




NATIONAL DAY 2024


THREE COURSES... 98 per person


 Lacto-Ovo Vegetarian  Gluten-free


FIRST

ENDIVE & GORGONZOLA SALAD  Pecan Nut & Sesame Granola, Pumpkin Seed Vinaigrette


BURRATA Roasted Peach, Arugula, Prosciutto Di Parma, Almond, Aged Balsamic Vinegar

YELLOW FIN TUNA TARTARE  Red Pepper Romesco, Avocado, Potato Cracker



FREMANTLE OCTOPUS  Pomme Mousseline, Italian Spicy Pork Sausage, Mint Gremolata

ARTEMIS BEEF TARTARE  **opt** Caper, Cornichon, Quail Egg, Toasted Sourdough

DUCK LIVER & PORK PÂTÉ EN CROÛTE Cornichon, Pickled Prune, Herb Leaf Salad, Pistachio


MAINE LOBSTER TAIL  **supp +\$28** Cauliflower Purée, Cheddar Fondue, Crispy Potatoes, Paprika Oil


SECOND

QUINOA "FALAFEL"   Cumin Hummus, Zhoug, Tahini, Tomato Salsa


CHERRY TOMATO & ALMOND TART  Yoghurt Labneh, Young Leaf Salad, Oregano Vinaigrette

BRAISED BEEF CHEEK Orzo Pasta, Kampot Pepper, Beef Jus, Pecorino Romano

BLACK COD  **opt** Carrot Purée, Escabeche Vegetable, Saffron & Mussel Velouté

CHICKEN BREAST  Creamy Polenta, Eggplant Caponata, Chicken & Thyme Jus

IBERICO PORK LOIN  Chorizo & White Bean Cassoulet, Sauerkraut, Pork Jus



MOROCCAN LAMB CHOPS  Green Chermoula, Cumin Pilaf Rice, Pomegranate Relish



BLACK ANGUS STRIPLOIN  **supp +\$28** 220g, MBS 4/5, Charcoal Steak Rub, served with Romaine Lettuce

TO SHARE FOR TWO

AUSTRALIAN F1 WAGYU "CÔTE DE BŒUF"  **supp +\$45 per person** 900g MBS 6/7, served with Grilled Asparagus

OPTIONAL SIDE DISHES

GRILLED ASPARAGUS   "Sauce Choron", Tomato Hollandaise 18


CHOPPED GREEK SALAD   Cucumber, Tomato, Red Pepper, Oregano, Feta 14

POTATO HASH   Crème Fraîche, Bottarga, Chive, Wild Fennel 18

THIRD

STICKY FIG CAKE  Whiskey Butterscotch Sauce, Black Fig, Vanilla Ice Cream, Cardamom Tuile

COCONUT RICE PUDDING  Strawberry, Rice Crispy, Black Sesame Gelato

DARK CHOCOLATE TART  70% Guanaja Chocolate, Cookie Crumble, Cardamon Tuile

EXECUTIVE CHEF **OLIVER HYDE**
CHEF DE CUISINE **KEITH CHU**

GENERAL MANAGER **DANIELE TORDI**

All prices are still subjected to 10% service charge and prevailing government tax