

## welcome to privé

inspired by the enchanting marina at keppel bay, reminiscent of glamorous monaco and the french riviera, this new menu features refined modern french american cooking with artisanal produce from selected local and regional farms as well as the best ingredients from around the world.

of special note on the menu are rare specialty raw milk cheeses from france, the freshest seafood from sydney and tsukiji market in tokyo, exquisite vegetables from europe and the very best beef available. our signature grill menu has expanded from usda prime to include mouthwatering blackmore wagyu from australia and snake river farm wagyu from the united states.

# privé tasting menus

## choice menu

*with wine pairing*

a comprehensive selection of best-sellers at an extraordinary price

65

120

### amuse bouche

chef's choice

### tomato salad

goat's cheese, lemon olive oil, black olives, marcona almonds, fines herbes

*g.b. mumm vintage 1999 champagne, france*

### organic mushroom soup

mascarpone, white truffle oil, parmesan crisp

*cloudy bay te koko sauvignon blanc 2006 marlborough, new zealand*

### eight herb ravioli

fromages blanc, asparagus coulis

*william fevre chablis fourchaume premier cru 2007 burgundy, france*

### roast boneless quail

foie gras, spinach, fine beans

*clos du val merlot 2005 napa valley, usa*

or

### roast saddle of welsh lamb

walnuts, herbs, white coco beans

*clos du val merlot 2005 napa valley, usa*

### riesling gelée

lemon sabayon semifreddo

### lemon and raspberry chiboust

italian meringue, crème patisserie

*domaine de durban muscat de beaumes-de-venise 2006 beaumes-de-venise, france*

or

### pineapple carpaccio

coconut cream, pineapple sorbet

*domaine de durban muscat de beaumes-de-venise 2006 beaumes-de-venise, france*

### coffee or tea service

petit fours

# privé tasting menus

## premium menu

135

*with wine pairing*

190

for something a little more sumptuous

### amuse bouche

chef's choice

### crudo

hokkaido scallops, sakura prawns, olive oil, yuzu, shiroshoyu

*billecart-salmon brut rosé nv champagne, france*

### jamón de iberico

spanish ham, figs, rock melon, black pepper honey emulsion

*cloudy bay te koko sauvignon blanc 2006 marlborough, new zealand*

### assiette de foie gras de canard

torchon, sauté, custard

*domaine de durban muscat de beaumes-de-venise 2006 beaumes-de-venise france*

### seared wagyu shortloin

blackmore 600-day grain fed australian marbling score 9+ 3.5oz/100g,

shoyu, yuzokosho

*clos du val merlot 2005 napa valley, usa*

or

### dry-aged new york strip steak

21-day usda prime angus striploin 8oz/225g

*clos du val merlot 2005 napa valley, usa*

### riesling gelée

lemon sabayon semifreddo

### warm salted nut tart

bourbon islands vanilla ice cream

*domaine de durban muscat de beaumes-de-venise 2006 beaumes-de-venise, france*

or

### molten center chocolate soufflé

espresso ice cream

*domaine de durban muscat de beaumes-de-venise 2006 beaumes-de-venise, france*

### coffee or tea service

petit fours

## starters

<b>crudo</b> hokkaido scallops, sakura prawns, olive oil, yuzu, shiroshoyu	20
<b>clam tomato gelée</b> black olives, lime caviar, madeleines	16
<b>tomato salad</b> goat's cheese, lemon olive oil, black olives, marcona almonds, fines herbes	16
<b>zucchini flower</b> spanner crab, zucchini coulis	20
<b>organic mushroom soup</b> mascarpone, white truffle oil, parmesan crisp	18
<b>eight herb ravioli</b> fromages blanc, asparagus coulis	16
<b>assiette de foie gras de canard</b> torchon, sauté, custard	24
<b>jamón de ibérico</b> spanish ham, figs, melon, black pepper honey emulsion	45

## mains

<b>privé primavera</b> fresh tagliatelle, garden vegetables, butter, grana padano cheese	22
<b>poached hokkaido scallop lasagna</b> sea urchin roe cream	38
<b>slow-cooked ocean trout</b> chicken jus, preserved konbu, tsuyu	32
<b>roasted young quail</b> foie gras de canard, spinach, port wine	38
<b>rare duck breast and confit of duck leg</b> blood orange, eggplant, rosemary, thyme	32
<b>roast rabbit</b> seared saddle, confit of rabbit legs, rabbit pies	38
<b>grilled kurobuta pork chop</b> apples, apple brine, spices	35
<b>roast saddle of welsh lamb</b> walnuts, herbs, white coco beans	38

## from the grill

<b>filet mignon</b> usda certified angus tenderloin 8oz/225g	58
<b>new york strip steak</b> usda prime angus striploin 12oz/340g	68
<b>ribeye steak</b> usda prime angus boneless ribeye 12oz/340g	68
<b>double ribeye</b> usda prime angus boneless ribeye 24oz/680g	128
<b>dry-aged new york strip steak</b> 21-day usda prime angus striploin 16oz/453g	138
<b>seared american wagyu strip steak</b> snake river farms marbling score 8/9 180g, shoyu, yuzokosho	110
<b>seared wagyu shortloin</b> blackmore 600-day grain fed australian marbling score 9+ 7oz/200g, shoyu, yuzokosho	128
<b>seared wagyu porterhouse</b> rangers valley 400-day grain fed australian marbling score 5/6 24oz/700g, shoyu, yuzokosho	138

### how do you like yours?

**rare** lightly seared and brown outside, blood-red throughout and cool in the middle.

**pink (medium-rare)** seared brown outside, pink inside and warm throughout. very juicy inside.





**medium** seared dark-brown outside, slightly pink in the middle and hot inside. slightly juicy inside.

**well-done** charred outside, gray-brown inside and hot all the way through. minimal juices remain.

## sides

<b>mesclun salad</b> fines herbes, lemon, extra virgin olive oil	10
<b>large asparagus</b> asparagus coulis	10
<b>creamed spinach</b> chinese celery leaves, confit of garlic, nutmeg	10
<b>ragout of organic mushrooms</b> dried ceps, veal jus	12
<b>crispy vegetable chips</b> potato, yam, lotus root, carrot, parsnip	10
<b>duck fat potato cake</b> shallot, garlic, rosemary, thyme	12
<b>roasted beef marrow bones</b> sea salt, rosemary	15

## cheese

<b>tasting platter of five cheeses</b>	32
epoisses, reblochon, beaufort, roquefort, selles sur cher, 125g	
 <b>epoisses</b>	22
double crème cow's milk cheese washed with marc, 50g (bourgogne)	
 <b>reblochon</b>	16
washed rind unpressed soft cow's milk cheese, 50g (savoie)	
 <b>beaufort</b>	15
ancient alpine style pressed and cooked cow's milk cheese, 50g (rhône-alpes)	
 <b>roquefort</b>	16
sheep's milk blue cheese, 50g (aveyron)	
 <b>selles sur cher</b>	18
ash covered soft goat's milk cheese, 50g (centre)	

## desserts

<b>pineapple carpaccio</b>	13
coconut cream, pineapple sorbet	
<b>ginger vanilla crème brûlée</b>	15
caramel baba	
<b>lemon and raspberry chiboust</b>	13
italian meringue, crème pâtissière	
<b>financier cake</b>	15
poached mirabelle plums, jasmine cream	
<b>warm salted nut tart</b>	16
bourbon islands vanilla ice cream	
<b>molten center chocolate soufflé</b>	18
espresso ice cream	

## champagne

glass      bottle

**g.h. mumm** vintage 1999  
*champagne, france*

25      150

**billecart-salmon** brut rosé nv  
*champagne, france (ws:90)*

28      170

## white wine

**william fevre** chablis fourchaume premier cru 2007  
*burgundy, france*

22      120

**domaine schlumberger** kitterlé riesling grand cru 2001  
*alsace, france*

18      100

**cloudy bay** te koko sauvignon blanc 2006  
*marlborough, new zealand*

22      120

## red wine

**perrin & fils vacqueyras** “les christins” 2006  
*rhône, france (ws:91)*

15      90

**château puligny-montrachet** 1er cru “en remilly” 2006  
*burgundy, france*

22      110

**château lagrange** pomerol 2006  
*bordeaux, france*

22      110

## dessert wine

**domaine de durban** muscat de beaumes-de-venise 2006  
*beaumes-de-venise, france*

12      110

## draught beers

half pint

pint

**erdinger weissbrau**  
*germany*

10

16

**heineken**  
*holland*

10

16

**guinness draught**  
*ireland*

10

16

**archipelago samui**  
*singapore*

10

16

## bottled beers

**heineken**  
*holland*

13

**crown lager**  
*australia*

13

**cascade light**  
*australia*

13

**corona**  
*mexico*

13

**tsing tao**  
*china*

13

**asahi**  
*japan*

13

## cold beverages

glass      bottle

### **soft drinks**

6

coke, coke light, sprite, ginger ale,  
bitter lemon, root beer

### **fresh juices**

8

carrot, celery, tomato, orange, starfruit, watermelon,  
green apple, anjou pear

### **ice lemon tea**

6

### **fiji still water**

500ml  
1000ml

6  
10

### **san pellegrino sparkling water**

500ml  
1000ml

6  
10

## hot beverages

### **espresso**

4.2

### **macchiato**

4.2

### **long black**

4.2

### **café latte**

4.8

### **cappucino**

4.8

### **hot honey lemon**

4.8

### **gryphon gourmet tea**

4.8

chamomile garden, earl grey, french vanilla sencha,  
osmanthus oolong, peppermint cut leaves, special breakfast

### **signature hot chocolate**

9

valrhona 66% pur caraibe chocolate

single malt whiskey	glass
<b>ardbeg</b> 10 years <i>islay, scotland</i>	15
<b>bruichladdich</b> 12 years <i>islay, scotland</i>	15
<b>caol ila</b> 12 years <i>islay, scotland</i>	15
<b>glenfiddich</b> toasted oak 12 yr old <i>speyside, scotland</i>	15
<b>nikka</b> pure malt white (50cl) <i>japan</i>	15
<b>miyagikyo</b> 10 years <i>japan</i>	15
<b>bowmore</b> aged 15 years darkest <i>islay, scotland</i>	18
<b>glenlivet</b> 18 yr old <i>speyside, scotland</i>	18
<b>nikka yoichi</b> 12 years <i>japan</i>	18
<b>oban</b> 14 years <i>highlands scotland</i>	18
<b>springmore</b> 15 years <i>campbelltown, scotland</i>	18
<b>strathisla</b> 12 years <i>speyside, scotland</i>	18
<b>bowmore</b> 1991 port matured 16 years <i>islay, scotland</i>	22
<b>highland park</b> 18 years <i>orkney, scotland</i>	22
<b>caol ila</b> hand bottled 1974 (50cl) <i>islay, scotland</i>	32
<b>macallan</b> 1972 gm <i>speyside, scotland</i>	38

## aperitifs

glass

**campari**

13

**pimm's no. 1**

13

**martini**

*bianco / rosso / dry*

13

## port

**graham's** late bottle vintage 2003

15

## sherry

**harvey's** bristol cream

15