

ATELIER

BY THE BAY

A la Carte Menu

APPETIZERS

SALAD DE ATELIER \$22

Asian Inspired Salad with Chicken Bak Kwa, Mini Shrimp Spring Roll, Caesar Dressing

BURRATA (V) \$22

Heirloom Tomatoes, Curry Leaf Pesto, Balsamic Syrup

SEARED FOIE GRAS \$32

Pickled Apple Chutney, Toasted Brioche

HOKKAIDO SCALLOP \$32

Alphonso Mango Relish, XO Sauce

OYSTERS

1/2 DOZEN \$28

1 DOZEN \$48

Served Chilled with Asian Mignonette or Baked with Sambal Hollandaise

SOUP

ORIENTAL MUSHROOM CAPPUCINO (V) \$20

Mushrooms of Asia, Truffle Cream

POTATO & LEEK \$20

Oyster Tempura, Scallion Oil

ENTREE

SPINACH RAVIOLI (V) \$33

Cream of Green Curry, Grated Cheese

FALAFEL (V) \$33

Lentil Ragout, Maroc Lemon, Focaccia

CRISPY SKIN NORWEGIAN SALMON \$38

Beetroot Butter Sauce, Chili Oil, Apple Balsamic

ROASTED BARRAMUNDI \$38

French Curry Sauce, Radish & Grapes

KING PRAWN \$40

Capellini, Laksa Bisque, Coconut Cream

All prices are subject to prevailing GST & service charge.

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ENTREE

DUCK LEG CONFIT \$36

Roasted Greens, Sweet & Sour Plum Duck Jus

ROASTED POUSSIN "SPRING CHICKEN" INASAL \$36

Cola Marinated with Ginger & Garlic, Textures of Rice

RACK OF LAMB \$48

Choice of Mint Jelly, Tikka Masala, or Asian Chimichurri

WAGYU STRIPLOIN 200G \$58

Vegetable Jardinière, Potato Puree

ANGUS TENDERLION 200G \$48

Vegetable Jardinière, Potato Puree

Choice of Sauce for Beef

Black Pepper Sauce, Asian Chimichurri

DESSERT

SAFFRON POACH PEAR \$20

White Wine Saffron Syrup, Vanilla Ice cream, Blue Cheese Crumble

PANDAN CRÈME BRÛLE \$20

Kaya Custard, Caramel Pandan Crust

DESSERT OF THE DAY \$20

**SELECTION OF ICE CREAM OR SORBET
OF THE DAY**

per Scoop **\$10**

ATELIER

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Set Menu

3 COURSE SET (LUNCH) \$58

SALAD DE ATELIER

Asian Inspired Salad with Chicken Bak Kwa, Mini Shrimp Spring Roll, Caesar Dressing

LAKSA CAPELLINI

Angel Hair Pasta, Seafood Ragout, Spiced Coconut Foam

or

ROASTED CHICKEN

Asian Marinated with Garlic and Ginger, Texture of Rice

DESSERT OF THE DAY

3 COURSE VEGETARIAN SET (LUNCH) \$58

ORIENTAL MUSHROOM SOUP

Mushrooms of Asia, Truffle Foam

SPINACH RAVIOLI

Cream of Green Curry, Grated Cheese

or

GRILLED VEGETABLE CASSEROLE

Medley of Vegetables, Tangy Curry Sauce

DESSERT OF THE DAY

ATELIER

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Set Menu

5 COURSE SET (DINNER) \$88

BURRATA (V)

Heirloom Tomatoes, Curry Leaf Pesto, Balsamic Syrup

POTATO & LEEK

Oyster, Scallion Oil

CITRUS SORBET

ROASTED POUSSIN "SPRING CHICKEN" INASAL

Cola Marinated with Ginger & Garlic, Textures of Rice

or

CURRIED RISOTTO

Seafood Jalfrizi, Roasted Sesame

SAFFRON POACH PEAR

White Wine Saffron Syrup, Vanilla Ice Cream, Blue Cheese Crumble

5 COURSE VEGETARIAN SET (DINNER) \$88

BURRATA

Heirloom Tomatoes, Curry Leaf Pesto, Balsamic Syrup

ORIENTAL MUSHROOM CAPPUCINO

Mushrooms of Asia, Truffle Foam

LEMON SORBET

FALAFEL

Lentil Ragout, Maroc Lemon, Pita

or

FARMER'S PIE

Sambal Belado, Summer Vegetables, Potato Gratin

SAFFRON POACH PEAR

White Wine Saffron Syrup, Vanilla Ice cream, Blue Cheese Crumble