

# 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.

# 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: 5

## 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 No.3	4.5ea	Irish	4.5ea	Perle Blanche No. 1	8.0ea
Sydney Rock	5.0ea	Blackman Bay	5.5ea		
<b>David Hervé Selection</b>					
Boudeuse No.4	4.50ea	BB Peter No.6	3.5ea	Tara Irish No.2	6.0ea

## KAVIARI 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	21	200g	35.5
Kaviari smoked Scottish salmon (4 slices)			200g	42
Kaviari smoked Danish wild salmon (4 slices)			200g	48

## FRESH FISH

Simply plancha grilled. Prep fee: 15 to 25

Sea Bream, France

Dover Sole, France

Monkfish, Scotland

King George Whiting, Australia

Hapuka, New Zealand

And many others...

### 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

### Sauce selections

Béarnaise, Bordelaise, black pepper, horseradish cream, Chimichurri

Seabass, France

Turbot, Spain

Lemon sole, France

Rock Flat Head, Australia

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

## APPETIZERS

French onion soup with molten Gruyère croûton	15
Pissaladière tart onion, Ardoine olive, Ortiz anchovy	15
Grand Jean escargots garlic butter and baguette	22
Fried squid Espelette pepper, aioli and lemon	20
Crab cakes mâche, lemon, cocktail sauce	26
Grilled octopus paprika potatoes, peppers	32
Foie gras au torchon figs, pink peppercorns and brioche	32
Beef tartare shallots, cornichons, mustard, potato galette	28

## SALADS

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

## PASTA

Linguini Japanese clams in a white wine parsley & olive oil sauce	30
Spaghettini Spanner crab meat in a spicy tomato sauce	34
Rigatoni in a rich braised wagyu beef & pork ragu, parmesan cheese	28

## SANDWICHES

Fish sandwich herb crumbed fish, celeriac rémoulade	26
BLT sandwich Kurobuta pork loin, avocado, lettuce, tomato on brioche	26
Culina burger wagyu beef patty, Emmental cheese, tomato chutney, French fries	28

## PLATES

Fish & chips beer batter, straight cut chips, tartare sauce	30
Petuna ocean trout green beans, beluga black lentils	32
Bouchot mussels marinière in white wine, garlic and parsley broth, served with fries	39
Bouillabaisse seasonal seafood poached in tomato stew, rouille	42
Castaing duck confit served with a haricot cassoulet and its jus	36
Maori Lakes lamb rack anchovy olive & mint tapenade, broad beans, vine tomato	42
SRF Kurobuta pork chop cider mustard sauce, sweet potato purée	42
Beef Bourguignon braised Margaret River Fresh beef cheek with potato purée, red wine jus	38
Westholme tenderloin Rossini MBS 6-7 Castaing foie gras & truffle jus	92

## SIDES

Garden salad Champagne dressing	9
Green beans shallots and almonds	9
Baby spinach sautéed with garlic chips	9
Broccolini steamed with lemon	9
Mushrooms parsley and garlic butter	9
Potato purée Beillevaire butter, chives	9
Shoestring fries Plantin truffle salt	12
Mac and Cheese 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>Flourless chocolate cake</b> double cream, fresh raspberries	15
<b>Tart</b> flavour of the season	15
<b>Dessert of the day</b>	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

English Breakfast, Earl Grey, Marrakesh Mint, Osmanthus Sencha, Chamomile, Peppermint	7
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## DIGESTIFS

<b>Château de Laubade Blanche d'Armagnac</b> <i>Armagnac, France</i>	10
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<b>Château de Laubade XO</b> <i>Armagnac, France</i>	12
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## DESSERT WINE

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