

# Culina

Market and Bistro

As Singapore's top purveyor of specialty foods, we know that a good meal starts with great produce. We are proud to partner with committed farmers and producers who care about what goes on your plate.

Wander round our market and let your senses lead your experience.

## DAILY ADDITION

### Cauliflower Soup

chives & truffle oil

15

### 5J Cinco Jotas Jamón Ibérico 80g

served with crispbread puffs

40

### Market vegetable Assiette

Chef's seasonal choice

20

### SPaghettini

Hokkaido uni butter, Kaviari caviar, chives

32

### Veal Tongue

Chimichurri salsa, pickled onion

32

### Rotisserie Lacto Chicken

market vegetable of the day, jus lié

30 / 50

### Pavlova

Vanilla Chantilly, Korean strawberry, mint, passionfruit

14

# CULINA MARKET

Market price and prep fee apply for selected products.

## CHARCUTERIE

Charcuterie Platter 28

Served with bread, pickled cornichons

Pick your own selection from our Charcuterie counter. Prep fee: 6

## CHEESE

Cheese Platter 28

Served with bread, crackers, dried fruits

Pick your own selection from our Cheese counter. Prep fee: 6

## OYSTERS

Choose from our daily selection at the fish counter. No shucking fee.

|                |       |             |       |               |       |
|----------------|-------|-------------|-------|---------------|-------|
| Fine de Claire | 4.0ea | Wild        | 5.5ea | Perle Blanche | 8.0ea |
| Royal          | 6.5ea | Sydney Rock | 4.7ea |               |       |

## CAVIAR

Served with blinis and embellishments. Prep fee: 15

|                   |     |    |     |     |
|-------------------|-----|----|-----|-----|
| Baeri Royal       | 30g | 69 | 50g | 115 |
| Kristal©          | 30g | 88 | 50g | 146 |
| Oscietre Prestige | 30g | 82 | 50g | 133 |

## SMOKED SEAFOOD

Smoked seafood is accompanied with a green apple, rocket and caper salad, horseradish cream. Prep fee: 12

|  |      |    |      |      |
|--|------|----|------|------|
| Tetsuya's soft smoked ocean trout            | 100g | 19 | 200g | 32.5 |
| Kaviari smoked Scottish salmon (4 slices)    |      |    | 200g | 39   |
| Kaviari smoked Danish wild salmon (4 slices) |      |    | 200g | 45   |

## FRESH FISH

Simply plancha grilled. Prep fee: 15 to 25

Sea Bream, France

Dover Sole, France

Monkfish, Scotland

Ocean Trout, Australia

King George Whiting, Australia

And many others...

Seabass, France

Turbot, Spain

Lemon sole, France

Rock Flat Head, Australia

Hapuka, New Zealand

### Sauce selections

Divine, meunière, tomato vierge

## MEAT COOKED IN JOSPER GRILL

Prep fee: 15 to 25

Margaret River Fresh, Western Australia

Angus beef

Great Southern Pinnacle, Victoria

100% grass fed free range beef

Double R Ranch, Northwest USA

Grain fed Prime USDA Beef

Black Onyx, New South Wales

270 days grain fed Angus beef

Westholme, Queensland

300 days grain fed Wagyu beef

Snake River Farms, Northwest USA

Grain fed Wagyu Beef

### Sauce selections

Béarnaise, Bordelaise, pepper, horseradish cream, Chimichurri

## APPETIZERS

|   |    |
|---|----|
| <b>French onion soup</b> with molten Gruyère croûton              | 15 |
| <b>Pissaladière tart</b> onion, Ardoino olive, Ortiz anchovy      | 15 |
| <b>Grand Jean escargots</b> garlic butter and baguette            | 22 |
| <b>Fried squid</b> Espelette pepper, aioli and lemon              | 20 |
| <b>Crab cakes</b> mache, lemon, cocktail sauce                    | 26 |
| <b>Grilled octopus</b> paprika potatoes, tomato                   | 32 |
| <b>Foie gras au torchon</b> fresh figs jam and brioche            | 32 |
| <b>Beef tartare</b> shallots, cornichons, mustard, potato galette | 28 |

## SALADS

|   |    |
|---|----|
| <b>Kabocha pumpkin</b> roasted with quinoa, spinach, cashew nut and yoghurt | 24 |
| <b>Burrata</b> Haut Clos tomato, basil pistou                               | 26 |
| <b>Roast chicken</b> endive, pink lady apple and avocado                    | 26 |
| <b>Niçoise</b> Ortiz tuna, gem leaves, beans, olive, capers and egg         | 26 |

## PASTA

|   |    |
|---|----|
| <b>Linguini</b> clams in a white wine parsley & olive oil sauce       | 34 |
| <b>Spaghettini</b> Spanner crab meat in a spicy tomato sauce          | 34 |
| <b>Pappardelle</b> in a rich braised wagyu beef ragu, parmesan cheese | 34 |

## SANDWICHES

|   |    |
|---|----|
| <b>Fish sandwich</b> herb crumbed fish, celeriac rémoulade                              | 26 |
| <b>BLT sandwich</b> House cured kurobuta pork loin, avocado, lettuce, tomato on brioche | 26 |
| <b>Culina burger</b> Wagyu beef patty, Gruyère, tomato chutney, French fries            | 28 |

## PLATES

|   |    |
|---|----|
| <b>Fish &amp; chips</b> beer batter, hand-cut chips, tartare sauce                              | 30 |
| <b>Petuna ocean trout</b> green beans, beluga black lentils                                     | 32 |
| <b>Bouillabaisse</b> seasonal seafood poached in tomato stew, rouille                           | 42 |
| <b>Castaing duck confit</b> served with a haricot cassoulet & frisée                            | 36 |
| <b>Maori Lakes lamb rack</b> anchovy olive & mint tapenade, green peas, vine tomato             | 42 |
| <b>SRF Kurobuta pork chop</b> cider mustard sauce, crushed sweet potato                         | 42 |
| <b>Beef Bourguignon</b> braised Margaret River Fresh beef cheek with potato purée, red wine jus | 38 |

## SIDES

|  |    |
|--|----|
| <b>Garden salad</b> Champagne dressing         | 9  |
| <b>Baby spinach</b> sautéed with garlic chips  | 9  |
| <b>Brocollini</b> steamed with lemon           | 9  |
| <b>Mushrooms</b> parsley and garlic butter     | 9  |
| <b>Potato purée</b> Beillevaire butter, chives | 9  |
| <b>Shoestring fries</b> Plantin truffle salt   | 12 |
| <b>Mac and Cheese</b> truffle cream gratin     | 18 |

## DESSERTS

|   |    |
|---|----|
| <b>Homemade ice cream</b> daily selection (per scoop)               | 6  |
| <b>Profiteroles</b> vanilla ice cream, chocolate sauce              | 15 |
| <b>Passion fruit</b> crème brûlée                                   | 15 |
| <b>Seasonal fruits</b> almond crumble, mascarpone ice cream         | 15 |
| <b>Custard tart</b> Armagnac laced prunes                           | 15 |
| <b>Flourless chocolate cake</b> double cream, fresh raspberries     | 15 |
| <b>Apple tarte tatin</b> caramel sauce and salted caramel ice cream | 15 |

## HOT DRINKS

### Lavazza Coffee

|  |   |
|--|---|
| Espresso, Espresso Macchiato, Long Black, Flat White | 6 |
| Cappuccino, Café Latte, Café Mocha, Double Espresso  | 7 |
| Extra Shot   | 1 |

### Gryphon Tea

|   |   |
|---|---|
| Ask your server about our tea selection | 7 |
|---|---|

## DIGESTIFS

|   |    |
|---|----|
| <b>Château de Laubade Blanche d'Armagnac</b><br><i>Armagnac, France</i> | 10 |
|---|----|

|   |    |
|---|----|
| <b>Château de Laubade XO</b><br><i>Armagnac, France</i> | 12 |
|---|----|

## DESSERT WINE

|   |    |
|---|----|
| <b>M. Chapoutier Les Coufis 2015</b><br><i>Rhône Valley, France</i> | 26 |
|---|----|