

BON APPÉTIT SINGAPURA

12:00 PM – 2:30 PM

On Saturday afternoons, savour a host of exquisite epicurean creations at Bon Appétit Singapura, where Singaporean and French culinary techniques and flavours meet. Featuring decadent spreads, exciting live stations, and à la minute main course options, indulge in a gastronomic experience that celebrates the richness of both cuisines.

\$68.00 per person

For an additional \$32.00 per person, enjoy a flow of Cabernet Sauvignon, Merlot, or Chardonnay for two hours

For an additional \$47.00 per person, enjoy a flow of 'R' de Ruinart Brut NV for two hours

TO START

A selection of exceptional appetisers

Niçoise Salad with Marinated Tuna Loin

Mediterranean Octopus Salad with Potato and Olive

Homemade Smoked Salmon with Condiments

Quinoa Salad with Smoked Duck Breast and Pomegranate

Singaporean Popiah

Kueh Pie Tee with Poached Prawn

Pork Terrine

Bayonne Ham

Duck Rillettes

Traditional Onion Soup with Emmental Cheese Toast

TRADITIONAL ROJAK

Made fresh at the rojak station

Bean Sprouts, Chilli, Cucumber, Ginger Flower, Green and Red Apple, Kang Kong, Mango, Peanuts, Pineapple, Rose Apple, Sweet Turnip, Tau Pok, You Tiao, Prawn Paste Dressing

FRESH SALADS

With assorted condiments

Baby Romaine Lettuce, Carrots, Cherry Tomatoes, Corn, Iceberg Lettuce with Cucumber, Kalamata Olives, Mesclun Salad, Quail Eggs, Quinoa, Roasted Butternut Squash, Smoked Duck Breast

With Asian Sesame Dressing, Caesar Dressing, French Vinaigrette, Italian Dressing

If you have any food allergies or food intolerances, please inform our service staff.

HEARTY BREADS

Freshly Homemade

Grissini, Hard and Soft Rolls, Lavosh, Multi-Grain

ARTISANAL CHEESES

A selection of fine French cheeses

Assortment of French Cheese and Artisanal Butter

HAINANESE CHICKEN RICE

A globally-renowned perennial favourite

Kampung Chicken Rice with Assorted Condiments

SINGAPORE LAKSA

A decadently flavourful local classic

Fish Cake, Sambal Chilli, Shrimp, Tau Pok, Rich Curry Broth

MAIN COURSES

Your choice of main course, prepared à la minute

Prawn Paste-cruste Australian Lamb Chop, Sweet Potato
Fondant, Roasted Vegetables

Char-grilled Tiger Prawn, Fine Beans, Asparagus,
Mashed Potatoes, Chilli Crab Sauce

Potato Gnocchi, Creamy Tomato Sauce, Black Truffle,
Turnip Chips

Angus Beef Tenderloin, Purple Potato, Truffle Oil,
Celeriac Skewer, Rendang Sauce (*additional \$15.00*)

Maine Lobster Thermidor, Spinach, Mesclun Salad
(*additional \$20.00*)

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DESSERTS

Conclude your experience on a sweet note

VERRINES

Chocolate

Milk Chocolate and Lemongrass

Strawberry and Champagne

Tropicana

CAKES AND TARTS

Gula Melaka and Nutella Cake

Pandan and Coconut Gâteau de Voyage

Pear and Almond Tart

Weiss White Chocolate, Coffee, and Prune Cake

WARM DESSERTS

Bread and Butter Pudding

Forest Berries with Royale Filling

ASSORTED PRALINES

Mandarin-infused Truffle

Pineapple Pâte de Fruit and Weiss Milk Ganache

BEVERAGES

The perfect accompaniment to your meal

Lime Juice	9.00
Peppermint and Grenadine Syrup, Lemonade	
Teh Tarik	9.00
Black Tea, Condensed Milk	
Pastis Pernod	12.00
Kir	12.00
Crème de Casis, White Wine	
Summer Garden	15.00
Gin, Elderflower, The St. Regis Singapore Tea Blend, Tonic Water	
