

Menu

Dine in Menu

Served daily between 12pm to 9.30pm

Bites

Bread & Dip harissa hummus, extra virgin olive oil \$10	Duck Fat Potato garlic, parsley \$15
Prosciutto di San Daniele tomato powder, gremolata \$19	Marinated Watermelon smoked ikura, fish floss, crispy shallots \$20
Falafel roma tomatoes, yoghurt \$12	

Garden

Kale & Romaine kombu, brown butter \$14	Tempura Young Corn smoked furikake \$14
Roast Leek Soup Slow roasted leek, cream of potato soup, with cacio e pepe and leek ash \$16	Smoked Beet Tartare & Burrata wild rice puff, pistachio & peas emulsion \$28

Seafood

Crispy Squid Calamari, smoked aioli \$19	Grilled Tiger Prawns olive, capers, remoulade \$23
Crab Tagliolini brown crab, smoked ikura, rose \$28	

Meat

Guanciale gnocchi, scamorza cheese, aged balsamic \$26	Smoked Chicken Coquelet summer truffle, king oyster mushroom, mustard leaf puree \$28
Iberico Pork Jowl shimeji mushroom, black garlic, bergamot orange \$32	Grain Fed Angus Ribeye Recommended Medium Rare onion jam, marsala wine, bone marrow jus \$45
Grilled "Te Mana" Lamb tandoori-style grilled NZ "Te Mana" lamb, mint and coconut chutney \$38	

To Share

Wagyu Tomahawk Steak * 30 days dry-aged wagyu (mbsg) tomahawk steak \$250
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Desserts

Matcha Churros Fresh churros, matcha, chantilly cream \$18	Homemade Tiramisu mascarpone cheese, coffee, chocolate dust \$12
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Drinks

San Pellegrino Organic Limonata (200ml) \$5	San Pellegrino Organic Aranciata Rossa (200ml) \$5
San Pellegrino Pompelmo (200ml) \$5	Little Creatures Pale Ale \$10
White Rabbit White Ale \$8	Albens Lychee Cider \$8
Albens Apple Cider \$8	

Wines

2018 Clos de la Roilette Fleurie Tradition Since taking over in 1991, Alain Coudert has become one of the most famous and yet under-the-radar winemakers in Beaujolais. This Domaine was bought by Alain's father in 1967 and rejuvenated it. It was once part of a much bigger Domaine called Les Crozets that had 80 ha of vines between Fleurie and Moulin à Vent – it doesn't exist anymore. The Domaine takes its name from the Clos de la Roilette, a climat in the village of Fleurie that covers nine ha. The Clos has an eastern exposure and borders the Moulin à Vent appellation. Hence the vines are more structured and age-worthy compared to the other Fleuries. The name of the horse on the label is Roilette and the vineyard names after this racehorse. Wines are made via semi-carbonic maceration with whole clusters. \$65	2019 Forjas del Salnes Leirana Albariño Organic. The work of Rodrigo Méndez in the Salnés valley has been an exciting source of inspiration in Rias Baixas since its launch in the mid-2000s. He named his winery after the iron business that his grandfather Francisco Méndez had set up. The vines are grown in the cool climate of the Salnés Valley, facing the Atlantic Ocean. It is one of the wettest parts of Spain, with a median rainfall of around 160 centimetres. The vines are made to work hard. The soil is poor, with a thin layer of hummus spreading over granitic sands resting on granite bedrock, and water drains away quickly. \$65
2019 Gerard Boulay Sancerre Organic. Gérard Boulay is one of the great producers in the village of Chavignol, which is the epicenter of Sancerre's finest terroirs. Here in Chavignol, the profound base of Kimmeridgian limestone surfaces to create the soaring hillside vineyards for which the village is famous. This is the same terroir which makes Chablis so saline and mineral-laden. Despite the family having farmed the vineyards for centuries (1380), Gérard is the first to commercialize and bottle their own wines in bottle since 1990. Before that only a small quantity is made for own consumption with bulk of it sold to negociants. \$85	2016 Chapelle St Theodoric Chateauneuf-du-Pape "Les Sablons" Chapelle St Theodoric is a joint venture between Domaine de Cristia and American importer Peter Weygandt, which draws fruit from 3.4 ha of vineyards they own in the "La Guigasse" and "Pignan" lieux-dits - right beside Chateau Rayas. In total, less than 6000 bottles only every vintage. Half of the production goes solely to the USA while the rest gets shared amongst France and the rest of the world. The wines are 100% Grenache and vinified as whole clusters before being aged in concrete vats. The Domaine has practiced organic farming since the beginning in 2009 and from 2016 is certified organic. \$120
NV Mouzonn-Leroux L'Incandescent (Rose) Champagne Mouzonn-Leroux is one of the few Domains which has made the difficult decision to move into an all-natural philosophy in their wines. Sebastien, the 9th generation is currently the driver behind this evolution. It is a difficult change because it takes years for the results to show up. The wine-making here has progressed to organic and biodynamic in 2008 and has been accredited in 2011. All natural yeasts here. No fining and filtration and very little sulfites added. This is almost as natural as you can get. \$98	

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