



APPETISER

Maine Lobster on a light "Poiret" and Lemongrass Jelly, Oscietra Caviar Wasabi	45
Seared and Marinated Loin of Tuna, Mint-infused Edamame, Croutons Cherry Tomato Petals and Herb Salad	40
Pan-seared St Jacques, Colonatta Lard, Shallot Caramel, Beetroot "Agro-Dolce" Anchovy and Caper Sauce	40
Foie Gras "Mosaïque", Apple and Fig Chutney, Green Beans Red Radish, Toasted Brioche	40
Roasted Veal Sweet Bread, Spinach, Carrot and Coriander Purée Hazelnut and Ginger Foam	40
Chilled Fennel Velouté, Toasted Almonds, Sea Urchin, Light Roquette Cream	30

FISH

Steamed Pavé of Wild Line-caught Sea Bass, Confit Tomato Petals Sautéed Calamari Filled with Olive and Basil Pesto, Chive Sauce	70
Filet of Wild Turbot “Meunière”, Sautéed Girolles, Liquorice-flavoured Couscous, Aoyuzu Jus	70
Pan-fried Black Cod, Pomelo, Ginger, Baby Carrot and Celery White Bordeaux Nage	65
Seared Sea Bream, Peanut Crust, “Marinière” of Razor Clam and Shiso Ratatouille and Saffron Cream	60

MEAT

Ohmi Gyu Tournedos, Caper and Raisin Butter, Confit Tomatoes "Cocos" and garlic Gratin, Beef Jus	220
Roasted Rack of Lamb, Zucchini, Aubergine "Aigre-Douce" Confit Garlic, Sage Jus	70
Roasted French Duck Breast, Caramelized Onions, Cumin Semolina Cherry Tomato, Tamarind Jus	60
Crispy Pork Belly, Kumquat, Confit Daikon, Chinese Cabbage Pork Jus	55

RAFFLES GRILL SIGNATURE DISHES

Rack of Welsh Lamb Roasted as a Carving for Two, Served with Root Vegetables Lamb Sauce	180
Beef Tournedos Rossini, Pommes Fondantes, Sautéed Spinach Gratinated Chestnut Cream and Madeira Sauce	75

CHEESE

Fourme D'Ambert with Cumin Marinated Mango 25

Selection of French Cheese by Hervé Mons 25

DESSERT

Light Praline Mousse in a Chocolate Tube, Caramel and Anis Ice-Cream 25

Passion Fruit Soufflé, Caramelised Banana, Chestnut and Rum Sorbet 25

Lemon and Thyme Sabayon, Black Olive Caramel, Milk Lemon Ice-Cream 25

Lychee Parfait, Rhubarb, Curry and Coconut Sorbet 25

DEGUSTATION MENU

Foie Gras Terrine, Mosaique, Apple and Fig Chutney, Green Beans
Red Radish, Toasted Brioche

Roasted St Jacques from Hokkaido, Shallot Caramel, Beetroot “Agro-Dolce”
Anchovy and Caper Sauce

Pan-fried Black Cod, Grapefruit, Ginger, Roasted Walnut Bed
White Bordeaux Nage

Roasted Rack of Lamb, Zucchini, Aubergine “Aigre-Douce”, Confit Garlic
Sage Jus

Light Praline Mousse in a Chocolate Tube, Caramel and Anis Ice-Cream