

# Component

Young leaf and vegetables salad, served with smoke goat cheese  
\$15



Market fish ceviche,  
passion aspic  
fennel slaw, white tomato mousse  
\$18

*Chef du Moment*  
(Chef Fabien Simon)

Fennel & Mussels  
white wine butter ,pangrattato  
\$18

*Chef du Moment*  
(Chef Shaun Langdon)

Pan seared foie gras  
szechuan pepper marinated strawberry  
French toast and citrus sauce  
\$20



Scallop sashimi  
miso & ginger dressing ,pickled vegetables  
lemon & ginger sorbet  
\$20

*Chef du Moment*  
(Chef Fabien Simon)

## Liquid

Chef daily creation  
according to season and daily market  
\$8

Asparagus velouté  
seafood parcel and truffle foam  
\$9

Double boiled beef consommé  
braised ox tail and foie gras ravioli  
\$10

Coconut lobster bisque  
Thai inspired garlic bread  
\$20

*Chef du Moment*  
(Chef Fabien Simon)



Signature



Vegetarian



Healthy



Contains pork

All prices are subject to 10% service charge & 5% government tax



# Ocean

Atlantic Scallops  
roasted pumpkin mousseline  
wild mushrooms, crispy ham and chorizo sauce  
\$30



Fresh market fish  
roasted vegetables, saffron potato , beurre blanc  
\$35

Lemon tea smoked salmon  
saffron & fennel mousseline  
orange and dashi emulsion, skin crackling  
\$30

Lobster ravioli coconut scented slow cooked lobster, curry oil  
\$35



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# Land

1 kg Australian beef Tomahawk  
Served with daily chef sauces and side dishes  
\$98

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Australian Angus beef tenderloin  
truffle potato, asparagus & roasted shallots  
rye bread & hazelnut crumble,  
natural jus  
\$40

*Chef du Moment*  
(Chef Fabien Simon)

Crusted lamb rack  
spiced gnocchi, tomato harissa,  
eggplant kasundi, labneh cheese  
\$40

*Chef du Moment*  
(Chef Fabien Simon)

Roasted pressed duck  
Lyonnaise puree, yoghurt  
port raisin sauce  
\$40

*Chef du Moment*  
(Chef Shaun Langdon)

Sous vide miso prime pork loin  
carrot & ginger puree,  
toasted almond flakes, roasted pear  
yuzu jus  
\$32



Romesco crumbed chicken  
potato curry  
gratin, carrot & orange puree  
wild mushroom, tomato sauce  
\$30

Potato and lentil risotto  
zucchini, curry mascarpone, confit tomatoes, parmesan  
25\$



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# Delight

Coconut Alaska bomb  
roasted pineapple , passion fruit caramel  
\$12

Myanmar chocolate parfait  
praline hazelnut crispy  
sea salt caramel cream  
\$12

Chocolate moelleux cake  
Vanilla , berries compote  
\$10

Maple & pine nut parfait  
White chocolate Chantilly , hazelnut crunch  
\$9

Selection of imported cheeses platter  
French jam and mixed nuts  
\$22



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# Savory – \$45

Young leaf and vegetables salad  
served with smoked goat cheese



Asparagus velouté and truffle foam

Lemon tea smoked salmon saffron & fennel mousseline,  
orange and dashi emulsion, skin crackling

Maple & pine nut parfait  
White chocolate Chantilly , hazelnut crunch

Coffee or tea



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# Indulge – \$50

Fennel & Mussels  
white wine butter , pangrattato



Double boiled beef consommé  
braised ox tail and foie gras ravioli



Atlantic Scallops  
roasted pumpkin mousseline  
wild mushrooms, crispy ham and chorizo sauce

Or

Romesco crumbed chicken potato curry  
gratin , carrot & orange puree  
wild mushroom, tomato sauce



Coconut Alaska bomb  
roasted pineapple , passion fruit caramel



Coffee or tea



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# Satiate – \$60

Pan seared foie gras  
szechuan pepper marinated strawberry  
French toast and citrus sauce



Coconut lobster bisque  
Thai inspired garlic bread



Atlantic Scallops  
roasted pumpkin mousseline  
wild mushrooms, crispy ham and chorizo sauce



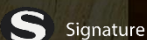
Australian Angus beef tenderloin  
truffle potato, asparagus & roasted shallots  
rye bread & hazelnut crumble,  
natural jus



Myanmar chocolate parfait  
praline hazelnut crispy  
sea salt caramel cream



Coffee or tea



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@ Le Cellier  
Chef du Moment

## A message from Chef Fabien Simon

"To me food is a celebration, a tool for inspiration, creativity and stimulation of our senses. Food brings individuals together and strengthens their bond. Food nourishes our hearts.

**"Food is a source of joy"**



Introducing

*Chef Shaun Langdon*



"Chef du Moment" Shaun Langdon's menu has a fresh, contemporary approach that sees the blending of international flavors in a tried-and-true East-meets-West fashion.