

Wine Eats (till late)

selection of 3 farmhouse cheeses (serves 2) 29

charcuterie by dume cesari – saucisson, coppa, cornichon, mustard (100gms) 30
add freshly baked baguette +7 add duck rillettes (60gms) +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

char-grilled squid, harissa rub, sautéed peppers, saffron-cream (only from wednesdays) 26

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

butter milk calamari, five-spice, sesame mayonnaise 18

foie gras, caramelized apples, balsamic reduction 28

shrimps, mustard, cumin, cayenne and lemon 22

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

pacific cod, grilled asparagus, lobster nantua 35

braised beef cheeks, root vegetables, forest mushrooms, mash 36

½ rack babyback ribs, ginger-honey glaze 30

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

caramelized pecan tart, chantilly cream 14

crème brulee classic 14

