



# BISTRO

## Deck 8 MID

Destination for Steak at Sea, Presenting a Modern Twist Featuring Premium Cuts. Enjoy an Expertly Prepared Fresh Catch to Guests Liking Asian or Western style.

**Destination for steak at sea. Indulge in Chef’s specials with the freshest ingredients in a variety of settings including an outdoor seating area.** Guests can enjoy an expertly prepared seafood dish with an Asian or Western style of cooking with an array of seafood selection. Diners are engaged with a constant buzz of activity in its open kitchen, offering a front-row **Chef’s Table seating for the curious and culinary-minded guest.**

	Lunch	Dinner
Tuesday	11:00 am – 02:00 pm	05:30 pm – 09:00 pm
Wednesday	–	05:30 pm – 09:30 pm
Thursday	11:30 am – 02:00 pm	05:30 pm – 09:30 pm
Friday	–	–

Operation hours and menu are subject to change without prior notice.






# BISTRO 星厨

BY




## REINHARD MAMMES

### Salad and Appetizer 沙拉开胃菜

SGD 新币

(*) Pan Seared Foie Gras with Caramelized Apple 	33
香煎鹅肝配烤苹果泥	
Seared Bay Scallops, Pan Mushy Green Peas with Crustacean Foam 	30
烤带子配烤青豆泥、海鲜酱	
Dry Aged Parma Ham Rocket Salad 	26
Kalamata Black Olives and Parmesan Cheese	
熟成帕尔马火腿、配芝麻菜沙拉、卡拉马塔黑橄榄和帕尔马芝士	
Baked Escargot with Herb, Garlic, Butter 	21
香料蒜香奶油烤法式蜗牛	
Fennel and Quinoa Salad with Orange and Olive Oil Dressing	18
茴香藜麦橙子沙拉	
Caesar Salad 	18
凯撒沙拉	
Mixed Garden Greens	15
田园沙拉配意式酱汁	

### Soups 汤品

(*) Poached Lobster Tail and its Bisque	56
龙虾尾浓汤	
Artichoke Soup Scented with Truffle Oil  	15
洋蓟汤配白松露油	
Italian Vegetable Soup, Cannellini Beans, Spinach and Pesto 	15
意式蔬菜浓汤配白腰豆、菠菜和罗勒青酱	

### Pasta and Vegetarian Mains 意面及素食主菜

(*) Spaghetti Maine Lobster in Rich Seafood Broth  	92
缅因州龙虾意面伴海鲜酱	
Potato Gnocchi with Morrel, Roasted Cauliflower, Broccoli, Lemongrass	45
意大利土豆团子配羊肚菌、烤椰菜花、兰花苗和香茅酱汁	
Spaghetti Aglio e Olio with Prawns, Salmon and Chili Flakes  	45
蒜香炒意大利面配海虾、三文鱼、辣椒碎	
Eggplant, Chick Peas with Tomatoes,	33
Raisins and Salad tossed in Middle Eastern Spices served in Parmesan Cup	
茄子鹰嘴豆番茄葡萄干沙拉配中东香料及芝士薄脆杯	

\*(Premium Item) 珍品 / (Contains Pork) 含猪肉 / (Contain Nuts) 含果仁 / R (Contains Raw Item) 含生冷食品



Contains Alcohol 含酒精  Chef's Recommendation 厨师推荐



Kids menu is available upon request 依需求提供儿童套餐

\*Consuming raw food, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness.

Please inform your waiter if you have any food allergies or dietary needs.

食用生的或未煮熟的，海鲜，贝类，蛋类或家禽可能会增加罹患食源性疾病的风险，如有任何食物过敏或饮食需要，请告知您的服务员。

Price are nett  
以上价格为净价

# BISTRO 星厨

BY



## REINHARD MAMMES

### Main Course 主菜

SGD 新币

(*) Seafood Tower Boston Lobster, Diver Scallop, Tiger Prawn, Squid and Australian Black Mussels 海鲜塔, 波士顿龙虾、深海扇贝、老虎虾、烤鱿鱼、澳洲黑贻贝	 	128
Roasted Lamb Loin Spring Vegetables, Pimento Chutney and Potato Gnocchi 烤羊腰排, 春蔬、酸辣多香果酱、土豆团子	 	68
Baked Atlantic Cod On a bed of Zucchini with Tomatoes, Potatoes and Grilled Asparagus with White Wine Fennel Cream Sauce 烤大西洋银鳕鱼, 佐西葫芦、番茄、土豆、烤芦笋、茴香奶油汁	 	56
Seared Salmon Fillet Warm Salad of Eggplant Chick Peas, Tomatoes and Raisins in Middle Eastern Spices 香煎三文鱼柳, 茄子沙拉、鹰嘴豆、番茄、葡萄干配中东香料		56

### From the Grill 源自烧烤

(*) Wagyu Sirloin Prime Cut 240 Grams 精致切割鹿儿岛西冷和牛排		112
Black Angus Tenderloin 200 Grams 黑安格斯牛柳		68
Black Angus Rib Eye 280 Grams 黑安格斯肉眼牛排		70
Australian Grass Fed Lamb Chops 300 Grams 澳洲草饲羊排		56
Australian Grass Fed Sirloin 220 Grams 澳洲草饲西冷牛排		50
Grilled Poussin Chicken 烤春鸡		45


### Sauces 酱汁

Peppercorn / Mushroom Sauce / Bordelaise / Café de Paris Butter / Béarnaise 胡椒酱汁 蘑菇及红酒酱汁 波尔多红酒酱汁 法式牛油酱汁 牛油蛋黄酱汁	   
---	---

### Side Dish 配菜

Steak Fries 炸薯条	6
Gratin Potatoes 奶油土豆	6
Creamed Spinach 奶油菠菜	6
Medley Vegetables 混合蔬菜	6
Truffle Potato Puree 松露土豆泥	6

### Dessert 甜品

Warm Chocolate Fondant, Vanilla Ice Cream 温热巧克力翻糖蛋糕配香草冰淇淋	15
Passion Fruit Sorbet, Summer Berries 百香果雪芭配莓果酱	15
Apple Pie with Butterscotch Sauce, Vanilla Ice Cream 温苹果派, 黄油焦糖糖浆、香草冰淇淋	 15
Home Made Ice Cream and Sorbet 手工自制冰淇淋和雪芭	6

\*Consuming raw food, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness.  
Please inform your waiter if you have any food allergies or dietary needs.  
食用生的或未煮熟的, 海鲜, 贝类, 蛋类或家禽可能会增加罹患食源性疾病的风险,  
如有任何食物过敏或饮食需要, 请告知您的服务员.

Price are nett  
以上价格为净价