

BÂTARD

3rd January, 2022

Dinner

Starters

Oyster with Ginger, Kombu Vinaigrette

90

Beef Tartare Cannelloni

190

Cold Angel Hair, Kristal Caviar, Kombu

390

Slow Poached Foie Gras Wrapped in Black Truffles

500

Biscuit de Brochet

180

Japanese Fruit Tomato Tart, Fennel Pollen, Burrata

280

Brocoli Agnolotti with Black Périgord Truffle

400

Langoustine, Soubise

500

Mains

Monkfish en Croute

500

Bâtard's Signature Roast Chicken, Warm pilaf Rice - Serves 2-4
(Pre order is Required)

880

Roasted Wagyu Ribeye M9 from Mayura Station - Serves 2-4

1,800

6 Course Chef's menu \$1188

For more details, please check with our staff.