

BURGERS

Basic Burger - a la plancha **\$18/\$25**

120 g patty - Blend of grass-fed Black Angus beef neck + Toriyama Umami Wagyu A4 tenderloin and other cuts.

Topped with grilled organic tomato, green ice lettuce, American cheese, house-made bone marrow 'butter' and sauce.

Options:

Truffle fries \$3

Pickled & caramelised onions \$2

Truffle fries with cheese \$4

Fried cage-free egg \$3

* In consideration of food safety standards, patties are cooked to medium/medium well.

Chicken Burger - char-grilled **\$20**

160 g GG French Poulet boneless leg marinated in yoghurt & spices.

Topped with cage-free egg (New Zealand), house-made garlic yoghurt sauce and 'Frenchie' salsa.

* Recipe by Julien Royer.

Almost Burger (vegetarian) - a la plancha **\$20**

120 g patty - Blend of Impossible™ meat and Omnipork.

Topped with organic pickled gherkins, fried onions, fresh chopped onions and house-made Danish remoulade.

ROLLS

Lobster roll (Connecticut-style) - a la plancha **\$38**

90 g of grilled American lobster (*Homarus americanus*) meat.

Unsalted butter and crème fraîche or house-made mayonnaise. Served with locally-farmed mesclun salad and shoestring truffle fries topped with grated Parmesan cheese.

Buta roll - a la plancha **\$23**

150 g of Salmon Creek Farms Natural Pork - slices of grilled pork belly, pork collar and baked bacon.

House-made pickled daikon, topped with grated yama-wasabi (Hokkaido) and house-made tare (sauce). Served with shoestring truffle fries topped with grated Parmesan cheese.

BEEF

Toriyama Umami Wagyu A4 tenderloin (150 g) - a la plancha \$88

From a Japanese Black (Kuroge Washu) cattle hailing from Gunma Prefecture, Toriyama Umami Wagyu prioritises umami through extended research in genetics. Tenderloin is the preferred choice as it is leaner.

* Recipe by Patrick Heuberger.

PORK

Secreto Ibérico pork (140 g) - a la plancha \$30

This thin and highly marbled (intramuscular fat) cut is from the famed black Ibérico pig of southern Spain. They are high in oleic acid and monounsaturated fats, producing an intense nutty umami flavour.

* Recipe by Jordi Noguera Pey.

CHICKEN

GG French Poulet mid-joint wing (5 pieces) - air-fried \$12

GG French Poussin (300 g boneless whole) - deep-fried \$25
- Served with house-made giant tiger prawn keropok.

All chicken are fed a 100% vegetarian and natural diet with no synthetic additives and meat by-products. They are lower in fats, sodium content and cholesterol compared to white broilers (chicken).

SIDES

House-made 'giant tiger prawn' keropok (15 pieces) \$5

Mesclun salad (balsamic vinegar & sesame oil dressing) \$12

Organic pumpkin mash (topped with pumpkin seed paste) \$12

Shoestring truffle fries topped with grated Parmesan cheese \$15

Organic cauliflower & tomato (a la plancha) \$16

Grilled organic cauliflower soup \$16

Lobster bisque (American lobster) \$22

-12°C SIGNATURE COCKTAILS

Fresh coconut, BACARDI Superior rum (15 ml)	\$18
Kalamansi, sour plum-infused syrup, SKYY vodka	\$18
Kyoho grape, Calpis Kyoho syrup, SKYY vodka	\$20
Lychee, pink grapefruit, Cerana wildflower honey, SKYY vodka	\$20
White peach, Col del Sas Prosecco (Bellini)	\$22
Strawberry, Kodakara yoghurt liqueur, milk tappuri ichigo no umeshu	\$22
White peach, peach liqueur, Earl Grey-infused Bombay Sapphire gin	\$23
Pear, lemon, Eau de Vie Poire William, cucumber-infused SKYY vodka	\$23

WINE

Sparkling/Rosé

2017 Valdobbiadene Prosecco Superiore Brut «Col del Sas» (Italy)	\$13/\$68
N.V. de Sousa Champagne Brut Tradition (France)	\$135
2017 Edmunds St. John «Bone Jolly» Rosé (USA)	\$13/\$68

White

2018 François Cazin Cheverny Blanc «Le Petit Chambord» (France)	\$13/\$68
2018 Weiser-Künstler Riesling (Germany)	\$15/\$78
2016 Birichino Jurassic Park Vineyard Old Vines Chenin Blanc (USA)	\$88
2014 Eric Texier Mâcon Bussièeres Très Vieilles Vignes (France)	\$118

Red

2016 Castell d'Age Fragments Tempranillo (Spain)	\$13/\$68
2018 Domaine des Terres Dorées Beaujolais «Le Ronsay» (France)	\$13/\$68
2016 Broadside Paso Robles Cabernet Sauvignon (USA)	\$15/\$78
2016 Domaine Charvin Côtes du Rhône Rouge (France)	\$88
2016 Day Sonoma County Zinfandel (USA)	\$98
2015 Domaine Dupasquier Vin de Savoie Pinot Noir (France)	\$118

BEER

Orion Beer	\$10
Estrella Damm	\$11
White Rabbit White Ale	\$11
Lion Brewery Straits Pale Ale	\$11
Little Creatures Indian Pale Ale	\$12
Guinness Draught Stout (can)	\$15

SAKE

Dassai 45 Junmai Daiginjo (300 ml)	\$50
Yaegaki nigori sake (720 ml)	\$13/\$75
Kitano Nishiki Junmai Daiginjo (720 ml)	\$138

NON-ALCOHOLIC

Acqua Panna Natural Mineral Water (500 ml)	\$9
San Pellegrino Sparkling Natural Mineral Water (500 ml)	\$9
Coca Cola (320 ml)	\$7
Coca Cola Light (320 ml)	\$7
House-made iced lemon tea	\$7
Fever Tree Refreshing Tonic Water (200 ml)	\$8
Fever Tree Naturally Ginger Ale (200 ml)	\$8
Freshly-squeezed orange juice	\$9

MILKSHAKES

Madagascar Vanilla (180 ml)	\$7
Strawberry (180 ml)	\$7
Chocolate (180 ml)	\$7

DESSERTS

House-made fresh coconut sorbet	\$10
House-made lychee + grapefruit + Cerana wildflower honey sorbet	\$10
House-made gula Melaka sorbet + sea salt	\$10
House-made Naked chendol	\$13
Madagascar vanilla ice cream + Guinness Draught + crème de mûre	\$18