

THE
CITRONELLE
CLUB

Lunch

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	
FRIED LOCAL BABY SQUIDS (G) (SF)	\$ 32
squid ink, szechuan salt, lime	
CRISPY FRIED EGGPLANT (V) (S)	\$ 26
fish fragrant dressing	
FRIED SILKEN TOFU (V) (S)	\$ 26
hot & numbing flavors, house-made chili & aged black vinegar	
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.

Wok, Noodles & Rice

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

Grill

PEPPERED BLACK ONYX PURE ANGUS SIRLOIN (S) mushroom xo, szechuan pepper crisps	\$ 68
STEAMED LOCAL REEF FISH (SF) (S) white soy, ginger, green onions & toasted sesame oil	\$ 58
CRISPY SKIN CHICKEN (S) ginger scallion dressing, fragrant salt, roasted chili	\$ 64
KING PRAWNS (SF) smoked chili butter, shellfish oil & crispy garlic	\$ 64
YELLOWFIN TUNA (SF) turmeric, cardamon & curry leaf butter	\$ 48
MASSAMAN CURRY OF WAGYU BEEF CHEEK (N) peanuts, fried shallots & coriander	\$ 54
GRILLED MALDIVIAN LOBSTER (SF) (S) young coconut, garlic butter sauce & sea herbs	\$ 130 S. \$ 38

Dessert

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

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