesan / Rouille / Parsley

CRISPY SKIN SALMON 690
Pilaf Rice / Leek Fondue / White Wine Sauce

CONFIT MACKEREL * 100 G / 200 G 390/690
Ratatouille / Confit Potato / Fennel / Basil

HOKKAIDO SCALLOPS * 2 PCS / 3 PCS 590/790
Sunchoke Purée / Confit Sunchoke / Wasabi Peas / Jus

BLACK GROUPER MEUNIÈRE * 100 G / 200 G 440/790
Brown Butter / Lemon / Potato / Shallots / Parsley

TIGER PRAWNS PASTA * 5 PCS 590
Lobster Cream / Garlic / Spring Onion / Rouille

VEGETARIAN

SUNCHOKE TEXTURES 450
Sunchoke Purée / Confit Sunchoke / Hazelnuts / Greens

BABY CARROT TRIO 390
Caramelized Carrots / Purée & Pickled Carrots / Hazelnuts

ZUCCHINI MEDLEY 350
Zucchini Caviar / Seared Zucchini / Wasabi Peas / Parsley

CRISPY POLENTA 420
Ratatouille / Eggplant / Garlic / Basil / Sunflower Seeds

MUSHROOM RISOTTO 590
Mushroom Duxelles / Truffle Butter / Parmesan

PASTA AGLIO E OLIO 360
Extra Virgin Olive Oil / Garlic / Chili

GARLIC BUTTER PASTA 360
Butter / Garlic / Pastis / Parsley

ROASTED-TOMATO PASTA 360
Cherry Tomatoes / Garlic / Olive Oil / Parmesan

SIDES

GREEN SALAD	120
SAUTÉED POTATOES	120
PILAF RICE	120
RATATOUILLE	150
MASHED POTATOES	150

ADD-ONS

PANCETTA	100
PAN-SEARED TIGER PRAWNS	180
PAN-SEARED SCALLOP	220
PAN SEARED FOIE GRAS	300

DESSERTS

CHOCOLATE MOUSSE Dark Chocolate / Cocoa Nibs	220
SPICED FIGS Gingerbread Ice Cream / Fig Jam / Red Wine / Almonds	300
ORANGE AND CHOCOLATE Orange Medley / Chocolate Sorbet / Tuile	260
ICED NOUGAT Cranberry / Apricot / Longan / Cashew / Berries Sauce	260
APPLE CRUMBLE Apple Textures / Longan / Caramel / Vanilla Ice Cream	260
HAZELNUT ENTREMET Milk Chocolate / Royaltine / Hazelnut Praline / Chantilly	250
LIKE A BLACK FOREST Griottines / Sponge Cake / Chantilly / Kirsch / Cocoa Nibs	230

ICE CREAM & SORBET

MADAGASCAR VANILLA ICE CREAM	120
GINGERBREAD ICE CREAM	120
DARK CHOCOLATE ICE CREAM	120
COCONUT SORBET	120
RASPBERRY SORBET	120

COFFEE, TEA & DIGESTIFS

COFFEE

	HOT	COLD
ESPRESSO	100	-
DOUBLE ESPRESSO	140	-
AMERICANO	120	140
CAPPUCCINO	120	140
LATTE	120	140
MOCHA	120	140
CARAMEL MACCHIATO	120	140
DECAFFEINATED COFFEE	120	140

TEA

	HOT	COLD
ENGLISH BREAKFAST CEYLON	100	120
GREEN PEPPERMINT	100	120
SENCHA SHIZUOKA SUMMER	100	120
AROMATIC LEMONGRASS	100	120
EARL GREY CEYLON	100	120
JASMINE MAO FENG	100	120
ORGANIC ROOIBOS	100	120
MATCHA GREEN TEA	100	120
THAI MILK TEA	-	120

DIGESTIFS

A. SCHERER Eau de Vie Old Kirsch	270
A. SCHERER Eau de Vie Old Plum	270
H. KIEFFER Eau de Vie Williams Pear	270
CHRISTIAN DROUIN Calvados Sélection	240
THE GOLDEN EIGHT Williams Pear Liqueur	320
CASTADÈRE Bas Armagnac	300
REMY MARTIN VSOP Cognac Fine Champagne	390
AMARETTO Disaronno	200
BAILEY'S Irish Cream	220
KAHLÙA Coffee Liqueur	220
PATRÓN XO Cafe	340
LUXARDO Sambuca	200
LICOR 43 Orochata	220
MENTHE PASTILLE White Mint Liqueur	200

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