

BURGERS

Basic Burger - a la plancha **\$23/\$36**

170g patty - Blend of grass-fed Black Angus beef neck + Aomori Gyu ribeye + Toriyama Umami Wagyu A4 tenderloin + Sendai Wagyu A5 brisket.

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

Options:

Truffle fries \$3

Pickled & caramelised onions \$2

Truffle fries with cheese \$4

Fried free-range egg \$3

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

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

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

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

* Recipe by Julien Royer.

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

170g 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**

90g 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**

150g 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 (150g) - 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 (140g) - 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 (300g 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 (15ml)	\$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

2017 Valdobbiadene Prosecco Superiore Brut «Col del Sas» (Italy)	\$13/\$68
N.V. de Sousa Champagne Brut Tradition (France)	\$135

White

2016 Castell d'Age Fragments Blanc de Blancs (Spain)	\$13/\$68
2015 Daniel Vollenweider Felsenfest Riesling (Germany)	\$15/\$78
2016 Dashe Cellar «Les Enfants Terribles» Chenin Blanc (USA)	\$88
2014 Eric Texier Mâcon Bussièrès Très Vieilles Vignes (France)	\$118

Red

2017 Edmunds St. John «Bone Jolly» Rosé (USA)	\$13/\$68
2014 Castell d'Age Fragments Tempranillo (Spain)	\$13/\$68
2015 Broadside Paso Robles Cabernet Sauvignon (USA)	\$15/\$78
2016 Domaine de Fa Beaujolais Rouge (France)	\$72
2016 Domaine Charvin Côtes du Rhône Rouge (France)	\$88
2016 Day Sonoma County Zinfandel (USA)	\$92
2014 Domaine Dupasquier Vin de Savoie Pinot Noir (France)	\$118

BEER / CIDER

Orion Beer	\$10
Estrella Damm	\$11
Somersby Apple Cider	\$11
Kronenbourg Blanc	\$12
Guinness Draught Stout (can)	\$15

SAKE

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

NON-ALCOHOLIC

Nakd Luxury Artesian Still Water (500ml)	\$9
Nakd Luxury Artesian Sparkling Water (500ml)	\$9
Coca Cola (320ml)	\$7
Coca Cola Light (320ml)	\$7
House-made iced lemon tea	\$7
Fever Tree Refreshing Tonic Water (200ml)	\$8
Fever Tree Naturally Ginger Ale (200ml)	\$8
Freshly-squeezed orange juice	\$9

MILKSHAKES

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