

BÂTARD

15th November, 2021

Dinner

Starters

Oyster with Ginger, Kombu Vinaigrette

90

Beef Tartare Cannelloni

190

Cold Angel Hair, Kristal Caviar, Kombu

390

Alaskan King Crab with Avocado, Lime and Olive Oil

380

Terrine of Duck Foie Gras and Rillettes Glazed in Madeira and Cocoa

350

Japanese Fruit Tomato Tart, Fennel Pollen, Burrata

280

Blue Lobster with carrots and saffron

400

Matsutake Mushroom Anolini with Roasted Buckwheat Sauce

230

Mains

Roasted Quail, Maitake Mushroom

480

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.