

CLOS PASOH

New school French, old school roots

New school French is a shift from fine dining. While Clos Pasoh's menu remains true to classic brasserie dishes, it is reinterpreted to appeal to a new generation of food and wine lovers.

At Clos Pasoh, Chef Louis Pacquelin returns to his roots — his professional training in French brasserie classics mostly from Lyon, as well as the home cooking he grew up with.

The dishes are prepared in his light, modern French style and reflects what diners are looking for today — comfort and familiarity delivered from a fresh perspective.

L'APÉRO

Cervelle de Canut ♡ ☞ 9 <i>Traditional fresh French cheese with herbs & shallots, chargrilled sourdough bread</i>
Planche de fromage 29/55 <i>Affinated farmed cheese platter (100gr/200gr)</i>
Tartelette foie gras-passion 9/pc <i>Foie gras tartlet, passion fruit, bonito flakes</i>
Crevette du pacifique sauce cocktail ☞ 8/pc <i>Obsiblu prawn, avocado & thousand island dressing</i>

Signature Bao

Le boeuf Wagyu dans l'esprit d'un Philadelphia sandwich 8/pc <i>Smoked full wagyu brisket & mimolette cheese in seared bun</i>
Le boeuf Angus dans l'esprit d'un tartare 9/pc <i>Hand-cut Angus beef tartare, green curry & cashew nuts butter in seared bun</i>
Le poulpe dans l'esprit d'un hot dog 8/pc <i>Fried octopus leg, spicy mayonnaise & relish in seared bun</i>

STARTERS

Thon mariné aux agrumes & fenouil ☞ 26 <i>Japanese hamachi marinated in citrus fruit, raw fennel</i>
Bisque coco-homard 36 <i>Coconut & lobster bisque, steamed lobster dumpling</i>
Os à moelle rôti & escargots en persillade ☞ 25 <i>Roasted bone marrow, snails with garlic-parsley sauce, confit lemon</i>
Saint-Marcelin croustillant au miel & aux épices ♡ 25 <i>Roasted Saint-Marcelin cheese in crispy dough, honey, aged balsamic & frisée salad</i>

TO SHARE

Double côte de cochon & sauce moutarde ☞ 108 <i>Korobuta pork chop with mustard sauce (650g)</i>
Collier de thon & sauce grenobloise ☞ 158/kg <i>Japanese charcoal grilled tuna collar with Grenobloise sauce</i>
Épaule d'agneau de lait des Pyrénées laquée aux épices douces & sauce harissa ☞ 98 <i>Slow-cooked French lamb shoulder glazed with honey & spices, homemade harissa sauce (600g)</i>

MAINS

Filet de bar à l'unilatéral, sauce vierge & beignets d'artichauts ☞ 48 <i>Pan-seared Mediterranean sea bass with vierge sauce & artichokes fritters</i>
Filet de boeuf Angus, sauce au poivre de Kampot & pommes copeaux ☞ 58 <i>Angus beef tenderloin with kampot black pepper sauce & pommes copeaux</i>
Fricassée de ris de veau au vin jaune, foie gras & champignons de Paris ☞ 59 <i>Roasted sweetbread with yellow wine sauce, foie gras & cremini mushrooms</i>
Ravioles de champignons au vin jaune, noix & crème de bleu d'Auvergne ♡ 42 <i>Mushroom dumplings with yellow wine, walnut & blue cheese cream</i>
Risotto de coquillettes aux truffes, jambon blanc & comté 36 <i>Coquillettes risotto with black truffle, cooked ham & comté cheese</i>

SIDES

Tombée d'épinards & échalottes frites ☞ ♡ 16 <i>Spinach with fried shallots & aged soy sauce</i>
Gratin de macaroni aux truffes ♡ 26 <i>Black truffle macaroni gratin</i>
Mélange de laitues ☞ ♡ 20 <i>Large bowl of mixed lettuce with fresh herbs</i>
Aligot ☞ ♡ 26 <i>French traditional cheesy mashed potatoes</i>
Pommes copeaux ☞ ♡ 16 <i>Homemade potato wedges with garlic & parsley</i>

DESSERTS

Soufflé noisette & glace praliné ☞ 20 <i>Hazelnut soufflé & hazelnut praliné ice cream</i>
Petit pot de crème vanille & caramel beurre salé ☞ 16 <i>Vanilla custard pot & salted butter caramel</i>
Mousse au chocolat ☞ 18 <i>Chocolate mousse with Guanaja dark chocolate</i>
Riz au lait & confit de fraise au gingembre ☞ 15 <i>Japanese rice pudding, strawberry & ginger marmalade</i>

SOFT DRINK

Water

Evian | Evian Sparkling (750 ml) 9

Artisanal Juice

Alain Milliat - Apple Cox | Orange 10

Alain Milliat - White Peach 12

Soft Drinks

Coke | Coke Zero | Sprite | Schweppes Tonic | Ginger Ale 5

Fever-Tree Indian Tonic | Soda Water 6

Hot Drinks

Single Espresso | Black Coffee 5

Double Espresso | Single Macchiato 6

Cappuccino | Café Latte | Flat White 7

Tea 7

Option: Iced +1

BEER

Hofbräu München Lager (Germany) - Bottle 11

COCKTAIL

Negroni 22

Bombay Sapphire, Campari, Vermouth

Aperol Spritz Royal 22

Aperol, Champagne Drappier, Soda Water

Espresso Martini 20

Sky vodka, Kahlua, Espresso

Kir 20

Chardonnay with Cream Trenal of Cassis de Bourgogne or Morello Cherry or Vine Peach

Kir Royal (Champagne Drappier) 29

with Cream Trenal from Burgundy: Cassis de Bourgogne, Morello Cherry or Vine Peach

Old Fashioned 22

Jack Daniel's Whiskey, Bitters

Whiskey Sour 22

Jack Daniels, Lemon Juice, Egg White, Simple Syrup

APERITIF

	Gl	Btl
Ricard	10	-
Suze	10	-
Lillet Blanc	18	-

CREAM & LIQUEUR

	Gl	Btl
Bailey's, Original Irish Cream	12	-
Kahlua, Coffee Liqueur	12	-
Cointreau, Triple Sec	12	-
Disaronno, Amaretto	12	-

*All prices are subjected to 10% service charge
& prevailing GST*

GIN & VODKA	Gl	Btl
Monkey 47 Sloe	18	160
Monkey 47 Dry	22	220
Monkey 47 Barrel Cut	26	-
Botanist Islay Dry	18	-
Tanqueray	16	180
Tanqueray No 10	20	-
Bombay Sapphire	16	150
Ki No Bi	20	-
Nikka Coffee	18	180
Absolute Elyx	14	-
Grey Goose	16	180
Sky Vodka	14	-

TEQUILA	Gl	Btl
Olmeca Altos Reposado	14	130
Patron Silver	18	260

RUM	Gl	Btl
Flor de Cana Eco 15 years	16	200
Flor de Cana 18 years	22	-
Diplomatico Reserva Exclusiva	16	230
Goslings Black Seal	14	160

WHISKY	Gl	Btl
Glenfiddich 12 years	20	270
Aberlour Dbl Cask 12 years	18	-
Aberlour 18 years	41	-
Jameson	14	160
Jack Daniel's No.7	16	150
Nikka from the Barrel	22	-

COGNAC, ARMAGNAC & BRANDY	Gl	Btl
Hennessy Paradis, 1980's bottling	130	-
Martell Chanteloup XXO	100	-
Martell XO	180	-
Martell L'Or de Jean Martell	798	-
Tesseron XO Lot 53 - 60 ans Grande Champagne	82	-
Tesseron XO Lot 29 - 90 ans Grande Champagne	165	-
Darroze "Les Grands Assemblages" 40 Years (Carafe)	44	-
Darroze "Les Grands Assemblages" 50 Years (Carafe)	79	-
Darroze "Les Grands Assemblages" 60 Years (Carafe)	164	-
Darroze, Bas-Armagnac, Domaine de Lahitte 1988	30	-
Darroze, Bas-Armagnac, Domaine de Bellair 1985	35	-
Darroze, Bas-Armagnac, Domaine de Bellair 1983	36	-
M. Chapoutier, Marc de Saint-Joseph 2000	25	-
M. Chapoutier, Marc de Châteauneuf-du-Pape 2000	26	-
M. Chapoutier, Marc de Côte-Rôtie 2000	27	-
M. Chapoutier, Marc d'Ermitage 2000	28	-

CALVADOS & EAU DE VIE	Gl	Btl
Chateau du Breuil, Calvados 12 years	16	200
G.E. Massenez, Vielle Prune (Old Plum)	17	200
G.E. Massenez, Framboise Sauvage (Wild Raspberry)	17	200
G.E. Massenez, Mirabelle	17	200
G.E. Massenez, Poire Williams	17	200

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