

Wine Eats (till late)

selection of 3 farmhouse cheeses (serves 2) 29
add truffle honey +2

charcuterie by dume cesari – saucisson, coppa, cornichon, mustard (serves 2) 22
add freshly baked baguette +7 add duck rillettes (50gms) +8

tarte flambée with crème fraîche & choice of:
bacon, onion and egg 22
portobello, onion and gruyere 22
roma tomatoes, basil and parmesan 20

Shared Plates

whole baked brie, roasted garlic, crushed nuts, cranberry reduction 26
mesclun, raspberry vinaigrette, cherry tomato, walnuts and parmesan 16
pork parcels, fried leeks, tomato-basil, apple-pineapple chutney 27
½ dozen escargots, sauvignon blanc, roasted garlic and parsley butter 20
bisque of lobster, pasada manzanilla, cream 20
scallops, almond and cognac beurre blanc 28
buttermilk calamari, five-spice, sesame mayonnaise 18
foie gras, caramelized apples, balsamic reduction 28
shrimps, mustard, cumin, cayenne and lemon 21
grilled chicken, chipotle rub, mango relish 22

Main Plates add mash +5 add salad +6 add mushrooms +8 add fries +6

salmon-en-croute, pastry wrap, dill-tarragon butter, wholegrain mustard 35
lemon sole, capers, fish roe, lobster nantua 32
braised beef cheeks, root vegetables, forest mushrooms, mash 35
½ rack babyback ribs, ginger-honey glaze 29

Praelum's Premiums *Not applicable for existing promotions or discounts*

kurobuta pork chop, mustard-cream (300gms) 40
stockyard wagyu ribeye, beef demi-glace (400gms) 78

Sweets

moelleux au chocolat, hazelnut ice cream 17
crème brulee classic 14
tiramisu classic 16

