



DINNER FROM 6PM TO 9.30PM

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Chickpea hummus passion fruit vinegar	11
Duck rillettes marinated pear, melted Camembert	18
Slow cooked beef croquette old mustard mayonnaise	18
Raclette cheese toast artisanal coppa, gherkin puree	16
Sautéed baby potatoes cooked in duck fat, shredded duck confit	15
Ravioles de Royans French dumpling pasta filled with Tête de Moine cheese	(S) 18 / (L) 30
Croque monsieur truffle bechamel	12
Marinated shrimp slow cooked vegetables, escabeche sauce	14
Cockles «Beurre Maitre d’hotel» oven-baked cockles, parsley butter, chorizo chips	14
Pan-seared tuna tataki cashew nut, ginger and sweet chili vinaigrette	20
Confit tomato feuilleté goat’s cheese, flaky pastry, anchovies, basil <i>(allow us 15mins cooking time)</i>	14
Parmesan risotto citrus emulsion	12
Calamari tempura cauliflower cream, red cauliflower pickles	14
Baked kale chips balsamic mayonnaise	10
Salmon rillettes homemade flatbread	12
Homemade fries truffle mayonnaise	10
Tarte flambée thin crust pizza, asparagus, apple, Bleu cheese, organic Bayonne ham <i>(allow us 20mins cooking time)</i>	25
Vegetarian tarte flambée thin crust pizza, blue cheese, pear, walnuts, baby spinach <i>(allow us 20mins cooking time)</i>	25
Tiong Bahru tarte flambée thin crust pizza, onion, Comté, truffle oil, artisanal Coppa <i>(allow us 20mins cooking time)</i>	26
Palais Renaissance tarte flambée thin crust pizza, reblochon cheese, grapes, smoked duck breast <i>(allow us 20mins cooking time)</i>	26

CASH FREE ZONE

All prices are subject to 10% service charge and 7% GST

OR NOT

Roasted whole eggplant puy lentils, tomato preserve, yogurt	19
Cauliflower trilogy roasted, mashed & crunchy, grilled ham, organic soft boiled egg	17
Smoked salmon burger avocado, mesclun, bretzel bun	21
Ceviche of red snapper organic & locally grown raw fish, marinated bell pepper, coriander, homemade flatbread	26
Half-cooked salmon passion fruit vinaigrette, coriander, croutons	22
Grain-fed angus beef bearnaise sauce, homemade fries, mesclun	30
Duck Parmentier duck confit, shredded Darphin potatoes, duck jus	27
Rosemary infused chicken breast mafaldine pasta, blue-foot mushroom cream sauce	26
Beef burger homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries	29
Impossible Marcel burger plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries	26
Saucisse de Toulouse pork sausage, buttery mashed potatoes	29
Sautéed red snapper coated in seasoned flour (Meunière style), creamy risotto	22
Club Street salad smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds	29

CHEESES & CHARCUTERIE

We source all our farmhouse cheeses directly from artisan producers in Europe. Our cheeses are served with Beillevaire butter, homemade chutney & bread.

Marcel cheese check our daily selection!	one \$9 / any 3 \$24 / any 5 \$36 / any 7 \$48
Mix of 5 artisanal cheeses Beillevaire butter, bread	36
18^{MTH} Organic Bayonne cured pork ham platter, semi-dry	17
½ Saucisson sec herb crusted dry pork sausage	17
Artisanal Coppa pork cold cut from Corsica	18

SWEETS

Caribbean-style roasted pineapple mixed spices, coconut flakes	10
Black chocolate ganache seasalt biscuit	11
Apple tart flaky pastry, homemade salted caramel, vanilla ice cream	10
Chocolate cake thick spicy cream	12
Crème brûlée speculoos coulis	10
Lemon Pie deconstructed, homemade soft meringue	12