



LE CELLIER

Appetizers

Salade du Chef

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

USD 18

Salade Caesar (live prepared at your table)

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

USD 17

Spinach & Truffle Cream Cheese Ravioli

truffle cream sauce, parmesan crisps, herbs oil

USD 17

Cheese Soufflé

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

USD 18

Salade Niçoise

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

USD 19

Beetroot Cured Marinated Salmon

beetroot cured marinated salmon, coral tuiles, pickled vegetables

USD 20

Hamachi Crudo

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

USD 20

Dry Aged Beef Carpaccio

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

USD 21

Foie Gras

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

USD 44



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 17

Asparagus Soup   
garlic croûtons, herbs oil
USD 17

Healthy Beetroot Ginger & Red Cabbage Soup  
garlic croûtons, truffle cream
USD 17

Le Cellier Lobster Bisque   
cheese & herbal croûtons
USD 20

Seafood Bouillabaisse   
seafood broth, mussel, prawn, squid, rouille croûtons
USD 20

Vegetarian Choice

Truffle Gnocchi    
served with truffle cream sauce
USD 23

Le Cellier Risotto   
beetroot risotto, seasonal vegetables, parmesan crispy, saffron foam
USD 25

Cauliflower & Broccoli Steak   
peri-peri marinated cauliflower steak, grilled broccoli, beetroot hummus, cauliflower purée
USD 20



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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 33

Grilled Tiger Prawn Risotto

bisque risotto, garlic butter grilled tiger prawn, bisque foam

USD 30

Snow Fish

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

USD 48

Hokkaido Scallop

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

USD 47

Trio of Lobster

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

USD 39

Grilled Octopus

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

USD 30

Crispy Chicken Cordon Bleu

beetroot purée, truffle mashed potatoes, sliced pork ham,

crispy & cheesy chicken roulade, dijon cream sauce

USD 28



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Main Courses

Rack of Lamb

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

USD 48

30th Day Dry Aged Duck Breast

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

USD 30

Duck Hachis Parmentier

confit duck, creamy mashed potatoes, truffle foam

USD 28

Slow Roasted Grilled Pork Chop

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

USD 28

Smoked BBQ Pork Rib

creamy mashed potatoes, homemade bbq sauce

USD 28

Slow Braised Beef Cheek

creamy polenta, homemade pickled vegetables, beef jus

USD 40

Fired Grilled Angus Ribeye

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

USD 44

Braised Lamb Shank

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

USD 40



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Suggested sharing for

Friends and families

Cheese Platter

USD 44

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

Grilled Seafood



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

2- Persons

USD 88

3- Persons

USD 110

Grilled Sausage Platter (2-3pax)



USD 37

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

(served with mustard sauce & bbq sauce)

Chef's Signature Chateaubriand Steak (Table Side Serving)

500 gm

USD 99

1 kg

USD 192

Chef's Signature Smoked BBQ Pork Ribs



(homemade bbq sauce)

500 gm

USD 65

1 kg

USD 125



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Exclusive Grill

Prime cuts

L'grow Wagyu Flank Steak
500 gm USD 132
1 kg USD 264

Lamb Rack
500 gm USD 99
1 kg USD 192

Beef Wellington 
(24 hours advance order required)
500 gm USD 105
1 kg USD 203

Kobe Wine Feed Wagyu A5
300 gm USD 196
500 gm USD 316

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



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Side Dishes

Truffle Fries 🍄
USD 9

Classic Mashed Potato 🥔
USD 8

French Broccoli au Gratin 🥔
USD 8

Grilled Asparagus with 🥔 0
Hollandaise Sauce
USD 8

Ratatouille 🍄
USD 8

Wild Mushroom Fricassée 🥔 🍄
USD 8

Seasonal Grilled Vegetables
USD 8

Gratin Dauphinois
USD 8

Sauces

Red Wine Shallot Sauce 🍷
USD 5

Old Mustard Gravy 🥔 🍄
USD 5

Home-made BBQ Sauce
USD 5

Spicy Seafood Sauce 🍄 🌶️
USD 5

Béarnaise Sauce 🍷 0
USD 5

Black Pepper Sauce 🍄
USD 5

Hollandaise Sauce 🥔 0
USD 5



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Pasta

Spaghetti de Fruits de Mer 🍷🌶️🧄
seafood spaghetti, saucy, spicy (tomatoes sauce, seafood)
USD 30

Fusilli Saint-Tropez 🧄🥫🥚
eggplant sauce, black olive, fusilli pasta
USD 18

Spaghetti Tiger Asiatique 🌶️🧄
garlic, chili, grilled tiger prawn, basil
USD 28

Spaghetti Mémé Lyonnaise 🥚🐷🥫
creamy pasta served with bacon
USD 20

Linguine aux Langoustines 🥚🧄🥫🍄
grilled lobster, pink sauce, mushroom
USD 38

Sweets

Chocolate Variation 🥫
white & dark chocolate mousse, chocolate brownie,
citrus fruits, chocolate soil, chocolate ice cream, hot chocolate sauce
USD 15

Avocado Mousse Cake with Chocolate 🥫
served with strawberry sorbet
USD 14

Coconut & Pineapple Dessert 🥫
pineapple chutney, coconut sauce, strawberry sorbet
USD 14

Crêpe Suzette 🥫🍷
orange crêpe suzette, vanilla ice cream, orange and grand marnier sauce
USD 15

Myanmar Ananda Chocolate Soufflé 🥫
(chocolate soufflé, chocolate sauce, vanilla ice cream)
USD 15

Seasonal Fruits Sorbets
(3 scoops of your choice)
USD 12



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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 75 \$ net / 6 courses at 85 \$ net



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Mushroom



Mussels



Egg



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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 140 \$ net per person
With wine pairing 190 \$ net per person

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

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*“Cooking with Love
Provides Food for Soul”*

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Beverage Selection

Bottle Beers

Carlsberg	330 ml	USD	4.25
Heineken	330 ml	USD	4.25
Tuborg	640 ml	USD	5.34

House Spirits

Bacardi Rum	USD	3.42
Jim Beam Bourbon	USD	3.42
Gordon's Gin	USD	3.42
Sky Vodka	USD	3.42
Jose Cuervo Tequila	USD	4.38
Chivas 12 Years	USD	6.30

Classic Cocktails

Mojito	USD	6.71
Negroni	USD	6.71
Old Fashion	USD	6.71
Moscow Mule	USD	6.71
Mai Tai	USD	8.90
Margarita	USD	8.90
Peach Bellini	USD	12.00
French 75	USD	12.00
Aperol Spritz	USD	12.00

Mocktails

Cooler Sunset	USD	5
Le Cellier's Favorite	USD	5
Blood Orange Freshner	USD	5
Vitamin Booster	USD	5