

THE
CITRONELLE
CLUB

Dinner

Snacks & Starters

ROCK 'APPELLATION' OYSTERS 1 / 6 / 12 **S. \$7 / \$42 / \$76**
aged rice wine vinegar, shallots & black pepper

RED CURRY DUCK SPRING ROLLS (G) (S) **\$ 24**
spicy plum sauce

PRAWN & SESAME TOAST (G) (SF) **\$ 28**
chives & caviar

CUMIN SPICED LAMB RIBS (G) (S) **\$ 32**
chili, sesame & crispy shallots

Starters

HIRAMASA KINGFISH (S) **\$ 28**
green kosho, ginger & perilla, yuzu ponzu dressing

WAGYU BEEF TARTARE (S) **\$ 32**
umebushi, sansho pepper, shiso & black rice cracker

MIANG OF CRAB & PRAWN (S) (SF) **\$ 32**
aromatic herbs, nam jim jaew

WHITE CUT CHICKEN (S) **\$ 28**
miso & sesame, cucumber, amaranth

CHARCOAL ROASTED JAPANESE SCALLOPS (S) (SF) **\$ 33**
black truffle butter & xo sauce

CRISP SZECHUAN DUCK (S) **\$ 64**
seasonal vegetables, aromatic herbs, roasted sesame & miso dressing

Soup

HOT & SOUR SEAFOOD SOUP (SF) **\$ 28**
lemongrass, tomato, galangal & lime leaf

'TOM KHA GAI' **\$ 24**
Aromatic coconut & chicken soup

Dim Sum

with house-made condiments

CHICKEN & PRAWN DUMPLINGS (G) (SF) **\$ 26**

LOBSTER & SCALLOP SHU MAI (G) (SF) **\$ 32**

CHICKEN XIAO LONG BAO (G) **\$ 24**

VEGETABLE DUMPLINGS (G) (V) **\$ 22**

PORK, SHIITAKE & GINGER DUMPLINGS (G) (P) **\$ 24**

S | Supplement Charge

G - Gluten | D - Dairy | N - Nuts | V - Vegetarian | SF - Seafood | S - Soy | P - Pork

All prices mentioned are in USD and subject to 16% GST and 10% service charge.

Curry

MASSAMAN CURRY OF WAGYU BEEF CHEEK <i>(N)</i> peanuts, fried shallots & coriander	\$ 54
SWORDFISH MASALA <i>(SF)</i> ginger, tomatoes, fenugreek & tamarind	\$ 48
KING PRAWN MUSTARD CURRY <i>(SF)</i> garam masala, green chili, curry leaves & coconut	\$ 52
BAINGN BHARTA SMOKED EGGPLANT <i>(V)</i> tomato, marsala, green chili, ginger, garlic	\$ 38

Wok, Noodles & Rice

WOK-FRIED PIPIES WITH XO SAUCE & SCALLIONS <i>(SF)(G)</i>	\$ 44
WAGYU BEEF <i>(S)</i> fat rice noodles, asparagus, wood-ear mushroom & black pepper	\$ 48
DAN DAN NOODLES <i>(P)(S)</i> crispy pork, pickled mustard greens, chili oil, scallions & wheat noodles	\$ 48
KUNG PO CHICKEN <i>(N)(S)</i> szechuan pepper, garlic chives, dried chili & cashews	\$ 42
DUCK BIRYANI <i>(N)</i> raisin, cashew & saffron, cardamon, cinnamon & coriander	\$ 62
PAD THAI OF KING PRAWNS <i>(SF)(S)(N)</i> bean curd, peanut & bean sprouts, charred rice noodles	\$ 36
CITRONELLE SPECIAL FRIED RICE <i>(SF)(S)</i> prawn, chicken, fresh peas & baby corn	\$ 30

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Grill

PEPPERED BLACK ONYX PURE ANGUS SIRLOIN (S)	\$ 68
mushroom xo, szechuan pepper crisps	
SLOW-ROASTED BEEF SHORT RIBS (S)	\$ 82
kimchi, ssämjang, sesame spinach, mixed lettuces, & steamed rice	S.\$ 20
WHOLE ROASTED FLOUNDER WITH CLAMS (SF) (S)	\$ 78
black beans, coriander & crispy shallots	S.\$ 18
STEAMED LOCAL REEF FISH (SF) (S)	\$ 58
white soy, ginger, green onions & toasted sesame oil	
CRISPY SKIN CHICKEN (S)	\$ 64
ginger scallion dressing, fragrant salt, roasted chili	
KING PRAWNS (SF)	\$ 64
smoked chili butter, shellfish oil & crispy garlic	
LOCAL REEF FISH (SF)	\$ 56
broccolini & ginger puree, flowering chives, amiebi prawns	
YELLOWFIN TUNA (SF)	\$ 48
turmeric, cardamon & curry leaf butter	
GRILLED MALDIVIAN LOBSTER (SF) (S)	\$ 130
young coconut, garlic butter sauce & sea herbs	S.\$ 38

Dessert

BITTERSWEET CHOCOLATE MOUSSE (D) (G)	\$ 20
roasted sesame seed ice-cream	
COCONUT PARFAIT (D) (G)	\$ 20
passionfruit sorbet, whipped white chocolate	
GINGER, VANILLA & PISTACHIO BRULEE (D) (N)	\$ 18
DEEP FRIED TONKA BEAN ICE-CREAM (D) (G)	\$ 16
salted caramel	
EXOTIC FRUITS SERVED OVER ICE	\$ 24
with lychee sorbet	
INTERNATIONAL SELECTION OF FOUR CHEESES (D) (G)	\$ 26
with condiments, lavosh & fruit bread	

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