

The Vitrines

Select from our display of artisanal chocolates,
handcrafted pastries, antipasti, caviar and cheeses.

CAVIAR

Superior

Premium

Exclusive

30g | 50g | 125g | 250g

\$77 \$102 - -

\$92 \$120 - -

\$110 \$145 \$338 \$638

Served with Egg Mimosa, Parsley, Sour Cream, Chives, Shallots, Blinis

ANTIPASTI

A Selection of Antipasti and Charcuterie

from \$18

CHEESES

8 Varieties of French Cheeses, Crackers, Condiments

\$22

CHOCOLATES

Republic Pralines

Republic Chardon Liqueurs

per piece

\$4

\$4

PASTRY

A Selection of Miniature Cakes

\$12 each

Lunch Menu

12 p.m. to 2.30 p.m.

APPETISERS

New England Clam Chowder Soup, Garlic Toast	\$22
Cobb Salad, Bacon, Chicken Breast, Tomato, Hard-boiled Egg, Chives, Frisée Lettuce	\$22
Bruschetta Italiana, Sun-dried Tomato, Crispy Kale, Shaved Grana, Arugula Leaves	\$20
Grilled Corn Cake, Sautéed Porcini Mushroom, Shaved Vegetables, Tomato Sherry Broth (V)	\$24
Thin Sliced Avocado, Smoky Burrata Cream, Diced Apple, Toasted Almonds, Chilli Lime Dressing (V)	\$24

MAIN COURSES

Tossed Spaghetti, Caper, Olive, Red Pepper, Parsley (V)	\$26
Hainanese Kurobuta Pork Chop, Fragrant Rice	\$34
Steamed Cod Fish, Sautéed Seasonal Vegetables, Green Pea Mousse, Sauce Vierge	\$38
Chilli Con Carne, Red Kidney Bean, Cream Cheese, Herb Lavosh	\$32
Rib-Eye Steak (220g), Potato Pavé, Charred Cabbage, Sauce Au Poivre	\$40

DESSERTS

Ice Cream Sandwich Brioche, Peanut Nougat	\$18
Composed Fruit Platter, Mint Granita	\$18

(V) Denotes Vegetarian

All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.