

# Convivial

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## STARTERS

### CHARCUTERIE

*Served with Crostini, Pickled Red Onions and Cornichon*

Pork and Truffle Pâté 24

Duck Rilette 24

### COLD CUTS

*Served with Green Castelvetroano Olives, Pickled Red Onions and Cornichon*

Salami

Parma Ham

Coppa

### CHEESE

*Served with Crostini, Shine Muscat Grapes, Fig Jam and Candied Walnuts*

Fourme de Montbrison

Comté

Cabécou

Truffled Honeycomb 5

### GREEN CASTELVETRANO OLIVES

*Pitted*

KALUGA QUEEN A&K CAVIAR 110

**(50gm)**

*Sustainably Farmed Chinese Oscietra, Waffles, Crème Fraîche*

HYOGO OYSTERS (6 / 12 pcs) 36 / 70

*Choice of Pink Peppercorn Mignonette or Lemon Wedges*

POTATO HASH STICKS 12

*Gruyère, Wasabi Mayonnaise*

NGOH HIANG 20

*Sambal Belacan, Sweet Sauce*

TAKO KARAAGE 18

*Yangnyeom, Toasted White Sesame*

CRISPY AMAEBI 12

*Fragrant Spicy Peppercorns*

BLACK SEA BASS FINGERS 16

*Tartare, Lemon*

PORK JOWL SIO BAK 16

*Sweet Chilli-Mustard*

SAVOY CABBAGE & 20

**MUSHROOMS**

*Seasonal Mushrooms, Sous-vide Egg, Parma Ham, Shio Kombu, Bottarga*

FROG LEGS 24

*Prawn Paste Marinade*

MAINS 28

PRAWN & PORK TORTELLINI 30

*Langoustine Bisque, Chicharrón, Sakura Ebi*

BARRAMUNDI (220gm) 32

*Tomato Chutney, Snap Peas, Mashed Potatoes, Almond Flakes*

GG FRENCH POULET (1.1kg)

*Truffle Jus, Carrot Purée, Haricots Verts*

Half / Full 38/ 68

PLEASE ENQUIRE WITH US FOR OUR  
DESSERTS SELECTION

Last order for food is at 10.15pm

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.