

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

Pick your own selection from our Charcuterie counter. Prep fee: 5

CHEESE

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

OYSTERS

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

KAVIARI CAVIAR

Served with blinis and embellishments. Prep fee: 15

Baeri Royal	30g	69	50g	115
Kristal ^(C)	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

FISH & SEAFOOD

Simply plancha grilled. See our daily selection at the fish counter & choose 1 sauce. Prep fee: 15 to 25

Sea Bream
Dover Sole
Monkfish
King George Whiting
Flounder

Seabass
Turbot
Lemon sole
Murray cod
Barramundi

Additional sauce selections

Meunière 3 Tomato vierge 3 Xo butter 3 Curry butter 3

MEAT COOKED IN JOSPER GRILL

See our daily selection at the meat counter & choose 1 sauce. Prep fee: 15 to 25

Margaret River Fresh, Western Australia
Angus beef

Black Onyx, New South Wales
270 days grain fed Angus beef

Great Southern Pinnacle, Victoria
100% grass fed free range beef

Westholme, Queensland
300 days grain fed Wagyu beef

Double R Ranch, Northwest USA
Grain fed Prime USDA Beef

Snake River Farms, Northwest USA
Grain fed Wagyu Beef

Additional sauce selections

Béarnaise 3 Bordelaise 3 Pepper 3 Horseradish cream 3 Chimichurri 3

APPETIZERS

French onion soup with molten Gruyère croûton	15
Burgundy escargots garlic butter gratinated, baguette	22
Fried squid Espelette pepper, aioli and lemon	22
Crab cakes mâche, lemon, cocktail sauce	26
Grilled octopus lemon potatoes, capers, olive and bean salsa	32
Foie gras au torchon seasonal fruit compote, pink peppercorns and brioche	32
Bone marrow roast herbs crusted, parsley salad	20
Beef tartare shallots, cornichons, mustard, potato galette	28
Charcuterie platter served with bread, pickled cornichons	28
Cheese platter bread, crackers, dried fruits	28

SALADS

Kabocha pumpkin roasted with quinoa, spinach, cashew nut and yoghurt	24
Burrata Haut Clos cherry tomatoes, basil pistou	26
Niçoise Ortiz tuna, gem leaves, beans, olive, capers, free-range egg	26
Rotisserie chicken avocado, endive, apple, champagne dressing	26
Grilled quail mushrooms, radicchio, spinach, chorizo, peppers, sherry dressing	30

PASTA

Linguini Cloudy Bay Tua Tua 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 bun grilled, avocado, rocket, peppers and harissa aioli	26
Reuben sandwich smoked brisket, cheddar, sauerkraut, mustard, dill pickles	28
Culina burger wagyu beef patty, Emmental cheese, tomato relish	28
Add truffle shoestring fries	3

• All sandwiches served with side salad & straight cut chips

PLATES

Fish & chips beer battered, straight cut chips, lemon, tartare sauce	32
Petuna ocean trout sweet corn relish, broccolini and lemon	32
Bouchot mussels marinière in white wine, garlic and parsley broth, served with fries	40
Bouillabaisse seasonal seafood poached in tomato stew, rouille	42
Trio of home-made sausages mashed potato, Lyonnaise onions, red wine jus	30
Castaing duck confit red cabbage, salted potatoes	36
Maimoa lamb cutlets crushed peas, olives, mint, jus	42
SRF Kurobuta pork chop kale, herb potatoes, cider mustard sauce	42
Beef Bourguignon beef cheeks braised in red wine, potato purée	38

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

KIDS MENU

Ham and cheese sandwich	12
Mini cheese burger	
Pork sausage with mashed potatoes	
Fish and chips	
Pasta Bolognese	
Mac and Cheese	

DESSERTS

Sorbet & ice creams daily selection (per scoop) (vanilla, chocolate, salted caramel, strawberry)	6
Profiteroles vanilla ice cream, chocolate sauce	15
Crème caramel	15
Fruit bomba kwhite chocolate mousse, citrus, oat streusel	15
Orange cake cognac, blackberries, vanilla mascarpone	15
Flourless chocolate cake double cream, fresh raspberries	15
Seasonal tart flavor of the season	15

HOT DRINKS

Lavazza Coffee

Espresso, Espresso Macchiato, Long Black, Flat White, Piccolo	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

Château de Laubade Blanche d'Armagnac <i>Armagnac, France</i>	10
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Château de Laubade XO <i>Armagnac, France</i>	12
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Eligo dell' Ornellaia Grappa Riserva <i>Tuscany, Italy</i>	14
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DESSERT WINE

M. Chapoutier Les Coufis Viognier 2016 <i>Rhône, France</i>	29	85
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