



Lunch Menu



Wine of the month 15 House Wine 10

Starter

*Select one of the following 6 starters

ROASTED TOMATO SOUP

basil purée |
thyme & sea salt croissant

BURRATA SALAD

sun-dried cherry tomato coulis |
pine nuts | basil dressing

CHILLED CRAB

Vichyssoise velouté | red radish |
melon | brik pastry tuile

BAKED BONE MARROW +4

ceps & ham sauce | sourdough toast

GRASS FED ANGUS BEEF CARPACCIO + 4

Parmesan cheese | baby spinach |
croutons | lemon dressing

COLD CUT PLATTER +4

chorizo Iberico de bellota | Bayonne ham |
saucisson with herbs (dry sausage) |
duck rillettes | gherkins

Main

*Select one of the following 6 mains

TRUFFLE CROQUE MONSIEUR 18

Honey baked ham | Emmental & Comté cheese | béchamel

AGLIO E OLIO PRAWN & PANCETTA LINGUINE 21

SAUTEED PRAWNS SALAD 19

orange segment | avocado | cherry tomatoes | mesclun | pomegranate dressing

GRILLED SEABASS 25

couscous | wilted spinach | caramelised onions | Nantua sauce

PAN ROASTED DUCK BREAST 25

sautéed salsify | broccolini | mashed potatoes | plum sauce

STEAK FRITES 29

grilled grass fed Australian Angus ribeye | french fries | Vichy carrots |
glazed cherry tomatoes | pommery mustard sauce

HAND-CUT GRASS FED BEEF TARTARE 34

organic egg yolk | gherkins | capers | Spanish red onions |
french fries | mesclun

Cheese

FRENCH AOP CHEESE PLATTER (120G) +9

Camembert de Normandie | Pont-l'Évêque | Comté | Reblochon

Dessert

*Select one of the following desserts +5

VALRHONA GUANAJA CHOCOLATE GANACHE & ARTISAN STRAWBERRY GELATO |

VANILLA CRÈME BRÛLÉE |

TWO SCOOPS OF ARTISAN GELATO

low fat yoghurt | sea salt caramel | Valrhona dark chocolate | strawberry gelato

CAFÉ RICHARD COFFEE OR TEA FORTÉ SIGNATURE PYRAMID

INFUSERS SERVED WITH CANELÉ

*Vegetarian option available on request
Prices in SGD. Subject to Service Charge and Prevailing Government Taxes.

NAPOLEON

*Vegetarian option available on request
Prices in SGD. Subject to Service Charge and Prevailing Government Taxes.

NAPOLEON