

À la Carte

A Timeless Soirée of

Elegance & Enchantment.



Formule Monet

Your Choice of

3 Hors d'Oeuvres or 1 Entrée

1 Soupe / Potage or 1 Rice / Pasta

1 Fruits de Mer or 1 Viandes

1 Grande Classiques

198 Per Guest

Formule Eiffel

Your Choice of

3 Hors d'Oeuvres or 1 Entrée

1 Soupe / Potage

1 Fruits de Mer

1 Viandes

1 Les Déclinaisons or 1 Grande Classiques

258 Per Guest

Formule Bernhardt

Degustation Menu

368 Per Guest

(Serves a Minimum of Two Guests)



Signature

Grand Plateau de 1887 (Sharing Plate) D N SF 98

Black Truffle Pain Perdu D 22

Royale of Foie Gras - Memory GF 38

Papillote de Bouillabaisse (Serves Two Guests) A SF 138

Boeuf Wagon aux 7 Poivres (1kg) A D GF 238

Table-side Service

Air Buratta D GF 32

Charcoal Tea Consommé GF P 22

Légumes en Vessie "Sarah Bernhardt" GF 68

Canard Apicius Aigre-doux (Serves Two Guests) 128

Classic Crêpe Suzette A D 28

Hors d'Oeuvres

Citrus Cured Ocean Trout GF S 18
Dried Kombu & Pickled Fennel

Hae Bee Hiam N SF 22
Singapore Fragrant Prawn Rolls

"Bone & Flesh" GF 18
Puffed Beef Tendon with Cured Wagyu Cecina

Ox Tongue Pissaladière 22
Onion Marmalade & Aïoli

Hot Hors-d'Oeuvres

Escargots à la Bourguignonne A SF 26
Persillade Emulsion & Leek Aïoli

Trio of Fish & Chips D 22
Tartine, Aebleskiver & Croustillant

Charcoal Churros SF 22
Grilled Squid & Sriracha Romesco Dip

"Floss Bun" Beef Bourguignon D 18
Black Truffle Soubise Sauce

Crispy Rice Crusted Chicken Wing GF SF 18
Stuffed Crystal Capellini & Alaskan King Crab

Black Truffle Pain Perdu D 22
Layers of Wild Mushroom with Signature French Toast

Breads et Buns

Flaky Toast "Feuilleté" D 25
Pear & Onion Marmalade

Mini Brioche Fait Maison D 25
Normandy Seaweed Butter

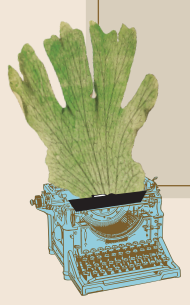
"Pain de Campagne" Sourdough D 25
Home-made Butter & Toasted Buckwheat

Steam Bun on Cast Iron Pan N 25
Signature Five-grain Pesto & Mala

Menu is subject to changes and availability.
Our colleagues will assist you with any dietary requirements including vegan & lactose-intolerant selections.

A Alcohol V Vegetarian P Pork D Dairy N Nuts
GF Gluten-free SF Shellfish S Sustainable RS Regionally Sourced

All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 9% goods and services tax.



Cold Entrée

Air Burrata D GF 32
French Omelette Mousse & Herb Olive Oil

Panier de Saison aux Condiments GF N V 32
(Sharing Plate)
Set of Rare Salad, Baby Pickles, Herb Taboulé, Homemade Ketchup & Fries

Green Curry King Crab D SF 38
Green Curry, King Crab Raita & Sourdough Tapenade

Salade Niçoise & Kimchi N GF 32
Fermented Vegetables

Beef Tartare 38
Home-made Ketchup & Potato Soufflé

Plateau de Fruits de Mer GF SF 268
(Sharing Plate)
Assorted Seafood & Shellfish Platter



Hot Entrée

Textures of Potato & Eggs D GF 25
Five Potatoes & Eight Eggs

Binchotan Maguro Salade P GF 58
Pearl Vegetables tossed in Burnt Otoro Vinaigrette

Royale of Foie Gras - Memory GF 38

Soupe

André's Soupe à l'Oignon GF 48
Salt-baked Oxtail Onion Soup

King Crab Kaffir Lime Consommé GF SF 38
Alaskan King Crab on Legume Chiffonade

"Turtle Soup" from 1887 GF 38
Double-boiled Chicken & Grouper Soup with Herbs

Charcoal Tea Consommé GF P 22
Taiwanese Oolong, Smoky Binchotan & Lardo

Potage

Forest Wild Fungus Cappuccino D P 28
Pig-ears Croquettes & Trompette de la Mort

Classic "Vichyssoise" Chilled Soup D N 28
Leek & Potato Soup with its Espuma

Rice et Pasta

"My Best Chicken Rice" GF 58
(Serves Two Guests)
Oven-baked Chicken Pilaf & Spring Chicken

Raffles Laksa Paella GF SF 128
(Sharing Plate)
King Crab, Bonito, Prawns & Shellfish

Lobster Heh Mee "Al Ajillo" A P SF 118
(Serves Two Guests)
Sakura Ebi & Lobster Bisque Spaghetti

Salted Egg Carbonara P D 58
(Serves Two Guests)
Crispy Fish Skin, Golden Bottarga & Salted Egg Gnocchi

Pommes de Terre

Frites Maison "Allumettes" GF 16
Home-made Ketchup

Golden Dauphinoise D GF 16
Black Truffle Salt

Purée Pomme de Terre D GF 16
Crispy Buckwheat



Fruits de Mer

Quenelle de Brochet au Caviar A D GF N SF 58
Quenelle of Barracuda & Champagne Caviar Sauce

Skate Meunière à l'Arête D 118
(Serves Two Guests)
Meunière Style Grilled Skate

Creole Style Baked Seasonal Fish GF 128
(Serves Two Guests)
Ratatouille, Banana Leaf & Poivre Longue

Papillote de Bouillabaisse A SF 138
(Serves Two Guests)
Seafood & Shellfish Bouillabaisse en Papillote

Viandes

Canard Apicius Aigre-doux N RS 128
(Serves Two Guests)
Caramelised Apicus Duck Roasted in Oak & Spices

Blanquette de "Bak Kut Teh D P 68
Braised Pork Rib with Kampot White Peppercorn

Boeuf aux Sept Poivres 1887 A D GF 238
(Serves Two Guests)
Raffles Beef Wagon - The 7 Pepper Beef

Oriental Braised Wagyu Cheek GF 68
Rich & Aromatic Slow-cooked "Beef Rendang"

Pigeon Laqué a l'Osmanthus D GF SF 98
(Serves Two Guests)
Osmanthus Pigeon, Wild Mushroom Fricassée & Umami Purée

Grande Classiques

Mousse au Chocolat "Sarah Bernhardt" D N 26
Peruvian Chocolate with Dacquoise & Tahiti Vanilla

Salade de Fruits "Panaché" A GF 26
Tropical Spices & Fresh Seasonal Fruits with Champagne

Tarte Tatin A D 32
Apple Tart with Granny Smith Terrine & Calvados Chantilly

Coupe Princess Anne D GF 18
100% Natural Sorbets & Ice Cream

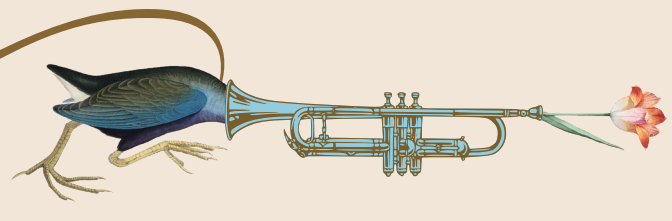
Les Déclinaisons

L'Orange / Golden Ochre A D 32
Crêpe Suzette with Grand Marnier Ice Cream, Yuzu Meringue & Passionfruit Sorbet

Le Vert / Verdant Forest D N 32
Avocado Soufflé with Pistachio Kombu Ice Cream, Matcha Chocolate, Green Olive Macaron & "After Eight"

Le Violet / Royal Violet A GF 32
Beetroot Pavlova with Wild Berries & Shiso Sorbet, Kir Royale Jelly, Rosé Champagne Espuma & Red Grape

Le Marron / Umber Woods D N 32
Mille-feuille with Kaya Chestnut Beurre Noisette, Frozen Semifreddo, Affogato & "Chest-Walnut pastry" dipped in Nutella



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by time.