

Apéritifs Fingers & Bites

From 4:00pm till late

Oyster, Avruga, Shizo \$68/unit

Foie Gras Crème Brûlée \$98

Pork Rillettes, Toast \$ 138

French Fries, Sauce Tartare \$88

Prawn Croquettes, Chili Sauce \$98

Sautéed Octopus, Potatoes, Aji-Aji \$108

Grilled Kurobuta Sausages, Mustard Dressing \$128

Marinated Chicken Skewers, Coriander Dip \$148

Finger Sandwich

Iberico Pork Mini Burger, Bacon, BBQ Sauce \$148

Mini Hot Dog, Melted Raclette, Spicy Chimichurri \$ 98

Grilled Ham & Comté Cheese \$98

Cold Cuts & Cheeses

Mixed Cold Cuts \$228

5J Iberico Bellota Ham & Toast \$388

Mixed Cold Cuts & Cheeses \$368

3 Cheeses \$198

5 Cheeses \$328

ON Dining's Cheese Selection \$488

A Bit of Everything

Cold Cuts, Foie Gras Crème Brûlée, Rillettes

Cheeses, Condiments

\$398

*All prices are subject to a 10% service charge.
Some dishes may contain nuts, wheat or garlic trace*

Bistro Dishes

6: 30 pm to 10:30 pm (11 pm Fri & Sat)

Starters

Soup of The Day \$98

Three Oysters Fine de Claire

Grilled Sausages \$188

Hamachi Carpaccio

Salmon Roe, Oyster Dressing \$168

Warm Leek (V)

Mimosa Eggs, Hazelnut Vinaigrette \$98

63° Egg

White Asparagus Bellota Ham \$288

Corn & Lobster Bisque \$168

Traditional Beef Tartare

Pomme Paille \$228

Main Courses

Homemade Tagliatelle

King Crab Ragout, Sea Urchins Emulsion \$228

Atlantic Hake

Crab Meat, Green Asparagus, Américaine Sauce \$198

Stewed Easter Lamb

Braised Vegetables, Mizuna, Dry Fruit Chutney \$248

Roasted Chicken

Pearl Barley, Morels, Romaine Salad, Mustard Seeds \$268

Dessert

Hazelnut & Caramel Cake

Peanuts \$88

Earl Grey Panna Cotta

Kumquat Jelly, Mandarin Sorbet \$88

Banana Mousse

Royaltine, Chocolate Ice Cream \$98

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Cool Drinks

Artisanal Beers

White Suiyubi No Neko –
Yo-Ho Brewery,
Japan
\$75

Blonde
La Goudale,
France
\$75

Pale Ale Goldeneye –
Black Isle Organic Brewery,
Scotland
\$75

Porter Tokyo Black –
Yo-Ho Brewery,
Japan
\$75

Cider

La Chouette, France (330 ml)
\$70

Coconut Water

Coaqua
\$65

East Imperial

Tonic Water/Burma
Tonic/Ginger Beer/
Thai Ginger Ale/Soda Water/
Yuzu Tonic/ Grapefruit Tonic
\$70

Alain Milliant

Apple/Peach/Pear/
Merlot Red Grape
\$70

Cortese

Chinotto/Cedrata
\$70

Coffee

Espresso \$50
Regular Coffee \$50
Latte Macchiato \$55
Cappuccino \$55
Iced Caffé Latte \$55

Tea

Chamomile \$55
Darjeeling \$55
Mao Feng Green \$55
English Breakfast \$55
Earl Grey \$55
Lemongrass \$55

Cigars

Montecristo Joyitas \$250
Montecristo No.4 \$280
Romeo Y Julieta Petit Churchills \$320
Partagas Series D N°4 \$360
Hoyo Epricure N0.2 \$380
Cohiba Siglo VI \$490
Cohiba Rubusto \$390

Whisky

Scotland

Blend

Pig's Nose \$110

Ireland

Single Malt

Egan's 10 years \$140

Single Malt

Speyside - 15 years Linkwood
\$160

Springbank

Highland - 17 years Glenfarclas
\$210

Islay - Caol Ila \$390

England

The English - Peated \$180

Bourbon

Rebel Yell \$90

Rhum

HSE 6 years Single Malt Finished
Martinique \$ 130

HSE 10 Years Sauternes Finished
\$150

15 years - El Dorado - Guyana
\$190

9 years - Clement - 100%
Canne bleue - Martinique \$230

1997 J.M - Martinique \$490

Cognac

Lot N°53 - Tesseron \$480

Armagnac

1986 Domaine de Joy \$290

Calvados

Calvados XO Pays d'Auge - Daron
\$130

France

Whisky Breton Blend \$90

Amorik Double Maturation \$190

Taiwan

Single Malt

Kavalan \$150

Japan

Blend

17 years Hibiki \$365

12years Hibiki \$295

Pure Malt

Ichiro's Malt -

Wine Wood Reserve \$290

Single Malt

Ichiro's Malt -

Distilled in 2010/Bottled in 2013
The Peated \$360

12 years Yamazaki \$300

Non-vintage Hakushu \$220

Non-vintage Yamazaki \$220

Eau de Vie

Poire Williams - Massenez \$98

Kirsh Vieux- Massenez \$98

Framboise Sauvage - Messenez
\$80

Marc de Bourgogne - 8 years -
Cartron \$160

Grappa

Malvasia - Nonino \$90

Riserva - Antiqua Cuvée - Nonino
\$110

Fortified Wine

Macino Chinato \$100

Mancino Vecchio \$198

Tawny Port 10years \$198