



# bistro & oyster bar

BY CHEF DANIEL BOULUD

## SIGNATURE DESSERTS

### Durian "Royale" Soufflé

"Mao Shan Wang" Durian & Mangosteen Sorbet  
18

### Le Citron

Citrus Crumble, Meringue  
18

### Baked Alaska for Two

Coconut Sorbet, Pineapple Sorbet, Pandan Genoise  
Rum Flambé  
20

### Rocher

Caramelized Hazelnut, Praline Crunch  
Salted Caramel Ice Cream  
18

### Coffee Napoleon

Dark Chocolate Cream, Praline Variations  
Gula Melaka Ice Cream  
18

### Molten Chocolate Cake

Sea Salt Caramel, "Hot Chocolate" Ice Cream  
15

### Warm Madeleines

8

### Mignardises

Chef's Selection of Macarons & Bonbons  
10



## GIFT BOX

### Six Pieces of Assorted

Macarons or Mignardises  
(Packaged for Takeaway)  
10



EXECUTIVE PASTRY CHEF Mandy Pan

Prices listed are subject to GST & Service Charge

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## HOUSE MADE ICE CREAM

—5 each—

### Ice Cream

Vanilla  
"Hot Chocolate"  
Salted Caramel  
Peanut Butter  
Cream Cheese

### Sorbet

Chocolate  
Mango  
Strawberry  
Passion Fruit-Banana  
Yogurt

## MANDY'S SUNDAES

—12—

### Citrus Creamsicle

Yogurt Cake, Orange Cream, Vanilla Chantilly Ice Cream

### Peanut Butter & Chocolate

Salted Caramel, Chocolate Cake, Peanut Butter Ice Cream

### Strawberry Cheesecake

Macaron, Crumble, Cream Cheese Ice Cream

## DESSERT SAMPLER

### Chef's Selection of

Cherry | Molten Chocolate Cake  
Crème Brûlée | Ice Cream Lollipop  
20

## ARTISANAL CHEESES

One Piece 8 | Three Pieces 20 | Five Pieces 30

### Crottin de Chavignol

Raw goat's milk cheese from the Loire region of France  
with a creamy, mild and slightly tart flavor

### Epoisses

A soft and very creamy French cow's milk cheese  
washed in cider, with a distinctive orange color and  
pungent aroma.

### Brillat-Savarin

A soft and very creamy cow's milk cheese from the  
Normandy region of France, with a sweet and nutty  
flavor and a earthy fragrance of freshly cut mushrooms.

### Shropshire Blue

British cow's milk cheese in the style of Stilton  
with a soft, sharp, buttery texture and nutty aroma.

### Cave Aged Gouda

A raw cow's milk cheese from the Netherlands, with a  
rich and pungent flavor and tones of dried fruits and  
toasted nuts.