

APPETISERS

COLD CUTS PLATTER 20 Platter of Iberian ham and Manglica winter salami, served with pickles and pearl onion	BURRATINA {v} 18 Momotaro tomatoes - a harmonious combination of sweet and tangy, together with Kombu seaweed, Italian burratina cheese and pesto
BUTTERNUT 12 Roasted butternut pumpkin velouté with pumpkin seed and crème fraîche	SALMON TROUT 18 Home smoked salmon trout, iceberg lettuce, and red onion with honey mustard
SPANISH OCTOPUS {*} 18 Spanish octopus leg from Ria de Arousa plancha to perfection with flavourful and tangy patatas bravas	FOIE GRAS {*} 24 Pan seared foie gras with toasted rich brioche and onion marmalade, sprinkled with a lovely pink crushed dragée

MAINS

RAVIOLES DE ROYANS {v}{*} 22 Mini cheese ravioli served with a creamy tangy Provençal vegetables, tomato coulis and pesto Genovese that packs a punch	TRUFFLE CARBONARA 24 Chitarra topped with a wobbly 62°C egg confit and crispy Iberian ham chips, drizzled with truffle oil
IBERIAN PORK SECRETO {*} 26 High-marbling piece of Iberian pork shoulder blade roasted to perfection to maintain its moisture and tenderness, glazed with pommy honey mustard, served with creamy tangy mash	PORTA BURGER 23 Angus beef patty with caramelised onion, cheddar cheese, crispy smoked bacon on toasted brioche bun & French fries, served with Alain Milliat premium Ketchup (*additional bottle at \$1.50)
ANGUS BEEF RIB-EYE 34 120-day grain fed 8 oz Signature Black Angus Rib-eye with chunky fries and baby vegetables	
<i>Signature Black produces this high quality Angus by raising cattle on natural pastures before finishing them on a customised feed ration, the ration delivers optimum eating quality and ensures exceptional tenderness and marbling.</i>	
HADDOCK FILLET 26 Butter roasted haddock fish, roasted fennel, capers and vine tomatoes	

D E S S E R T	COCONUT BLANCMANGE {*} Coconut flavoured custard with passion fruit coulis and crumbles 12	VALRHONA CHOCOLATE Warm Valrhona chocolate fondant served with Mövenpick vanilla ice-cream — <i>Valrhona has been producing the world's finest chocolate in the small village of Tain L'Hermitage, France since 1922, dedicated to the creation of unique, artisan quality chocolate with complex, balanced and consistent flavours.</i> 14	FROZEN SOUFFLE {*} Not your usual soufflé; a frozen meringue flavoured with grand Marnier that gives a richer flavour 14
	LEMON LIMONCELLO A refreshing lemon sorbet served with a shot of Limoncello 14		ICE CREAM & SORBET Selection of ice cream and sorbet by Mövenpick 6