



LE CELLIER

Appetizers

Salade du Chef

roasted pumpkin, quinoa, cherry tomatoes, arugula, orange citrus dressing

USD 16

Salade Caesar (live prepared at your table)

crispy romaine, boiled egg, croûtons, bacon, parmesan cheese

USD 15

Spinach & Truffle Cream Cheese Ravioli

truffle cream sauce, parmesan crisps, herbs oil

USD 15

Cheese Soufflé

mozzarella & gruyère cheese, mesclun salad (10 min waiting time)

USD 16

Salade Niçoise

lettuce, black olive, tuna, tomatoes, potatoes, green beans, hard boiled egg

USD 18

Beetroot Cured Marinated Salmon

beetroot cured marinated salmon, coral tuiles, pickled vegetables

USD 18

Hamachi Crudo

marinated hamachi, ponzu dressing, red chili, citrus spherification, pickled vegetables

USD 18

Dry Aged Beef Carpaccio

angus 30-day dry aged beef tenderloin, homemade pickled, truffle ice cream, black garlic purée

USD 19

Foie Gras

pan-fried foie gras, glazed citrus fruits, tomatoes chutney, lime & honey glaze

USD 30



Chilli



Garlic



Peanut



Pork



Wine



Dairy



Mushroom



Mussels



Egg



Vegan



Vegetarian



Half Portion

We are pleased to advise you, if you have any food allergy or special dietary requirement.
30% off on price for half portion order.

All prices are inclusive of service charge and government tax

Soups

Wild Mushroom Soup  
truffle oil, truffle mushroom
USD 15

Asparagus Soup   
garlic croûtons, herbs oil
USD 15

Healthy Beetroot Ginger & Red Cabbage Soup  
garlic croûtons, truffle cream
USD 15

Le Cellier Lobster Bisque   
cheese & herbal croûtons
USD 18

Seafood Bouillabaisse   
seafood broth, mussel, prawn, squid, rouille croûtons
USD 18

Vegetarian Choice

Truffle Gnocchi    
served with truffle cream sauce
USD 18

Le Cellier Risotto   
beetroot risotto, seasonal vegetables, parmesan crispy, saffron foam
USD 18

Cauliflower & Broccoli Steak   
peri-peri marinated cauliflower steak, grilled broccoli, beetroot hummus, cauliflower purée
USD 18



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Main Courses

Market Fish Fillet

7-day dry aged salmon fillet, sweet potatoes, parsley cream sauce

Or

pan-fried seabass fillet, grilled asparagus, champagne cream sauce

USD 30

Grilled Tiger Prawn Risotto

bisque risotto, garlic butter grilled tiger prawn, bisque foam

USD 28

Snow Fish

miso coated snow fish fillet, seasonal vegetables, champagne cream sauce, herbs oil

USD 45

Hokkaido Scallop

pan-fried hokkaido scallop, spring vegetables, champagne cream sauce, herbs oil

USD 38

Trio of Lobster

lobster thermidor, lobster bisque risotto, lobster foam, crispy tuiles

USD 35

Grilled Octopus

charred grilled octopus, marinated chimichurri, vegetable ratatouille, beetroot tuiles, saffron foam

USD 28

Crispy Chicken Cordon Bleu

beetroot purée, truffle mashed potatoes, sliced pork ham,

crispy & cheesy chicken roulade, dijon cream sauce

USD 25



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Main Courses

Rack of Lamb

green crusted lamb rack, grilled vegetables, truffle mashed potatoes, lamb jus

USD 42

30th Day Dry Aged Duck Breast

carrot & ginger purée, slow roasted duck breast, red wine poached pear, sweet potatoes

USD 28

Duck Hachis Parmentier

confit duck, creamy mashed potatoes, truffle foam

USD 25

Slow Roasted Grilled Pork Chop

fired grilled pork chop, green pea purée, creamy mashed potatoes, black pepper sauce

USD 25

Smoked BBQ Pork Rib

creamy mashed potatoes, homemade bbq sauce

USD 25

Slow Braised Beef Cheek

creamy polenta, homemade pickled vegetables, beef jus

USD 38

Fired Grilled Angus Ribeye

served on hot stone, carrot purée, café de Paris butter, pommes dauphine

USD 40

Braised Lamb Shank

creamy polenta, slow braised lamb shank, grilled vegetables, assorted pickled vegetables

USD 38



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Suggested sharing for

Friends and families

Cheese Platter

USD 40

assorted cheese (yellow cheddar, parmesan, blue cheese, brie), cheese cracker, jam, fruits

Grilled Seafood



(lobster, salmon, river prawn, squid & mussel)

2- Persons

USD 70

3- Persons

USD 85

Grilled Sausage Platter (2-3pax)



USD 35

(chicken frankfurter, smoked chorizo, toulouse, kaya sausage)

(served with mustard sauce & bbq sauce)

Chef's Signature Chateaubriand Steak (Table Side Serving)

500 gm

USD 90

1 kg

USD 175

Chef's Signature Smoked BBQ Pork Ribs



(homemade bbq sauce)

500 gm

USD 60

1 kg

USD 115



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Exclusive Grill

Prime cuts

L'grow Wagyu Flank Steak
500 gm USD 95
1 kg USD 180

Lamb Rack
500 gm USD 90
1 kg USD 175

Beef Wellington 
(24 hours advance order required)
500 gm USD 95
1 kg USD 185

Kobe Wine Feed Wagyu A5
300 gm USD 150
500 gm USD 240

*All sharing platters will be served with
choice of 1 side dish & 1 sauce.*

- Chilli
- Garlic
- Peanut
- Pork
- Wine
- Dairy
- Mushroom
- Mussels
- Egg
- Vegan
- Vegetarian
- Half Portion

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Side Dishes

Truffle Fries 🍄
USD 8

Classic Mashed Potato 🥔
USD 7

French Broccoli au Gratin 🥔
USD 7

Grilled Asparagus with 🥔 0
Hollandaise Sauce
USD 7

Ratatouille 🍄
USD 7

Wild Mushroom Fricassée 🥔 🍄
USD 7

Seasonal Grilled Vegetables
USD 7

Gratin Dauphinois
USD 7

Sauces

Red Wine Shallot Sauce 🍷
USD 4

Old Mustard Gravy 🥔 🍄
USD 4

Home-made BBQ Sauce
USD 4

Spicy Seafood Sauce 🍄 🌶️
USD 4

Béarnaise Sauce 🍷 0
USD 4

Black Pepper Sauce 🍄
USD 4

Hollandaise Sauce 🥔 0
USD 4

Chilli 🌶️ Garlic 🍄 Peanut 🥜 Pork 🐷 Wine 🍷 Dairy 🥛 Mushroom 🍄 Mussels 🐚 Egg 🥚 Vegan 🌱 Vegetarian 🌿 Half Portion 🍽️

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Pasta

Spaghetti de Fruits de Mer 🍤🌶️🧄
seafood spaghetti, saucy, spicy (tomatoes sauce, seafood)
USD 28

Fusilli Saint-Tropez 🧄🥒🍳
eggplant sauce, black olive, fusilli pasta
USD 16

Spaghetti Tiger Asiatique 🌶️🧄
garlic, chili, grilled tiger prawn, basil
USD 25

Spaghetti Mémé Lyonnaise 🍷🥚🥓
creamy pasta served with bacon
USD 18

Linguine aux Langoustines 🍷🧄🥒🍄
grilled lobster, pink sauce, mushroom
USD 35

Sweets

Chocolate Variation 🥚
white & dark chocolate mousse, chocolate brownie,
citrus fruits, chocolate soil, chocolate ice cream, hot chocolate sauce
USD 14

Avocado Mousse Cake with Chocolate 🥚
served with strawberry sorbet
USD 13

Coconut & Pineapple Dessert 🥚
pineapple chutney, coconut sauce, strawberry sorbet
USD 13

Crêpe Suzette 🥚🍷
orange crêpe suzette, vanilla ice cream, orange and grand marnier sauce
USD 14

Myanmar Ananda Chocolate Soufflé 🥚
(chocolate soufflé, chocolate sauce, vanilla ice cream)
USD 14

Seasonal Fruits Sorbets
(3 scoops of your choice)
USD 10



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Set Menu

Canapés

Chef's special

Amuse Bouche

Organic Egg

sweet potatoes foam, sous vide egg, crispy beetroot

1st Starter

Crispy Calamari

mango & quinoa salsa, crispy calamari, saffron mayonnaise

Or

Dry Aged Beef Carpaccio

cauliflower purée, pickled veggies, truffle ice cream

2nd Starter

Roasted Pumpkin & Ginger Soup

pumpkin & smoked cheese ravioli, crispy vegetable

Or

Le Cellier's Signature Lobster Bisque

lobster salad, cheese croûtons

1st Main

Citrus Marinated Salmon

cauliflower purée, parsley cream sauce, pickled onion, tapioca tuiles

Or

Lobster

crispy lobster, coconut curry sauce, barley risotto, lobster oil

2nd Main

Black Angus Steak

lightly smoked shallot purée, grilled vegetables, sweet potatoes, beef jus

Or

Lamb Striploin

slow roasted lamb striploin, charred eggplant, pumpkin purée, lamb jus

Sweet

Chocolate Lava

chocolate mousse, citrus fruits, strawberry sorbet

5 courses at 65 \$ net / 6 courses at 75 \$ net



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Premium Set Menu

Canapés

Chef's special

Hamachi

beetroot cured hamachi, pickled vegetables, caviar

Pan-Fried Foie Gras

pan-fried foie gras, glazed citrus fruit, toasted cashew nut

Lobster

mild poached lobster, tomato concasse, parsley cream sauce

Snow Fish

pan-fried snow fish, champagne cream sauce, verjus purée, tapioca tuiles

Palate Cleanser

mango & orange sorbet

Kobe Wine Feed Wagyu A5

lightly smoked shallot purée, charred eggplant, potatoes terrine, beef jus

Cheese

truffle stuffed brie, truffle ice cream

Dessert

avocado & chocolate mousses cake, avocado ice cream

Full course set menu 130 \$ net per person

With wine pairing 175 \$ net per person



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