

1887 BY ANDRÉ

RAFFLES SINGAPORE

À LA CARTE

RAFFLES SINGAPORE • 1 BEACH ROAD • SINGAPORE

A KISMET MENU • RAFFLES SINGAPORE

SET MENUS

FORMULE MONET

YOUR CHOICE OF 198

- 3 Hors d'Oeuvres or 1 Entrée
- 1 Soupe / Potage or 1 Rice / Pasta
- 1 Fruits de Mer or 1 Viandes
- 1 Grande Classiques

FORMULE EIFFEL

YOUR CHOICE OF 258

- 3 Hors d'Oeuvres or 1 Entrée
- 1 Soupe / Potage
- 1 Fruits de Mer
- 1 Viandes
- 1 Les Déclinaisons or 1 Grande Classiques

FORMULE BERNHARDT

DEGUSTATION MENU 368

Serves a Minimum of Two Guests

SIGNATURE

- Grand Plateau de 1887 *(D)(N)(SF)* 98
Sharing Plate
- Black Truffle Pain Perdu *(D)* 22
- Royale of Foie Gras · Memory *(GF)* 38

 VEGETARIAN

(A) Alcohol · (V) Vegetarian · (P) Pork · (D) Dairy · (N) Nuts · (GF) Gluten-free · (SF) Shellfish
(S) Sustainable · (RS) Regionally Sourced

Menu is subject to changes and availability. Our colleagues will assist you with any dietary requirements including vegan & lactose-intolerant selections.
All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 9% goods and services tax.

SET MENUS

SIGNATURE • CONTINUED

Papillote de Bouillabaisse <i>(A)(SF)</i> Serves Two Guests	138
Boeuf Wagon aux 7 Poivres <i>(A)(D)(GF)</i> 1kg	238

TABLE-SIDE SERVICE

Air Buratta <i>(D)(GF)</i>	32
Charcoal Tea Consommé <i>(GF)(P)</i>	22
Légumes en Vessie “Sarah Bernhardt” <i>(GF)</i>	68
Canard Apicius Aigre-doux Serves Two Guests	128
Classic Crêpe Suzette <i>(A)(D)</i>	28



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HORS D'OEUVRES

Citrus Cured Ocean Trout <i>(GF)(S)</i> Dried Kombu & Pickled Fennel	18
Hae Bee Hiam <i>(N)(SF)</i> Singapore Fragrant Prawn Rolls	22
“Bone & Flesh” <i>(GF)</i> Puffed Beef Tendon with Cured Wagyu Cecina	18
Ox Tongue Pissaladière Onion Marmalade & Aioli	22

HOT HORS-D'OEUVRES

Escargots à la Bourguignonne <i>(A)(SF)</i> Persillade Emulsion & Leek Aioli	26
Trio of Fish & Chips <i>(D)</i> Tartine, Aebleskiver & Croustillant	22
Charcoal Churros <i>(SF)</i> Grilled Squid & Sriracha Romesco Dip	22
“Floss Bun” Beef Bourguignon <i>(D)</i> Black Truffle Soubise Sauce	18
Crispy Rice Crusted Chicken Wing <i>(GF)(SF)</i> Stuffed Crystal Capellini & Alaskan King Crab	18
Black Truffle Pain Perdu <i>(D)</i> Layers of Wild Mushroom with Signature French Toast	22

BREADS ET BUNS

Flaky Toast “Feuilleté” <i>(D)</i> Pear & Onion Marmalade	25
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BREADS ET BUNS • CONTINUED

Mini Brioche Fait Maison <i>(D)</i> Normandy Seaweed Butter	25
“Pain de Campagne” Sourdough <i>(D)</i> Home-made Butter & Toasted Buckwheat	25
Steam Bun on Cast Iron Pan <i>(N)</i> Signature Five-grain Pesto & Mala	25

COLD ENTRÉE

Air Burrata <i>(D)(GF)</i> French Omelette Mousse & Herb Olive Oil	32
Panier de Saison aux Condiments <i>(GF)(N)(V)</i> Sharing Plate — Set of Rare Salad, Baby Pickles, Herb Taboulé, Homemade Ketchup & Fries	32
Green Curry King Crab <i>(D)(SF)</i> Green Curry, King Crab Raita & Sourdough Tapenade	38
Salade Niçoise & Kimchi <i>(N)(GF)</i> Fermented Vegetables	32
Beef Tartare Home-made Ketchup & Potato Soufflé	38
Plateau de Fruits de Mer <i>(GF)(SF)</i> Sharing Plate — Assorted Seafood & Shellfish Platter	268

HOT ENTRÉE

Textures of Potato & Eggs <i>(D)(GF)</i> Five Potatoes & Eight Eggs	25
Binchotan Maguro Salade <i>(P)(GF)</i> Pearl Vegetables tossed in Burnt Otoro Vinaigrette	58



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HOT ENTRÉE • CONTINUED

Royale of Foie Gras • Memory *(GF)* 38

SOUPE

André's Soupe à l'Oignon *(GF)* 48
Salt-baked Oxtail Onion Soup

King Crab Kaffir Lime Consommé *(GF)(SF)* 38
Alaskan King Crab on Legume Chiffonade

"Turtle Soup" from 1887 *(GF)* 38
Double-boiled Chicken & Grouper Soup with Herbs

Charcoal Tea Consommé *(GF)(P)* 22
Taiwanese Oolong, Smoky Binchotan & Lardo

POTAGE

Forest Wild Fungus Cappuccino *(D)(P)* 28
Pig-ears Croquettes & Trompette de la Mort

Classic "Vichyssoise" Chilled Soup *(D)(N)* 28
Leek & Potato Soup with its Espuma

RICE ET PASTA

"My Best Chicken Rice" *(GF)* 58
Serves Two Guests — Oven-baked Chicken Pilaf & Spring Chicken

Raffles Laksa Paella *(GF)(SF)* 128
Sharing Plate — King Crab, Bonito, Prawns & Shellfish

Lobster Heh Mee "Al Ajillo" *(A)(P)(SF)* 118
Serves Two Guests — Sakura Ebi & Lobster Bisque Spaghetti



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RICE ET PASTA • CONTINUED

Salted Egg Carbonara <i>(P)(D)</i>	58
Serves Two Guests — Crispy Fish Skin, Golden Bottarga & Salted Egg Gnocchi	

POMMES DE TERRE

Frites Maison “Allumettes” <i>(GF)</i>	16
Home-made Ketchup	
Golden Dauphinoise <i>(D)(GF)</i>	16
Black Truffle Salt	
Purée Pomme de Terre <i>(D)(GF)</i>	16
Crispy Buckwheat	

FRUITS DE MER

Quenelle de Brochet au Caviar <i>(A)(D)(GF)(N)(SF)</i>	58
Quenelle of Barracuda & Champagne Caviar Sauce	
Skate Meunière à l’Arête <i>(D)</i>	118
Serves Two Guests — Meunière Style Grilled Skate	
Creole Style Baked Seasonal Fish <i>(GF)</i>	128
Serves Two Guests — Ratatouille, Banana Leaf & Poivre Longue	
Papillote de Bouillabaisse <i>(A)(SF)</i>	138
Serves Two Guests — Seafood & Shellfish Bouillabaisse en Papillote	

VIANDES

Canard Apicius Aigre-doux <i>(N)(RS)</i>	128
Serves Two Guests — Caramelised Apicus Duck Roasted in Oak & Spices	
Blanquette de “Bak Kut Teh” <i>(D)(P)</i>	68
Braised Pork Rib with Kampot White Peppercorn	



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VIANDES • CONTINUED

Boeuf aux Sept Poivres 1887 <i>(A)(D)(GF)</i> Raffles Beef Wagon - The 7 Pepper Beef	238
Oriental Braised Wagyu Cheek <i>(GF)</i> Rich & Aromatic Slow-cooked “Beef Rendang”	68
Pigeon Laqué a l’Osmanthus <i>(D)(GF)(SF)</i> Serves Two Guests — Osmanthus Pigeon, Wild Mushroom Fricassée & Umami Purée	98

GRANDE CLASSIQUES

Mousse au Chocolat “Sarah Bernhardt” <i>(D)(N)</i> Peruvian Chocolate with Dacquoise & Tahiti Vanilla	26
Salade de Fruits “Panaché” <i>(A)(GF)</i> Tropical Spices & Fresh Seasonal Fruits with Champagne	26
Tarte Tatin <i>(A)(D)</i> Apple Tart with Granny Smith Terrine & Calvados Chantilly	32
Coupe Princess Anne <i>(D)(GF)</i> 100% Natural Sorbets & Ice Cream	18

LES DÉCLINAISONS

L’Orange / Golden Ochre <i>(A)(D)</i> Crêpe Suzette with Grand Marnier Ice Cream, Yuzu Meringue & Passionfruit Sorbet	32
Le Vert / Verdant Forest <i>(D)(N)</i> Avocado Soufflé with Pistachio Kombu Ice Cream, Matcha Chocolate, Green Olive Macaron & “After Eight”	32
Le Violet / Royal Violet <i>(A)(GF)</i> Beetroot Pavlova with Wild Berries & Shiso Sorbet, Kir Royale Jelly, Rosé Champagne Espuma & Red Grape	32
Le Marron / Umber Woods <i>(D)(N)</i> Mille-feuille with Kaya Chestnut Beurre Noisette, Frozen Semifreddo, Affogato & “Chest-Walnut pastry” dipped in Nutella	32

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