

welcome to privé

inspired by the enchanting marina at keppel bay, reminiscent of glamorous monaco and the french riviera, this new menu by michelin-starred chef wayne nish 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.

wayne nish

one of the few chefs in the world who has garnered 20 stars from the new york times and a michelin star, master chef wayne nish's career spans nearly three decades, a considerable range of cuisines, and the reputation as one of america's most innovative culinary talents. drawing inspiration from new york city's historical and cultural diversities, nish has made headlines for his iconoclastic approach in the kitchen, transcending global boundaries to create dishes truly his own.

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

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

mains

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

from the grill

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

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

cheese

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

desserts

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

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

6

fresh juices

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

8

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

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

4.8

signature hot chocolate

valrhona 66% pur caraibe chocolate

9

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