

Convivial

STARTERS

CHARCUTERIE

*Crostini, Pickled Red Onions,
Cornichon*

Duck Rilletto 24

Duck Liver Terrine 24

COLD CUTS

*Served with Green Castelvetro
Olives, Pickled Red Onions, Cornichon*

Chorizo

Coppa

Parma Ham

CHEESE

*Served with Crostini, Shine Muscat
Grapes, Fig Jam, Candied Walnuts*

Comté

Fourme de Montbrison

Cabécou

Truffled Honeycomb 5

GREEN CASTELVETRANO OLIVES

Pitted

HYOGO OYSTERS (6 / 12 pcs) 36 / 70

*Choice of Pink Peppercorn Mignonette
or Lemon Wedges*

GOURMET HOUSE CAVIAR (30gm) 110

*Sustainably Farmed Polish Oscietra,
Waffles, Crème Fraîche, Herbs*

PLEASE ENQUIRE WITH US FOR OUR
DESSERTS SELECTION

Last order for food 10.15pm

BITES

POTATO HASH STICKS 12

Gruyère, Wasabi Mayonnaise

CRISPY AMAEBI 12

Fragrant Spicy Peppercorns

GRILLED EIHIRE 12

Stingray Fin, Sriracha, Mayonnaise

BLACK SEA BASS FINGERS 16

Tartare, Lemon

TAKO KARAAGE 18

Yangnyeom, Toasted White Sesame

PORK JOWL SIO BAK 16

Sweet Chilli-Mustard

NGOH HIANG 20

Sambal Belacan, Sweet Sauce

OTAK-OTAK TOAST 12

Mackerel Chunks, Spices, Sakura Ebi

SAVOY CABBAGE & MUSHROOMS 20

*Sous-vide Egg, Parma Ham, Shio
Kombu, Bottarga*

MAINS

BLUE SWIMMER CRAB PASTA 32

*Orecchiette, White Wine, Gruyère,
Herbs*

CHILEAN SEA BASS FILLET 40

Snap Peas, Mashed Potatoes, Miso

GG FRENCH POULET

*Truffle Jus, Carrot Purée, Haricots
Verts*

Half / Full 38 / 68

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.